

SALISTERRA
CHRISTMAS DAY & BOXING DAY
3 COURSE SET LUNCH MENU

APPETIZER

Prawn Cocktail

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

Parfait

Foie gras and chicken liver parfait, toast & quince puree

Artichoke Salad (V)(GF)

Globe artichokes, baby artichokes, sunchokes, & black truffle vinaigrette

Seafood Risotto

Arborio rice, shellfish stock, crab, lobster, clams, razor clams, prawns, squid, herbs & citrus

Gravadlax

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

Butternut Squash

Butternut squash velouté, 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 & beef jus

Honey-glazed Pork Rack

Pork jus

Risotto

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

Seabass for 2 (600 supplement for 2)

Salt-baked seabass, arborio rice with fennel, zucchini, swiss chard, dill and mint with butter lettuce & fennel salad

DESSERT

Mont Blanc Pavlova

Meringue, chestnut confit, blueberry jam & chestnut ice cream

Custard Tart

Cinnamon & ginger custard tart

Chocolate

Chocolate ganache, orange marmalade & chocolate sponge

Festive Mignardises

COFFEE OR TEA

988

SALISTERRA
CHRISTMAS DAY & BOXING DAY
3 COURSE SET LUNCH MENU

頭盤

大蝦

大蝦, 瑪麗玫瑰醬, 生菜, 牛油果蓉及柑橘

鴨肝和雞肝

鴨肝和雞肝, 多士及金蘋果蓉

朝鮮薊沙律

朝鮮薊, 小朝鮮薊, 菊芋及黑松露油醋汁

海鮮意大利飯

意大利阿爾博里奧米, 海鮮湯, 螃蟹, 龍蝦, 蜆, 蠔子, 蝦及魷魚

醃製三文魚

三文魚, 薯仔沙律, 刁草及蜂蜜芥末

南瓜湯

南瓜醬, 烤南瓜籽, 巴馬臣芝士及奶油麵包粒

主菜

主菜將配以薯蓉、餡料、豬肉香腸、忌廉粟米、椰菜仔及煙肉以分享形式送上

慢煮火雞胸及腿

火雞汁, 麵包汁及蔓越莓醬

烤肉眼扒

烤牛骨髓及牛肉汁

蜜糖烤豬鞍

豬肉汁

意大利飯

朝鮮薊意大利飯, 朝鮮薊脆, 巴馬臣芝士及火箭菜

鱸魚(兩位用) 需附加 600

鹽焗鱸魚, 意大利阿爾博里奧米, 茴香, 意大利青瓜, 甜菜, 刁草, 薄荷, 生菜及茴香沙律

甜品

栗子蛋白餅

蛋白餅, 栗子, 藍莓醬及栗子雪糕

吉士撻

玉桂及薑吉士撻

朱古力

生朱古力, 柑橘醬及朱古力海綿蛋糕

聖誕餐後點心

咖啡或茶

988

Salisterra partners with Belu to serve unlimited House filtered water for \$30 per person.
To find out more, please visit <https://belu.hk/>

All prices are in Hong Kong Dollars and subject to a 10% service charge