



SALISTERRA

6-COURSE NEW YEAR'S EVE DINNER MENU

AMUSE BOUCHE

~

**Irish Rock Oyster**  
Lemon granita, dill

~

**Red Prawn Ceviche**  
Aioli

~

**Chicken and Truffle Agnolotti**  
Hazelnuts, brown butter

~

**Grouper Bourguignon**  
Creamed potato

~

**Beef Fillet in Salt Crust**  
Pomme Anna, ravigote sauce

*OR*

**Roast Duck Breast**  
Beetroot tarte tatin, grilled hispi cabbage

~

**Black Sesame Cremeux**  
Yuzu, honey gelato

*OR*

**Aged Comte**  
Apple puree, wood sorrel

~

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 NEW YEARS EVE DINNER MENU  
(Vegan & Gluten free)

AMUSE BOUCHE

~

**Butternut Squash and Ginger Velouté**  
Cashew nuts, spices

~

**Marinated Peppers**  
Hazelnuts, grapes, basil and capers

~

**Black Truffle and Artichoke Strozzapreti**

~

**Chargrilled Cauliflower**  
Tahini, herb vinaigrette, chickpeas

~

**Glazed Winter Vegetables**  
Walnut pesto, truffles, celeriac puree

~

VEGAN DESSERT

**Chocolate Cake**  
Salted almond ice cream, kumquat jam

*OR*

GLUTEN FREE DESSERT

**Moscato and Saffron Poached Williams Pear**  
Pear sorbet

~

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