



SALISTERRA

4-COURSE CHRISTMAS EVE DINNER MENU

**Wagyu Beef Tartare**  
Black truffle, radish

~

**Steamed Turbot**  
Mussel velouté, roe

~

**Roast Duck Breast**  
Pastilla, pear and walnut salad

*OR*

**Lamb and Truffle En Croute**  
Jerusalem artichoke puree

~

**Earl Grey and Mandarin Mousse**  
Salted chocolate sorbet

COFFEE OR TEA

\$ 1,188 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



SALISTERRA

4-COURSE CHRISTMAS EVE DINNER MENU  
(Vegan & Gluten free)

**Pickled Beetroot**

Bitter leaves, horseradish, coconut yoghurt

~

**Black Truffle and Artichoke Strozzapretti**

~

**Celeriac, Potato and Truffle Pithivier**

Red wine jus, celeriac puree

~

VEGAN DESSERT

**Chocolate Cake**

Salted chocolate sorbet

*OR*

GLUTEN FREE DESSERT

**Moscato and Saffron Poached Williams Pear**

Pear sorbet

COFFEE OR TEA

\$ 1,188 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