



THE UPPER HOUSE  
HONG KONG  
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**FOR IMMEDIATE RELEASE**

## **Salisterra's Colourful Culinary Canvas Revealed in All-New Menus from Executive Chef Cary Docherty**

A seamless combination of familiarity and innovation in plates which cross the Mediterranean region, supported by a refreshed drinks programme



**Hong Kong, 27 April 2022**– The colourful culinary canvas of the Mediterranean is the inspiration for debut menus from Salisterra's new Executive Chef, Cary Docherty, from 1 May 2022 at The Upper House.

Infused with Cary's culinary trademark of refined but relaxed deliciousness, the new à la carte focuses on renditions of flavours from the South of France and Italy.

"I'm so excited to launch these new menus at Salisterra. We remain proudly Mediterranean-driven, a broad canvas to paint on," said Cary.



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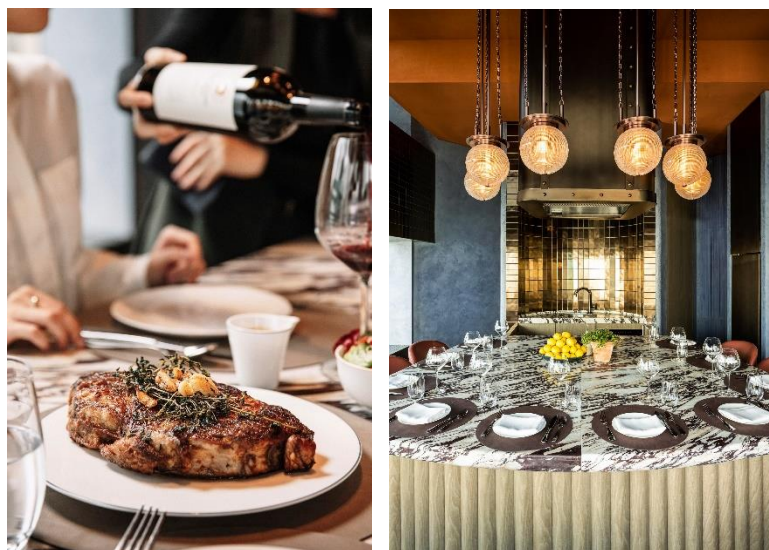
An elevated neighbourhood bistro, Salisterra draws inspiration from the joys, colours and flavours of the Mediterranean with creations designed for sharing under the helm of Cary and Head Chef, Tony Leung.

Diners can start with a wide selection of **Freshly Shucked Oysters** from six different regions of France and Japan, or celebrate the finest sustainable seafood with the stunning **Plateau de Fruits de Mer**, while **Crab Salad** and **Lobster, Salmon and Scallop Cappelletti** are among the other maritime-influenced creations.



For the main event, savour an impeccable interpretation of the beloved fish stew from Marseille, **Bouillabaisse**, or indulge in tempting options including a 1kg **Grilled Ribeye with Roasted Bone Marrow** and accompaniments, and north-African inspired **Spiced Lamb Shoulder with Couscous**. **Whole Pan-Fried Dover Sole** with olive oil crushed potatoes and salsa verde is de-boned tableside.

Vegetarian dishes feature **Marinated Heirloom Japanese Fruit Tomatoes**, **Carnaroli Saffron Risotto**, House-made **Trofie alla Genovese** from the Ligurian coast, or the unsung Provençal classic of **Artichokes à la Barigoule** for two.



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Wrapping up the meal, it's impossible to look beyond Cary and Pastry Chef, Fai Chan's renowned desserts. Warm **Madeleines**, baked to order, radiate their delicious simplicity alongside whipped cream. The French classics of **Rum Baba** and a brilliant **Tarte au Citron** remind us why they're such classics, while **Panna Cotta** and moist and gluten-free **Torta Tenerina**, wave the flag for Italy.



To accompany the cuisine, Salisterra's striking bar launches a reimagined drink programme in collaboration with Raphael Holzer, featuring cocktails crafted with house-made ingredients including pickles, infused tinctures, and seasonal garnishes. Sip on **The Salisterra** martini made with a house-made tomato tincture for a touch of Mediterranean flair and sunshine. Contemplate the perfect balance of subtle bitterness and cinnamon in a riff on a classic Manhattan, **The Absinthe Traveller** melds house-made cherry brandy and absinthe liqueur made in House with locally grown wormwood herbs.



The new bar menu includes treasures such as cheesy but light **Gougères**, **Crudités with Tapenade, Anchoiade and Aioli**, savoury **Octopus & Tomato Donuts**, and **The House Dog**.





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The warm, convivial hospitality of Salisterra's front-of-house team is led by Cary's longtime culinary partner and Director of Restaurants Jonathan Jones, in tandem with Restaurant Manager, Jackie Fong, who has been with The Upper House since opening.

Salisterra's operation is underpinned by a serious focus on sustainability, including ethically sourced ingredients, minimal food waste and an in-house water filtration which help to ensure the lightest possible footprint across the whole restaurant.

[www.thehousecollective.com](http://www.thehousecollective.com)

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For high-resolution images and menu, 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, all featuring scenic harbour or island views, including 21 suites, a Penthouse and André Fu Suite, 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

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top floor, Salisterra is an elevated neighbourhood bistro inspired by the colours and flavours of the Mediterranean. Located within Pacific Place, The Continental is a friendly and sophisticated European-inspired café that features a classically-influenced menu and a tranquil year-round terrace. 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.

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### **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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