

SALISTERRA

FESTIVE WEEKEND BRUNCH SET

APPETIZER

Oysters

Shucked to order, served raw on the half-shell with mignonette sauce, fresh horseradish and lemon

Avocado & egg on toast (V)

Crushed avocados, tomato sauce, sunny side up egg, & aged parmesan on toasted sourdough

Belgian waffle

Belgian waffle, strawberries, whipped cream & maple syrup

American pancake

American pancake, raspberries, butter & maple syrup

Shakshuka (V)

Spiced tomatoes & peppers, onion, garlic, shired egg & herbs

Egg benedict

Poached egg, toasted English muffin, Hollandaise sauce and choice of spinach, ham or smoked salmon

Green beans (V)(GF)

Green beans, apple, toasted almonds, pomegranate, dill, watercress, & citrus

Parfait

Foie gras & chicken liver parfait, toast & quince

Squash soup (V)

Butternut squash veloute, toasted pumpkin seeds, aged parmesan & brioche croutons

MAIN

Risotto (V)

Mushroom risotto, seasonal mushrooms, aged parmesan & wild rocket

Crab linguini

Chilli, garlic, crab, flat leaf parsley, olive oil & lemon

Lobster omelette

Poached lobster, sauce Nantua, Hollandaise & fines herbes with mixed leaves

Toothfish

Baked toothfish Provencal, baby artichokes, fennel, tomatoes, onion garlic, olives, lemon, & olive oil crushed potatoes

Chicken tagine

Baked chicken legs, onion, garlic, preserved lemon, olives & cous cous

Rack of lamb

Roasted rack of lamb, imam bayildi, cous cous, tzatziki, olive onion, pepper & lamb jus

Steak (250 supplements)

Pan fried wagyu ribeye, sun dried tomato, french fries, salad, & Bearnaise sauce

Festive roast of the week to share

Pork loin on the bone

Roast honey-glazed pork loin on the bone, parmesan polenta, mascarpone, baby artichokes

DESSERT

Sticky toffee pudding

Caramelised date pudding, toffee sauce & Baileys ice cream

“Yulelog”

Yuzu meringue roulade

Apple trifle

Apple jelly, calvados cream, apple compote & apple sorbet

Mince pies

Spiced, dried-fruit pies

COFFEE OR TEA

3 courses 618

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

BUBBLY BRUNCH

12:00pm to 2:30pm

Spirito aperitivo | Pimm's cup

Mimosa | Kir Royal

220

CHAMPAGNE

		BOTTLE
Champagne	Piper-Heidsieck "Essentiel" Extra Brut	600
Champagne	Edouard Duval "Saignée d'Eulalie" Extra Brut Rosé	750

ALCOHOL FREE SPARKLING

		GLASS	BOTTLE
Alcohol free sparkling	Macabeo Blend, Vilarnau "Alcohol Free Sparkling," Barcelona, Spain, NV	90	400

MATCHALI

Matcha Latte		70
Hojicha Latte		70

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