



SALISTERRA

SATURDAY, 15 JUNE 2024
MACALLAN DINNER BY CHEF RICARDO CHANETON

TART

Cod roe, grape & caviar

CROQUETAS

Serrano, smoked Manchego & saffron aioli

Welcome cocktail

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KING CRAB

Confit and smoked leeks, sherry & pickled clam

The Macallan Double Cask 12yr

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FOIE GRAS

Pan seared, tomato whisky chutney, basil & peach

The Macallan Double Cask 15yr

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SPICED TURBOT

Bone marrow & girolle ragu, manzanilla sauce

The Macallan Litha

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PIGEON

Poached & roasted, morel farci

The Macallan Double Cask 18yr

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WHISKY FONDANT

Baked fondant, whisky sauce & honey ice cream

The Macallan Rare Cask

PRICES ARE IN HONG KONG DOLLARS AND SUBJECT TO 10% SERVICE CHARGE
OUR MENUS ARE UPDATED FROM TIME TO TIME BASED ON THE AVAILABILITY OF SEASONAL INGREDIENTS AND
ARE THEREFORE SUBJECT TO CHANGE