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Salisterra Opens at The Upper House

A New Layered and Social Mediterranean Dining Experience Launches in Hong Kong

Hong Kong, 15 April 2021 – The Upper House is thrilled to launch its much-anticipated dining concept at Level 49, opening on 17 April 2021. Drawing upon the spectrum of colours and flavours from the Mediterranean, Salisterra will deliver a layered and social dining experience through its gastronomy, service and design.

Formed by the Latin words 'salis' for salt and 'terra' for earth, Salisterra will capture the richness of the Mediterranean with the warmth and familiarity of a neighbourhood bistro. "We hope our guests feel brightness and lightness in this new experience. Joyfulness is a keystone of Salisterra." said Yvonne Cheung, Director of Restaurants, The Upper House.

Helmed by London-based, Michelin Starred Chef, Jun Tanaka, the menu takes an expressive and seasonal approach with fresh, vibrant flavours that draw inspiration from the coastal cuisines of France and Italy. Classically trained, Jun's dishes are founded on the principles of French cuisine with a focus on simple, sophisticated and sustainable creations.



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Gastronomy and Conviviality

In homage to Jun's favourite food, over seven types of pasta are hand-crafted including **Ossobuco Tortellini**, **Langoustine Ravioli** and **Duck Agnolotti**. Viennoiserie are also made fresh daily in-house. Bold, satisfying vegetable dishes take centre stage, including **Pickled Carrots with Coconut Yoghurt** and **Grilled Hispi Cabbage with Tahini**.

A unique grill oven delivers distinct smoky flavours and succulent meats including **Grilled Lamb Cutlets with Purple Sprouting Broccoli, Anchovy and Apricot Vinaigrette**, and **Japanese Baby Red Snapper with Lemon Confit, Miso, Fennel and Radish**.

"To be able to work with such an iconic brand as The Upper House in one of the most vibrant cities in the world for my first ever venture outside of the UK, is a real honour and privilege. The idea that guests on the other side of the world will be able to experience the kind of food I love to cook and eat, in a beautifully designed space overlooking Hong Kong's skyline feels surreal and humbling" said Jun, collaborator of Salisterra.



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Salisterra's gastronomy and refreshing drinks programme go hand in hand to create a seamless experience. The opening cocktail menu echoes the spring and summer seasons by blending herbs and spices from the region, whilst the thoughtfully curated wine menu explores smaller, sustainable producers and celebrates the historical significance of the Mediterranean vineyards.



Adding another layer to the Salisterra experience is the integrated service style which allows greater interaction with guests. Semi-private tables are elevated to connect with the open kitchen as guests are presented with a specially created sharing menu¹. The private dining room set for 10 is designed as a kitchen space, where different flavour activations can take place - from chef cooking to wine tastings and pastry making. An island bar in the lounge encourages wine and spirit exploration.

Design

André Fu has envisioned a bold evolution for the Level 49 space by introducing vivid colours to the design. Rich colours of terracotta orange, mud burgundy, mineral blue, dusty turquoise and golden caramel create five distinct spaces.

¹ Must be ordered 48-hours in advance.



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"The journey of Salisterra is rooted in the notion of modern authenticity. It is a curation of experiences that is highly layered, with moments of bold evolution to transport our guests into a world of earthy Mediterranean tones, intriguing textures and surprising geometries." said André Fu.



Upon entering from the iconic Sky Bridge, guests are greeted by a full-height bronze gate with bold forms that juxtapose Hong Kong's urban skyline with mid-century silhouettes. Incorporating a sense of geometry, the main dining room is adorned with a bespoke five-metre chandelier that is made up of over 80 glowing glass lanterns reminiscent of the harbour below.

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Adjoining the main social dining room, guests will discover three semi-private dining booths, each marked by an elevated counter table in Azul Montelli marble from Italy and a whimsical cut-glass globe pendant hung by a vast upside down copper cone base. Meanwhile, the private dining room at the rear is designed to present a chef's table experience. Garnished with handmade ceramic tiles in a bronze patina glaze and a display of copper pans, it evokes the impression of a warm and welcoming kitchen.



At the opposite side of the dining room sits the long bar in rustic Brazilian burgundy marble, with adjoining bar booths that are accented with unique pendants composed of a vine of glowing half-spheres. The bar lounge is conceived as an oasis inspired by a world of olive trees, pistachio, and vine trellises, and alludes to a backstage "green room" where actors unwind and entertain. It is adorned by high gloss racing green lacquer and vivid Pevla stone much akin to the abstract landscape of Wes-Anderson's cinematic world.

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In a move towards implementing more sustainable practices, The Upper House has become a Founding Collective Member of Belu Hong Kong, with the installation of an in-house water filtration system. The Upper House initiated the first international expansion for Belu, a UK-based social enterprise. For a nominal charge, Salisterra guests will enjoy unlimited still or sparkling filtered water, helping to reduce the carbon footprint and single use bottles. Social impact is also created, with 100% of Belu's profits given to global water charity, WaterAid, to help bring clean water to communities worldwide.

Opening hours

Breakfast 6:30am – 11am

Lunch 12:00pm – 2:30pm

Afternoon Tea 3:00pm – 5:00pm

Dinner 6:00pm – 10:30pm

www.salisterra.com

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For high-resolution images, please [click here](#).

About The Upper House

Designed by award-winning architect André Fu, The Upper House, Hong Kong, is highly individualised and provides a sense of understated luxury. The House offers 117 rooms,

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all featuring scenic harbour or island views, including 21 suites and 2 penthouses, and begin at 730 sqft – the largest in Hong Kong. Named to symbolise an 'upward journey' to a retreat above the bustling city, natural materials, original sculpture installations and seamlessly proportioned spaces are integrated to create a sophisticated and modern "Asian influenced" residence. The lush green surrounds of The Lawn offer guests a respite with relaxing cocktails or complimentary group wellness classes. A warm and inviting Sky Lounge, featuring a central fireplace, welcomes guests day and night and plays host to the House's globally renowned signature talk series, Up Close. Crowning the top floor, Salisterra is an elevated neighbourhood bistro inspired by the colours and flavours of the Mediterranean and helmed by London-based Michelin starred Chef, Jun Tanaka. The Upper House sits above Pacific Place, Hong Kong's premier integrated commercial, retail and hospitality complex, conveniently located in the heart of Hong Kong's business district.
www.thehousecollective.com

About The House Collective

The House Collective by Swire Hotels is a group of refined, highly individual properties that defy comparison. Each uniquely imagined, The Opposite House in Beijing, The Upper House in Hong Kong, The Temple House in Chengdu and The Middle House in Shanghai were designed for seasoned travellers who seek a different, intimate and personalised experience in luxury travel. Each House is a sophisticated, singular piece of design, created by talented architects and designers, that reflect the unique qualities of their surroundings.

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