



# THE CONTINENTAL

HONG KONG

## Brunch Set 195

**Tuna Nicoise**  
harvest greens, preserved tuna, potato,  
French beans  
or  
**Muesli**  
steel cut oats, fresh berries & granola  
or  
**Carrot-Thyme & Parmesan**  
chicken stock

**Eggs**  
(benedict or herb omelette)  
*We use organic Japanese Taiyuran eggs*

or  
**French Toast**  
rustic bread, fresh berries, orange,  
passion fruit cream  
or  
**Iberico Chorizo & Potato Hash**  
tomato, turnip, mushroom, lentil, gratin  
or  
**Crispy Skin Snapper Fillet**  
cauliflower slaw, blood orange vinaigrette  
or  
**Skirt Steak & Egg (+100)**  
Tajima wagyu, lyonnaise potatoes

**Dessert of The Day**  
or  
**Exotic Fruit Salad**  
green apple ice

## Starters

- New England Clam Chowder** 135  
bacon, potatoes, cream, marjoram
- Melon, Parma Ham & Tomato** 190  
French melon, Japanese tomato,  
balsamic crema
- Pure Greens** 140  
kale, rocket, endive, green apple, pistachio,  
mint
- Superfood Salad** 135  
quinoa, soybeans, black bean, pumpkin,  
broccoli
- Continental Caesar** 145  
gem lettuce, croutons, parmesan,  
smoked sardine
- Grilled Squid Salad** 120  
pickled saffron corn, yuzu honey
- Escargot & Chanterelles Fricasee** 190  
asparagus flan, chorizo butter
- Seared Duck Foie Gras** 190  
spicy peach marmalade

## Raw, Smoked & Cured

- |   |     |     |     |      |
|---|-----|-----|-----|------|
| <b>Freshly Shucked Oysters</b>                                  | 1pc | 3pc | 6pc | 12pc |
| <b>Bouzigues (FR)</b>   | 70  | 200 | 390 | 720  |
| <b>New Zealand (NZ)</b>   | 30  | 70  | 140 | 280  |
| <b>Eagle Rock (USA)</b>   | 50  | 145 | 260 | 500  |
| <b>Sea Scallop Carpaccio</b>                                    |     |     |     | 180  |
| mustard oil, dried cherry,<br>smoked tomato fondue              |     |     |     |      |
| <b>Spicy Tuna Tartare</b>                                       |     |     |     | 180  |
| pickled pepper, jicama,<br>coriander, avocado puree             |     |     |     |      |
| <b>French Beef Tartare</b>                                      |     |     |     | 190  |
| smoked paprika, pinenuts, capers,<br>anchovy crouton, cornichon |     |     |     |      |
| <b>Charcuterie</b>  |     |     |     | 245  |
| black forest ham, cepes salami<br>espelette salami & parma ham  |     |     |     |      |

## Eggs

*We use organic Japanese Taiyuran eggs*

- Classic Benedict** 125  
two poached eggs, cotto ham,  
English muffin & Hollandaise sauce
- Crab & Avocado Benny** 155
- Smoked Salmon & Avocado** 150  
sour dough
- Tycoon** 195  
sausage, applewood bacon, quinoa, onsen egg,  
roasted pumpkin, asparagus

## Brunch Plates

- Ham & 3 Cheese-Truffle Panini** 140  
sour dough rye, mozzarella, raclette,  
comte, salad greens
- TC Lobster Club** 275  
brioche, bacon, gem lettuce, tomato,  
lemon mayo, pickled onion, avocado puree
- Beef Cheeseburger "Rangers Valley"** 235  
comte, bacon, caramelised onion, fries
- Croissant & Smoked Salmon** 150  
cucumber, pickled onion, romaine
- French Toast** 145  
rustic bread, fresh berries, orange,  
passion fruit cream

## Pastas/Risotto

- Mushroom & Honey Pea Risotto** 185  
aquarello rice, porcini cream, fried shiitake,  
pecorino
- Maine Lobster Spaghetti** 298  
roasted pepper, sicilian pink shrimps, rocket
- Jeju Pork Ragu Paccheri** 195  
san marzano tomato, aromatics, cream, wine

## Sides 55

- Roasted Mushroom**  
button, portobello, thyme
- French Fries**  
parmesan & rosemary
- Grilled Corn**  
cayenne mayo
- Belgian Mashed Potatoes**  
sour cream
- Fire Roasted Broccoli**  
garlic, chili
- West Virginia Bacon**  
applewood smoked
- Lemon Pancake**  
mango & banana salad

## Mains

- Wagyu Skirt Steak Salad** 295  
rocket, cherry tomato, beetroot,  
hazelnut dressing
- Roasted Greenland Halibut** 240  
lentil de puy, turmeric verjus
- Whole Andaman Sea Red Snapper** 275  
romesco sauce
- Free Range Chicken** 160 | 300  
fire grilled broccoli, crispy garlic & chili

## Desserts

- Apple Rhubarb Crumble** 95  
(20 min preparation time)  
caramel sauce, white cinnamon ice cream
- Cherry & Lemon Clafouti Tart** 75  
cherry sorbet
- Valrhona Three Chocolates** 110  
fresh berries
- Chocolate Souffle** 120  
(30 min preparation time)  
vanilla ice cream, chocolate sauce
- Peach Melba** 90  
almonds, amaretto ice cream

## Cheeses

3 for 165 | 6 for 275

- Stilton (cow, EN)
- Tomme de Savoie (cow, FR)
- Mimolette (cow, FR)
- Valencay (goat, FR)
- Manchego (ewe, SP)
- Brillat Savarin (cow, FR)
- fig jam, walnut-raisin bread & candied pecans