



SALISTERRA

6-COURSE CHRISTMAS EVE DINNER MENU

AMUSE BOUCHE

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Smoked Chestnut Velouté

Pickled mushrooms

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Wagyu Beef Tartare

Black truffle, radish

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Red Prawn Cappelletti

Seaweed butter, samphire

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Steamed Turbot

Mussel velouté, roe

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Roast Duck Breast

Pastilla, pear and walnut salad

OR

Lamb and Truffle En Croute

Jerusalem artichoke puree

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Earl Grey and Mandarin Mousse

Salted chocolate sorbet

OR

Aged Comte

Apple puree, wood sorrel

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COFFEE OR TEA

\$ 1,988 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

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

AMUSE BOUCHE

~

Smoked Chestnut Velouté

Pickled Ceps

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Pickled Beetroot

Bitter leaves, horseradish, coconut yoghurt

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Black Truffle and Artichoke Strozzapretti

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Chargrilled Japanese Aubergine

Tahini, herb dressing and chickpeas

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Celeriac, Potato and Truffle Pithivier

Red wine jus, celeriac puree

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VEGAN DESSERT

Chocolate Cake

Salted almond ice cream, kumquat jam

OR

GLUTEN FREE DESSERT

Moscato and Saffron Poached Williams Pear

Pear sorbet

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COFFEE OR TEA

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