NEW YEAR'S EVE
6-COURSE SET DINNER MENU

Sea Urchin
Saffron custard, mandarin & sorrel

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Scallop
Kombu cured, winter truffle, celeriac & green apple

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Wild Turbot
Smoked perch roe, samphire & vichyssoise sauce

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Tournedos Rossini
Roasted beef fillet, pan fried foie gras & truffle jus

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Tunworth
Layered with truffle, local honey & spelt cracker

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Bombe Alaska
Vanilla & Chocolate ice cream, freeze-dried strawberry & citrus sponge, covered with toasted meringue

COFFEE OR TEA

2288

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