



THE UPPER HOUSE
HONG KONG
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Salisterra Embarks on Next Chapter with New Executive Chef Cary Docherty

Drawing from more than 20 years of culinary experience, the Hong Kong-based Canadian chef reimagines the Mediterranean concept



Hong Kong, 1 April 2022– Salisterra, the layered and social dining experience on Level 49 of The Upper House, is delighted to announce the appointment of Cary Docherty as Executive Chef, effective April 2022. Armed with over two decades of culinary experience, Cary will head the restaurant’s kitchen brigade as it embarks on an exciting new chapter, while staying true to its roots as a Mediterranean-inspired concept.

Before joining Salisterra, the Canadian chef honed his craft at celebrated restaurants in Vancouver, London and Hong Kong. A graduate of The Art Institute of New York City, he cut his teeth at the storied French restaurant, Lumière, in Vancouver. Cary then worked in London with internationally renowned chefs, such as Gordon Ramsay, Clare Smyth and Jason Atherton.

Cary’s illustrious resume includes roles at many award-winning eateries, from one-Michelin-starred Maze to three-Michelin-starred Restaurant Gordon Ramsay, beloved Chelsea bistro Foxtrot Oscar and Jason Atherton's restaurant and wine bar, Little Social.



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Cary moved to Hong Kong as Head Chef at British classic, Gough's on Gough followed by his most recent role as Executive Sous Chef of the Island Shangri-La.

Cary commented: "I'm honoured to join the talented team at Salisterra, a restaurant that I deeply admire for its vibrant food, beautiful design by André Fu and stunning views of the Hong Kong skyline. I look forward to creating dynamic and seasonal Mediterranean cuisine for diners in a convivial atmosphere where they feel right at home."

Under Cary's leadership, Salisterra will continue to draw inspiration from the joys, colours and flavours of the Mediterranean with elevated dishes where seasonal ingredients shine. With summer just around the corner, Cary plans to refresh the menu with an array of new summer dishes that showcase the best and brightest flavours of the season.

Kristina Snaith-Lense, General Manager of The Upper House, said: "We know Salisterra will continue to evolve and thrive under Executive Chef Cary Docherty, who will be creating expressive, beautiful and delectable cuisine. We look forward to introducing his new summer menu to Hong Kong diners so that they can experience his culinary vision and energy firsthand."

Cary will take over for Chef Collaborator Jun Tanaka, who played a pivotal role in bringing Salisterra to life in 2021 and guided the restaurant remotely for the past year. "Chef Jun, based in London, has been an invaluable member of the team who demonstrated unwavering dedication and professionalism throughout our partnership. The strategic decision is a result of the ongoing global pandemic, with boarder closures and quarantine restrictions remaining firmly in place." said Kristina. "On behalf of The Upper House team, we thank Jun for pulling off the impossible in launching Salisterra remotely; for all of the hard work, dedication and culinary excellence in supporting us through a huge period of change. We all wish Jun continued success and personal fulfilment."

Jun said, "It has been an absolute pleasure to work with the incredible team at The Upper House. I want to thank them for their hard work and support over the past year. I wish them all the success in the future."



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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, 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 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,

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created by talented architects and designers, that reflect the unique qualities of their surroundings.

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