

## SALISTERRA APPETIZER

<b>Oysters</b> (3 pcs / 6 pcs / 12 pcs)	240 / 480 / 960
Shucked to order, served raw on the half-shell with mignonette sauce, fresh horseradish, tabasco and lemon	
Irish Rock, Ireland	
Fin de Claire No. 2, Marennes, France	
Gillardeau No.2, Marennes, France	
Speciale Tarbouriech No.2, Thau Basin, France	
Magaki, Nagasaki, Japan	
<b>Plateau de Fruits de Mer to Share</b>	1,198
A selection of raw, cooked and marinated seasonal shellfish, fish and accompaniments	
<b>Chilled Asparagus Soup</b>	188
Chilled asparagus soup, brioche croûtons, whipped cream and olive oil	
<b>Crudités</b> (V) (GF)	228
A selection of raw, cooked and marinated seasonal vegetables with tapenade, anchoiade and saffron aioli	
<b>Tomatoes</b> (GF)	248
Marinated Japanese fruit tomatoes, smoked anchovies, caperberries, garlic, shallot and herbs	
<b>Stracciatella</b> (V) (GF)	228
Stracciatella di bufala, minted peas and broad beans	
<b>Crab Salad</b>	288
Whole dressed crab, mayonnaise, romaine lettuce, brioche croûtons, avocado, tomato jelly, lemon, chives and dill	
<b>Cappelletti</b>	328
Lobster, salmon and scallop cappelletti, tomato consommé, seasonal vegetables and herbs	

Salisterra partners with Belu to serve unlimited House filtered water for \$30 per person.  
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## SALISTERRA MAIN

<b>Seasonal Vegetables</b> (V)(GF)	288
Roasted seasonal vegetables, olive oil crushed potatoes, dressed leaves and herbs	
<b>Artichokes for 2</b> (V)	588
Artichokes barigoule, carrots, champignons de Paris, garlic, white wine and olive oil, pomme purée, artichoke purée and crispy artichokes	
<b>Seafood Linguini</b>	448
Linguini, squid, razor clam, mussels and prawns, cream sauce, lemon and herbs	
<b>Trofie Al Pesto</b> (V)(N)	288
Trofie pesto alla Genovese, aged parmesan, toasted pine nuts and lemon	
<b>Risotto</b> (GF)	288
Saffron and aged parmesan risotto	
<b>Dover Sole for 2</b> (GF)	888
Whole pan-fried Dover sole, olive oil crushed potatoes, sautéed broccolini and salsa verde	
<b>Bouillabaisse</b>	588
Fish soup, red mullet, scallop, mussels, sautéed potatoes, baby fennel, black olives, croûtons, saffron aioli and Gruyère	
<b>Lamb</b> (GF)	388
Braised spiced boneless shoulder of lamb, couscous, almonds, apricots and coriander	
<b>Pork Chop</b> (GF) (N)	488
Grilled pork chop, courgettes, green apple, peppers, citrus, mint, toasted pine nuts and pork sauce	
<b>Ribeye on The Bone for 2</b> (GF)	1,388
1kg Grilled ribeye, roasted bone marrow, sun dried tomatoes, pomme purée, mushrooms, mixed leaves and herbs, Béarnaise and peppercorn sauce	
<b>Sides</b>	98
Mixed leaves and herbs, cucumber, tomatoes, shallot and House dressing	
Sautéed broccolini	
Pomme purée	
Steamed asparagus	
French fries	

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## SALISTERRA DESSERT

<b>Rum Baba</b>	228
Apricot glazed yeast cake, Chantilly cream, seasonal fruit and rum	
<b>Tarte Au Citron</b>	128
Lemon tart and lemon sorbet	
<b>Panna Cotta (GF)</b>	128
Sweetened, thickened cream, vanilla and seasonal fruit	
<b>Madeleines for 2</b>	128
Freshly baked madeleines, whipped cream and chocolate sauce (please allow 15 minutes)	
<b>Brown Sugar Tart</b>	128
Caramelized sugar custard and sesame ice cream	
<b>Torta Tenerina (GF)</b>	128
Chocolate tart and mascarpone cream	
<b>House Gelato and Sorbet (GF)</b>	128
Chef selection	
<b>Affogato (GF)</b>	128
Vanilla ice cream and espresso	
<b>Cheese</b>	188
A selection of seasonal cheeses and accompaniments	

