

SALISTERRA

— UPPER HOUSE HONG KONG —

À LA CARTE



UPPER HOUSE HONG KONG · PACIFIC PLACE · ADMIRALTY

A KISMET MENU · UPPER HOUSE HONG KONG

À LA CARTE

SALIS

Cantabrian Anchovies	108
Navel orange, blood orange, sweet pepper & pickled onions	
Gillardeau Oysters	178
Yuzu kosho, green apple & shallots	
Lobster Velouté	178
Shellfish ravioli, crème fraîche & semi-dried tomatoes	
Scallop Crudo	198
Konbu cure, smoked peppers, anchovies, pickled radish & escabeche sauce	
Galician Octopus	198
Vadouvan curry, yoghurt, pomegranate & olives	
Brandade Croquettes	298
Salted cod, smoked haddock, osetra caviar & seaweed beurre blanc	
Roasted Chilean Seabass	348
Taggiasca olives, local clams, savoy cabbage & datterino tomato sauce vierge	
Prawn Meloso Rice	308
Valencian bomba rice, crustacean stock & caramelised garlic aioli	
Andalusian Sea Bass	1288
Salt-baked, lemon, Provençal herbs & tableside Pernod flambé	

Sides for the Andalusian Sea Bass: broccolini, carrots, French fries, mashed potato.

TERRA

■ Grilled Napa Cabbage	108
Za'atar yoghurt, gochujang sofrito, coriander & cashew nuts	
■ Sesame Aubergine	108
Romesco sauce, black sesame tahini & aged parmesan	

■ VEGETARIAN

Salisterra partners with Belu to serve unlimited house filtered water for \$30 per person.
All prices are in Hong Kong dollars and subject to a 10% service charge.

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TERRA • CONTINUED

■	Roasted Cauliflower	158
	Marinated cauliflower in harissa, pickles & shallots	
■	Mushroom Tart	188
	Yunnan wild mushrooms & truffle Pedro Ximénez vinaigrette	
	Stracciatella Di Bufala	198
	Coppa di testa, cantaloupe, honeydew & date balsamic reduction	
■	House Ravioli	208
	House-made cacao pasta, mushroom duxelles, spinach & Vin Jaune sauce	
	Roasted Spring Chicken	298
	Haricot verts, confit lemon, courgette salad & mustard caper sauce	
	Grain Fed Beef Fillet	368
	Café de Paris butter, grilled sucrose lettuce & brioche croutons	
	Steak au Poivre	988
	500g ribeye steak, peppercorn beef jus & watercress. Includes 2 sides.	
	Roasted Whole Duck	988
	Braised in red wine, confit leg, radicchio & lentil stew. Includes 2 sides.	

DESSERTS

Tiramisu	118
Lady finger sponge, mascarpone cream & amaretto ice cream	
Soya Panna Cotta	118
Lime, dragon fruit, caramel & soya ice cream	
Churros	118
Cinnamon sugar & dark chocolate sauce	
Honey	118
Hung Yat Farm pure honey parfait & whole grain ice cream	

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DESSERTS • CONTINUED

Pineapple Tarte Tatin

208

Caramelised pineapple, puff pastry & vanilla ice cream. To share.

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A HONG KONG-INSPIRED AFTERNOON TEA EXPERIENCE

Available daily from 3 to 5 in the afternoon

SAVORY

Stuffed Chicken Wing
Preserved meat & barley

House-Made Siu Mai
Mushroom XO sauce

Corned Beef, Egg, Mild Cheddar & Peanut Butter Sandwich

Caramelised Oyster & Ginger Tarte Tatin

SCONES

Sesame Scallion Scone

Red Date Scone

Served with Cornish clotted cream & hibiscus strawberry jam.

SWEET

Pineapple Bun Choux
Soy chantilly & coix seed tart

Milk Tea Opera Cake
Salted tangerine & red bean mousse cake

FOR 1 • WEEKDAY	FOR 1 • WEEKEND	FOR 2 • WEEKDAY	FOR 2 • WEEKEND
380	418	680	718

Weekday is Monday to Thursday; weekend is Friday to Sunday and public holidays.

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