

SALISTERRA BRUNCH TO SHARE

SMALL PLATES

Panzanella, Fromage Frais (v or vn) Sourdough, tomato, consommé, pickled onions	195
Roast Sweet Potato Pickled red meat radish, yoghurt dressing	150
Duck Agnolotti Consommé, egg yolk, enoki mushroom, kohlrabi	290
Burrata, Green Gazpacho Sourdough, sorrel	185

EGGS

Piperade Nduja, feta, fried egg	150
Green Asparagus Truffle butter, crispy egg	120
Crab Eggs Benedict	175
Crushed Avocado, Poached Eggs (v) Rose harissa on sourdough	175

MAINS

Pan-Fried Herb Gnocchi (v) Asparagus, morels, parmesan	240
Grilled Urgasa Poussin Preserved lemon, sugar snap, radish salad	285
Pan-Fried Sea Bream Clams, pesto minestrone	265
Strozzapreti Broccoli pesto, crispy potatoes	195

SWEETS

Mini Bombolini Strawberry, lemon yuzu, banana chocolate, cinnamon	120
Warm Rice Pudding Kumquats, honeycomb, crème fraiche ice cream	120
Lemon and Yuzu Tart Espresso ice cream	120
Selection of French and Italian Cheeses Walnut bread, tomato chutney	275

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