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### 頭盤

<b>生蠔</b> (3 隻 / 6 隻 / 12 隻)	240 / 480 / 960
新鮮生蠔配乾蔥紅酒汁, 新鮮辣根, 辣汁及檸檬	
愛爾蘭生蠔	
法國 Fin de Claire No. 2 蠔	
法國 Gillardeau No.2 蠔	
法國 Speciale Tarbouriech No.2 蠔	
日本真蠔	
<b>海鮮分享拼盤</b>	1,198
生、熟及醃製海鮮, 特式配料	
<b>露筍凍湯</b>	188
露筍凍湯, 奶油麵包甘脆, 忌廉及橄欖油	
<b>雜菜條 (V) (GF)</b>	228
生、熟及醃製時令蔬菜, 橄欖醬, 鯷魚及紅花蛋黃汁	
<b>鮮茄 (GF)</b>	248
醃日本水果鮮茄, 煙鯷魚, 水瓜柳, 香蒜, 乾蔥及香草	
<b>意大利芝士 (V) (GF)</b>	228
意大利水牛芝士, 薄荷青豆及蠶豆	
<b>蟹肉沙律</b>	288
鮮蟹, 蛋黃汁, 羅馬生菜, 奶油麵包甘脆, 牛油果, 鮮茄啫喱, 檸檬, 香葱及刁草	
<b>意大利雲吞</b>	328
龍蝦, 三文魚及帶子意大利雲吞, 鮮茄清湯, 時令蔬菜及香草	

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## 主菜

<b>時令蔬菜 (V)(GF)</b>	288
烤時令蔬菜, 橄欖油薯蓉, 青菜及香草	
<b>朝鮮薊 (兩位用) (V)</b>	588
燴朝鮮薊, 甘筍, 法國蘑菇, 香蒜, 白酒及橄欖油, 薯蓉, 朝鮮薊蓉, 朝鮮薊甘脆	
<b>海鮮扁意粉</b>	448
扁意粉, 魷魚, 蜆子, 青口及鮮蝦, 忌廉汁, 檸檬及香草	
<b>紫蘇醬麵團 (V)(N)</b>	288
傳統紫蘇醬, 香濃芝士, 烤松子仁及檸檬	
<b>意大利飯 (GF)</b>	288
香濃芝士紅花意大利飯	
<b>龍脷魚 (兩位用) (GF)</b>	888
原條香煎龍脷魚, 橄欖油薯蓉, 炒西蘭花, 香草醬	
<b>法式燴海鮮</b>	588
鮮魚湯, 紅鯉魚, 帶子, 青口, 香薯, 茴香芹, 黑橄欖, 脆包, 紅花蛋黃汁及瑞士芝士	
<b>羊肩 (GF)</b>	388
特式香料燴去骨羊肩, 小米, 杏仁, 黃杏及芫荽	
<b>豬扒 (GF) (N)</b>	488
烤豬扒, 青瓜, 青蘋果, 甜椒, 香檸, 薄荷, 松子仁及肉汁	
<b>有骨肉眼扒 (兩位用) (GF)</b>	1,388
1 公斤烤肉眼扒, 牛骨髓, 風乾蕃茄, 薯蓉, 香菇, 青菜, 香草牛油汁及胡椒汁	
<b>配菜</b>	98
青菜及香草, 青瓜, 鮮茄, 乾葱及秘製醬汁	
香炒西蘭花	
薯蓉	
清蒸露筍	
薯條	

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### 甜品

<b>杯酒蛋糕</b>	228
黃杏酵母蛋糕, 忌廉, 時令鮮果及杯酒	
<b>檸檬撻</b>	128
檸檬撻及香檸雪葩	
<b>意式奶凍 (GF)</b>	128
忌廉, 雲呢拿及時令鮮果	
<b>法式貝殼蛋糕 (兩位用)</b>	128
即製法式貝殼蛋糕, 忌廉及朱古力汁 (請給予 15 分鐘準備時間)	
<b>黃糖撻</b>	128
焦糖吉士及芝麻雪糕	
<b>無麩質朱古力撻 (GF)</b>	128
無麩質朱古力撻及意大利軟芝士忌廉	
<b>自製意式雪糕及雪葩 (GF)</b>	128
廚師精選	
<b>特濃咖啡及雪糕 (GF)</b>	128
雲呢拿雪糕及特濃咖啡	
<b>芝士</b>	188
精選芝士及配料	

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