



THE CONTINENTAL

HONG KONG

Starters

Paris Mushroom Soup truffle cream	135
Pure Greens kale, rocket, endive, green apple, pistachio, mint	140
Superfood Salad quinoa, soybeans, black bean, pumpkin, broccoli	135
Continental Caesar gem lettuce, croutons, parmesan, smoked sardine	145
Seared Sea Scallops plankton, pumpkin, herb-miso hollandaise	160
<u>Pigeon & Foie Gras Sausage</u> <u>red cabbage choucroute</u>	140

Raw, Smoked & Cured

Freshly Shucked Oysters	1pc	3pc	6pc	12pc
Pinky Fine de Claire (FR)	80	230	460	930
New Zealand (NZ)	30	70	140	280
Irish Rock (IRE)	50	145	260	500
Spicy Tuna Tartare pickled pepper, jicama, coriander, avocado puree				180
Polmard Beef Carpaccio black garlic, chili jam, caper berries				190
Charcuterie black forest ham, cepes salami, espelette salami & parma ham				245

Brunch Set 195

Baby Spinach & Pumpkin Salad

yogurt, feta, pomegranate seeds

or

Hot Acai Berry Porridge & Yogurt

steel cut oats, quinoa, chia, granola, banana, strawberry, ginger honey

or

Tuscan Ribollitta Soup

hearty veggies, smoked ham, white bean

Eggs

(benedict or herb omelette)

We use organic Japanese Taiyouran

eggs

or

Red Snapper Fillet

oyster cream, spicy fried potato, brussel sprouts petals

or

Wagyu Beef Cheeks (+80)

wilted kale, black truffle jus

Dessert of The Day

or

Exotic Fruit Salad

green apple ice

Eggs

We use organic Japanese Taiyouran eggs

Classic Benedict two poached eggs, smoked pork loin, English muffin & Hollandaise sauce	125
Crab & Avocado Benny	155
Smoked Salmon & Avocado sour dough, scramble egg	150
Herb-Ham & Cheese Omelet gruyere cheese, toast	175

Sides 55

Whole Roasted Mushrooms with Parma Ham rosemary, garlic butter
French Fries parmesan & rosemary
Fire Roasted Broccoli garlic, chili
Bacon applewood smoked
Lemon Pancakes vanilla poached pear

Brunch Plates

Ham & 3 Cheese-Truffle Panini sour dough rye, mozzarella, raclette, comte, salad greens	140
TC Lobster Club brioche, bacon, gem lettuce, tomato, lemon mayo, pickled onion, avocado puree	275
Tycoon sausage, applewood bacon, quinoa, onsen egg, roasted pumpkin	195
Smoked Salmon Croissant Sandwich cucumber, pickled onion, miso cream cheese	150
Lemon Pancake With Vanilla Poached Pear bacon, smoked pork loin, scrambled eggs	175

Mains

Wagyu Skirt Steak Salad rocket, cherry tomato, beetroot, hazelnut dressing	295
Red Snapper Fillet roasted cauliflower, fregola, pumpkin cream	240
Iberico Pork Belly Confit root vegetables, mustard-onion sauce	235
Free Range Chicken fire grilled broccoli, crispy garlic & chili	160 300
Truffle Cheese Beef Burger grilled onion, apple smoked bacon, seeded brioche tomato, lettuce, dill pickle, fries	235

Pastas

Lobster & Tomato Risotto Aquarello rice, cream, tarragon	295
Pumpkin & Goat Cheese Ravioli carrot butter, mushrooms, honey peas	185

Desserts

Apple-Mango Crumble (20 min preparation time) caramel sauce, white cinnamon ice cream	95
Lemon Chiffon Cake concord grape sorbet, lemon curd cream	75
Panna Cotta With Fig & Pistachio rose petal jam	95
Chocolate Souffle (30 min preparation time) vanilla ice cream, chocolate sauce	120

Cheeses

3 for 165 | 6 for 275

Tête De Moine (cow, SUI)
Manchego (ewe,ESP)
Port Salut (cow,FR)
Crottin (goat, FR)
Stilton (cow, UK)
Chaource (cow FR)
fig jam, walnut-raisin bread