

SALISTERRA FESTIVE SET LUNCH

APPETIZER

Chestnut soup

Smoked chestnut velouté, pickled shimeji mushroom, apple & celery

Beetroot (V)(GF)

Marinated beetroot, horseradish cream, toasted hazelnuts, beetroot dressing & watercress

Prawns (GF)

Sautéed prawns, chili, onion, garlic, olive oil & lemon zest

Gravlax

Citrus cured salmon, potato salad & honey mustard sauce

Parfait

Foie gras & chicken liver parfait, quince puree & toast

MAIN

Risotto (GF)

Celeriac risotto, aged parmesan & rocket

Turkey

Slow cooked turkey breast & leg, pomme puree, creamed corn, maple glazed Brussels sprouts, cranberry sauce & turkey jus

Gnocchi

Butternut squash gnocchi, kale, toasted pumpkin seeds & aged parmesan

Beef

Braised beef cheek, mustard mashed potato, honey-glazed parsnip & crispy kale

Sea bream provencal (GF)

Roasted sea bream, fennel, sweet garlic, cherry tomatoes, baby artichokes, olives & basil

DESSERT

Bread and butter pudding

Bread & butter pudding & cinnamon ice cream

Affogato (GF)

Hazelnut ice cream & espresso

Pumpkin tart

Spiced pumpkin tart, ginger cream & caramelized pumpkin seeds

COFFEE OR TEA

Any 2 courses \$448

Any 3 courses \$528

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

節日午餐

頭盤

栗子湯

栗子醬, 醃本菇, 蘋果及西芹

紅菜頭

醃紅菜頭, 辣根醬, 烤榛子, 紅菜頭醬及西洋菜

大蝦

醃大蝦, 辣椒, 洋蔥, 橄欖油及檸檬皮

醃製三文魚

三文魚, 薯仔沙律及蜂蜜芥末

鴨肝和雞肝

鴨肝和雞肝, 金蘋果及多士

主菜

意大利飯

芹菜頭意大利飯, 巴馬臣芝士及火箭菜

火雞

慢煮火雞胸和腿, 薯蓉, 忌廉粟米, 楓糖椰菜仔, 蔓越莓醬及火雞汁

薯糰

南瓜糰丸, 羽衣甘藍, 烤南瓜籽及巴馬臣芝士

牛肉

烤牛面頰肉, 芥末薯蓉, 蜂蜜烤防風草及羽衣甘藍脆片

鯛魚

烤鯛魚, 茴香, 甜蒜, 車厘茄, 朝鮮薊仔, 橄欖及羅勒

甜品

麵包布甸

牛油麵包布甸及玉桂雪糕

特濃咖啡及雪糕

榛子雪糕及特濃咖啡

南瓜撻

五香南瓜撻, 薑味雪糕及焦糖南瓜籽

咖啡或茶

兩道菜每位 448 元

三道菜每位 528 元

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