

## SALISTERRA LUNCH

### SMALL PLATES

**Pickled Carrot Salad (v or vn)**

Coconut yoghurt, cashew nuts

**Vitello Tonnato**

Pickled cucumber, katsuobushi

**Smoked Chestnut Velouté**

Pickled mushrooms

### MAINS

**Pan-Fried Herb Gnocchi (v)**

Pumpkin, trombetta dei morti

**Braised Beef Cheek**

White polenta, clementine gremolata

**Organic Salmon**

Buttermilk, dill and radish

### SWEETS

**Fig and Lemon Tart****Beurre Noisette Banoffee**

Pecans

**Selection of French and Italian Cheeses**

Walnut bread, tomato chutney

### COFFEE OR TEA

428

Salisterra partners with Belu to serve unlimited House filtered water for \$30 per person.  
To find out more, please visit <https://belu.org/>

All prices are in Hong Kong Dollars and subject to a 10% service charge

## SALISTERRA LUNCH

### NIBBLES

<b>Beaufort and Truffle Gougères</b> (2 pcs)	70
<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>Flamed Saba Mackerel</b> , Kohlrabi, pickled lemon	195
<b>Salted Beef Cheek</b> , Braised turnip, radishes	265
<b>Burrata, Pickled Beetroot</b> , Hazelnut pesto, endives (v)	185

### PASTA

<b>Truffle Campanelli</b> , Egg yolk, Parmesan	320 / 420
<b>Langoustine Ravioli</b> , Romanesco, tomatoes	420
<b>Oso Buco Tortellini</b> , Bone marrow, gremolata	260

### MAIN

<b>Grilled Te Mana Lamb Cutlets</b> , Broccolini, anchovy, apricot vinaigrette	460
<b>Roasted Duck Breast</b> , Kumquats, bitter leaves and citrus jus	395
<b>Turbot on The Bone</b> , Brown shrimps, pak choi	480

### 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

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## SALISTERRA

## 午餐

## 頭盤

**酸甜甘筍沙律** (v or vn)

椰子乳酪, 腰果

**牛仔薄片**

醃青瓜, 鯷魚乾

**煙薰栗子忌廉湯**

醃香菌

## 主菜

**香煎香草麵團** (v)

南瓜, 黑喇叭菌

**燴牛面頰**

粟米蓉, 蜜柑

**有機三文魚**

白脫牛奶, 刁草及蘿蔔

## 甜品

**無花果檸檬撻****焦糖牛油香蕉撻**

核桃

**特選法國及意大利芝士**

核桃包, 蕃茄醬

## 咖啡或茶

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## SALISTERRA

## 午餐

## 小食

松露芝士泡芙 (2 件)	70
脆炸牛尾丸子 (2 件)	70

## 魚子醬及生蠔

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

## 頭盤

炙燒日本鯖魚, 大頭菜, 醃檸檬	195
鹹牛面頰, 燴蘿蔔	265
意大利芝士, 醃紅菜頭, 榛子醬, 菊苣(v)	185

## 自製意大利粉

松露門鈴麵團, 蛋黃, 香濃芝士	320 / 420
小龍蝦雲吞, 羅馬青花菜, 鮮茄	420
燴牛仔膝小雲吞, 牛骨髓, 檸檬香草醬	260

## 主菜

烤羊扒, 西蘭花, 銀魚柳, 黃杏油醋汁	460
烤鴨胸, 金橘, 苦菜, 香檸汁	395
有骨多寶魚, 鮮蝦, 白菜	480

## 蔬菜

暖時令雜菜沙律 (v or vn)	95
炭燒椰菜花, 石榴, 菊苣, 核桃 (vn)	95
炭燒西蘭花, 銀魚柳汁, 香蒜甘脆	95
烤手指薯 (v)	95

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