

SALISTERRA

WEEKEND SET LUNCH

APPETIZER

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

Tuna Tartare

Yellowfin tuna tartar, shallot, sweet garlic, local preserved lemon, capers, sundried tomatoes, chives, spring onion, basil, cornichons, parsley and sweet potato crisps

Steak Tartare

Polmard beef, cornichons, capers, shallot, smoked anchovy, parsley, egg yolk and potato crisps

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 Stuffed Saddle 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

Risotto (GF)

Saffron and aged parmesan risotto

Roasted Seasonal Vegetables

Olive oil crushed potatoes, dressed leaves and herbs

Dover Sole for 2 (600 supplements for 2)

1kg whole pan-fried dover sole, olive oil crushed potatoes, grilled broccolini and salsa verde

DESSERT

Tarte Au Citron

Lemon tart and lemon sorbet

Brown Sugar Tart

Caramelized sugar custard and sesame ice cream

Torta Tenerina (GF)

Chocolate tart and mascarpone cream

Cheese

A selection of seasonal cheeses and accompaniments

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

週末午餐

頭盤

生蠔

新鮮生蠔配乾蔥紅酒汁, 新鮮辣根, 辣汁及檸檬

鮮茄 (GF)

醃日本水果鮮茄, 煙鯷魚, 水瓜柳, 香蒜, 乾蔥及香草

吞拿魚他他

養殖黃鰭吞拿魚, 乾蔥, 香蒜, 醃檸檬, 水瓜柳, 風乾蕃茄, 香葱, 醃青瓜, 橄欖油, 香茜及蕃薯脆餅

牛肉他他

特級牛肉, 醃青瓜, 水瓜柳, 乾蔥, 煙銀魚柳, 香茜, 蛋黃, 脆薯片

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, 乾蔥, 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、西蘭花及甘筍、青菜及香草以分享形式送上

烤羊肩

橄欖, 洋葱, 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

意大利飯

香濃芝士紅花意大利飯

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)

1 公斤原條香煎龍脷魚, 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

黃糖撻

焦糖吉士及芝麻雪糕

無麩質朱古力撻 (GF)

芝士

精選芝士及配料

咖啡或茶

三道菜每位 598

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