

## SALISTERRA DINNER

### NIBBLES

<b>Nibbles for The Table</b>	210
<b>Beaufort and Truffle Gougères</b> (2 pcs)	70
<b>Panisse</b> , Smoked eel, lemon zests (2 pcs)	90
<b>Oxtail Croquettes</b> (2 pcs)	70

### CAVIAR AND OYSTERS

<b>50g Nomad Kaluga Hybrid Caviar</b> , Blinis, condiments	900
<i>with Charles Heidsieck Champagne</i>	1700
<b>Irish Rock Oysters</b> , Yuzu kosho mignonette (2 pcs / 6 pcs / 12 pcs)	100 / 280 / 560

### APPETIZER

<b>Pickled Carrot Salad</b> , Coconut yoghurt, cashew nuts (v or vn)	195
<b>Smoked Chestnut Velouté</b> , Pickled mushrooms	185
<b>Burrata, Pickled Beetroot</b> , Hazelnut pesto, endives (v)	185
<b>Flamed Saba Mackerel</b> , Kohlrabi, pickled lemon	195
<b>Razor Clam Ceviche</b> , Samphire, cucumber	265
<b>Salted Beef Cheek</b> , Braised turnip, radishes	265

### PASTA

<b>Strozzapreti</b> , Pepper puttanesca, crispy aubergine (v or vn)	160 / 220
<b>Campanelli</b> , Cep velouté, pickled mushroom	320 / 420
<b>Langoustine Ravioli</b> , Romanesco, tomatoes	420
<b>Ossobuco Tortellini</b> , Bone marrow, gremolata	260

### MAIN

<b>Turbot on The Bone</b> , Brown shrimps, pak choi	480
<b>Whole Market Fish</b> , Lemon confit, miso, fennel, radish	450
<b>Roasted Duck Breast</b> , Kumquats, bitter leaves and citrus jus	395
<b>Grilled Te Mana Lamb Cutlets</b> , Broccolini, anchovy, apricot vinaigrette	460
<b>400g Salt Crusted First Light Grass Fed Wagyu Beef</b> , FOMO potatoes, béarnaise	980
<b>Chargrilled Celeriac</b> , Cavolo nero, crispy shallots, red wine jus (v or vn)	240

### VEGETABLES

<b>Warm Vegetable Salad</b> (v or vn)	95
<b>Chargrilled Cauliflower</b> , Pomegranate, chicory, walnuts (vn)	95
<b>Chargrilled Broccolini</b> , Anchovy dressing, garlic chips	95
<b>Crispy FOMO Potatoes</b> (v)	95
<b>Polenta Bianco Perla</b> , Comté, leeks, egg yolk (v)	95

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## SALISTERRA DESSERT

### SWEETS

<b>Tiramisu</b>	120
Coffee mousse, grand marnier, crimson cocoa	
<b>Caramelised Spiced Bosc Pear</b>	120
Ginger ice cream	
<b>Kumquat Chocolate Cremeux</b>	120
Olive oil cake	
<b>Mango and Lime Pain Perdu</b>	120
Green cardamom ice cream	
<b>Selection of French and Italian Cheeses</b>	275
Walnut bread, tomato chutney	

### GO WITH DESSERT

	Glass
<b>Espresso Martini</b>	120
Stolichnaya vodka, Mr. Black cold brew coffee liqueur, Frangelico, espresso	
<b>Touriga Blend</b> , Tawny Port, Taylor Fladgate, 10 Year, Portugal	140
<b>Sémillon Blend</b> , Château Coutet, Sauternes-Barsac, France, 2008	180

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## SALISTERRA

## 晚餐

## 小食

<b>小食拼盤</b>	210
<b>松露芝士泡芙</b> (2 件)	70
<b>鷹嘴豆餅</b> , 煙燻鰻魚, 檸檬 (2 件)	90
<b>脆炸牛尾丸子</b> (2 件)	70

## 魚子醬及生蠔

<b>50 克 Nomad 魚子醬</b> , 鬆餅, 配料	900
<i>配 Charles Heidsieck 香檳</i>	1700
<b>愛爾蘭生蠔</b> , 柚子胡椒香醋 (2 隻 / 6 隻 / 12 隻)	100 / 280 / 560

## 頭盤

<b>酸甜甘筍沙律</b> , 椰子乳酪, 腰果 (v or vn)	195
<b>煙薰栗子忌廉湯</b> , 醃香菌	185
<b>意大利芝士, 醃紅菜頭</b> , 榛子醬, 菊苣 (v)	185
<b>炙燒日本鯖魚</b> , 大頭菜, 醃檸檬	195
<b>醃蝗子</b> , 海蘆筍, 青瓜	265
<b>鹹牛面頰</b> , 燴蘿蔔	265

## 自製意大利粉

<b>螺絲粉</b> , 甜椒, 橄欖, 水瓜柳, 炸茄子 (v or vn)	160 / 220
<b>門鈴麵團</b> , 牛肝菌忌廉汁, 醃香菌	320 / 420
<b>小龍蝦雲吞</b> , 羅馬青花菜, 鮮茄	420
<b>燴牛仔膝小雲吞</b> , 牛骨髓, 檸檬香草醬	260

## 主菜

<b>有骨多寶魚</b> , 鮮蝦, 白菜	480
<b>時令鮮魚</b> , 香檸, 味噌, 茴香芹, 蘿蔔	450
<b>烤鴨胸</b> , 金橘, 苦菜, 香檸汁	395
<b>烤羊扒</b> , 西蘭花, 銀魚柳, 黃杏油醋汁	460
<b>400 克 鹽焗草飼和牛</b> , 烤手指薯, 香草牛油汁	980
<b>炭燒芹菜頭</b> , 黑葉甘藍, 炸乾葱, 紅酒汁 (v or vn)	240

## 蔬菜

<b>暖時令雜菜沙律</b> (v or vn)	95
<b>炭燒椰菜花</b> , 石榴, 菊苣, 核桃 (vn)	95
<b>炭燒西蘭花</b> , 銀魚柳汁, 香蒜甘脆	95
<b>烤手指薯</b> (v)	95
<b>白粟米蓉</b> , 香濃芝士, 大蒜, 蛋黃 (v)	95

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## 甜品

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<b>意大利咖啡芝士蛋糕</b> 咖啡慕絲, 香橙干邑, 紅可可粉	120
<b>特色香料焦糖梨子</b> 鮮薑雪糕	120
<b>金橘朱古力慕絲</b> 橄欖油蛋糕	120
<b>芒果青檸法式多士</b> 青荳蔻雪糕	120
<b>特選法國及意大利芝士</b> 核桃包, 蕃茄醬	275

### GO WITH DESSERT

	Glass
<b>Espresso Martini</b> Stolichnaya vodka, Mr. Black cold brew coffee liqueur, Frangelico, espresso	120
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