

## SALISTERRA

### WEEKEND BRUNCH SET

#### APPETIZER

##### **Avocado & eggs on toast**

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

##### **Shakshuka**

Spiced tomatoes & peppers, onion, garlic, poached eggs & herbs

##### **Egg Benedict**

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

##### **Oysters**

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

##### **Tomatoes (GF)**

Marinated Japanese fruit tomatoes, smoked anchovies, caperberries, garlic, shallot and herbs

##### **Steak Tartare**

Polmard beef, cornichons, capers, shallot, smoked anchovy, parsley, egg yolk and parmesan toast

##### **The House Caesar**

Romaine lettuce, smoked bacon, croutons, white anchovies, aged parmesan and lemon

##### **Caviar to Share** (400 supplements for 2)

Accompanied with egg white and yolk, chopped shallot, crème fraîche and warm blinis  
50g Nomad Kaluga hybrid

##### **Plateau de Fruits de Mer to Share** (900 supplements for 2)

A selection of raw, cooked and marinated seasonal shellfish, fish and accompaniments

#### MAIN

*Accompaniments for the main course are served family style and include:  
parmesan polenta, broccolini, heritage carrots, mixed leaves and herbs*

##### **Roasted Rack of Lamb**

Olive, onion, pepper, and lamb jus

##### **Roasted Rib of Beef**

Bordelaise sauce

##### **Roasted Pork Rack**

Green olives, tomatoes, and sweet garlic pork jus

##### **Roasted Seasonal Vegetables**

Olive oil crushed potatoes, dressed leaves and herbs

##### **Dover Sole for 2** (600 supplements for 2)

Whole pan-fried dover sole, olive oil crushed potatoes, grilled broccolini and salsa verde

#### DESSERT

##### **Tarte Au Citron**

Lemon tart and lemon sorbet

##### **Torta Tenerina** (GF)

Chocolate tart and mascarpone cream

##### **Brown Sugar Tart**

Caramelised sugar custard, sesame & lemon

#### COFFEE OR TEA

3 courses 598

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

## 週末早午餐

### 頭盤

#### 牛油果, 煎蛋

蕃茄醬, 辣醬, 酸麥包

#### 蕃茄半熟蛋

香料蕃茄, 紅椒, 洋蔥, 水煮蛋

#### 水煮蛋, 蛋黃牛油汁, 英式鬆餅

莧菜, 火腿或 煙三文魚

#### 生蠔

新鮮生蠔配乾蔥紅酒汁, 檸檬

#### 鮮茄 (GF)

醃日本水果鮮茄, 煙鯷魚, 水瓜柳, 香蒜, 乾葱及香草

#### 牛肉他他

特級牛肉, 醃青瓜, 水瓜柳, 乾葱, 煙銀魚柳, 香茜, 蛋黃, 芝士多士

#### 凱撒沙律

羅馬生菜, 煙肉, 脆包, 煙銀魚柳, 香濃芝士及檸檬

#### 魚子醬 (兩位用) 需附加 400 (2 位)

蛋白及蛋黃, 乾葱, 法式酸忌廉, 薄餅

50 克 魚子醬

#### 海鮮拼盤(兩位用) 需附加 900 (2 位)

生、熟及醃製海鮮, 特式配料

### 主菜

主菜將配以香濃芝士粟米蓉、長柄西蘭花苗及甘筍、青菜及香草 以分享形式送上

#### 羊架

橄欖, 洋蔥, 甜椒及肉汁

#### 烤肉眼扒

烤肉汁

#### 烤豬鞍

青橄欖, 鮮茄及香蒜, 肉汁

#### 烤時令蔬菜

橄欖油薯蓉, 青菜及香草

#### 龍脷魚 (兩位用) 需附加 600 (2 位)

原條香煎龍脷魚, 橄欖油薯蓉, 炒西蘭花, 香草醬

### 甜品

#### 檸檬撻

檸檬撻及香檸雪葩

#### 無麩質朱古力撻 (GF)

無麩質朱古力撻及意大利軟芝士忌廉

#### 黃糖撻

焦糖吉士及芝麻雪糕

咖啡或茶

三道菜每位 598

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