

SALISTERRA
5-COURSE VALENTINE'S DINNER MENU

Oyster

Ebisu oyster, lemon & mignonette sauce

~

Lobster

Poached lobster, caviar, fennel velouté & granny smith apple

~

Scallop

Roasted Hokkaido scallop, butternut squash puree,
braised crosnes & parmesan

~

Wagyu Sirloin

Mayura sirloin, parsnip puree, roasted wild mushroom,
caramelized shallot, black garlic, winter truffle & beef jus

~

Strawberry

Japanese strawberries mousse with lychee jelly

COFFEE OR TEA

\$ 1,488 per person

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