



SALISTERRA

4-COURSE CHRISTMAS EVE DINNER MENU

**Wagyu Beef Tartare**  
Black truffle, radish

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**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

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

~

**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

*OR*

**Aged Comte**

Apple puree, wood sorrel

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COFFEE OR TEA

\$ 1,988 PER PERSON

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SALISTERRA

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

**Pickled Beetroot**

Bitter leaves, horseradish, coconut yoghurt

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**Black Truffle and Artichoke Strozzapretti**

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**Celeriac, Potato and Truffle Pithivier**

Red wine jus, celeriac puree

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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

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SALISTERRA

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

AMUSE BOUCHE

~

**Smoked Chestnut Velouté**

Pickled Ceps

~

**Pickled Beetroot**

Bitter leaves, horseradish, coconut yoghurt

~

**Black Truffle and Artichoke Strozzapretti**

~

**Chargrilled Japanese Aubergine**

Tahini, herb dressing and chickpeas

~

**Celeriac, Potato and Truffle Pithivier**

Red wine jus, celeriac puree

~

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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