CHRISTMAS DAY
SET LUNCH & DINNER MENU

TO BEGIN

Chowder
Creamy shellfish velouté & mussel Gougère

SHARING PLATES

Fruits de Mer (GF)
Poached lobster, shucked oysters, clams, citrus cured gravlax & scallop tartare
Parfait
Chicken & duck liver parfait, quince & toasted brioche
Steak Tartare (V)(GF)
Polmard beef, spinach, Champignon de Paris & Pommes Paille
Beetroot Salad (V)(GF)
Marinated and raw beetroot, Greek yogurt dressing & whole grain mustard

PERSONAL PLATES

Accompaniments for the personal plate are served family style and include roasted potatoes & all the trimmings

Turkey En Croûte
Wild mushroom duxelles, pork stuffing, cranberry, sage, orange & chestnut
Beef Fillet (GF)
200g Australia beef tenderloin, black garlic butter & bone marrow sauce
Chilean Seabass a la provencale (GF)
Braised baby artichoke, fennel, semi dried tomato, spring onion & lemon
Truffle Risotto (V)(GF)
Carnaroli rice, aged parmesan, confit egg yolk & winter black truffle
Roasted Duck Crown (GF)
Whole duck to share (2 people)

DESSERT

Tiramisu Yule Log
Coffee sponge, mascarpone mousse & hazelnut cream
Black Forest Gateaux Trifle
Chocolate cake, spiced cherry marmalade, chocolate mousse & kirsch cream
Saint Honore
Puff pastry base, choux puffs filled with raspberry custard & pistachio Chantilly

COFFEE OR TEA

928

Salisterra partners with Belu to serve unlimited House filtered water for $30 per person.
To find out more, please visit https://belu.hk/

All prices are in Hong Kong Dollars and subject to a 10% service charge