



SALISTERRA

4-COURSE NEW YEAR'S EVE DINNER MENU

Red Prawn Ceviche
Aioli

~

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

COFFEE OR TEA

\$ 1,388 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 YEAR'S EVE DINNER MENU

AMUSE BOUCHE

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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

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SALISTERRA

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

Marinated Peppers

Hazelnuts, grapes, basil and capers

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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

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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

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