

SALISTERRA  
CHRISTMAS DAY & BOXING DAY  
3 COURSE SET DINNER MENU

## AMUSE

**Gougere**

Baked choux pastry & comte sauce

## APPETIZER

**Tomato & Crab**

Dressed crab, marinated Japanese fruit tomato, avocado, tomato jelly, brioche, caviar, basil, chives & dill

**Prawn & lobster cocktail**

Poached prawns, sauce Marie Rose, cos lettuce, avocado puree & citrus

**Steak Tartar**

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

**Fennel (V)(GF)**

Braised and raw fennel, orange, ginger & honey dressing, garlic, toasted almonds, coriander & fennel pollen

**Oysters Rockefeller**

Baked oysters, shallot, garlic, parmesan, spinach, panko bread crumbs & lemon

**Gravadlax**

House cured salmon, potato salad, dill & honey mustard sauce

**Butternut squash**

Butternut squash veloute, toasted pumpkin seeds, aged parmesan & brioche croutons

## MAIN

Accompaniments for the main course are served family style and include pomme puree, stuffing, cippolattas, creamed corn, maple glazed Brussels sprouts & smoked streaky bacon

**Slow cooked turkey breast & leg**

Turkey jus, bread sauce & cranberry sauce

**Roasted Rib of Beef**

Roasted bone marrow and beef jus

**Honey-glazed Pork Rack**

Pork jus

**Risotto**

Jerusalem artichoke risotto, crispy Jerusalem artichokes, aged parmesan & rocket

**Dover Sole for 2 (600 supplement for 2)**

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

## DESSERT

**Rice pudding**

Vanilla rice pudding, raspberry jam & candied pecans

**Trifle**

Grapefruit & rose trifle with madeleines

**Chocolate**

Warm chocolate fondant & honey ice cream

**Mince pies**

Spiced, dried fruit pies

## COFFEE OR TEA

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