



THE CONTINENTAL

HONG KONG

Dinner Set Menu

Spinach & Feta Salad
beetroot, hazelnut, summer truffle
or
Potato & Leek Soup
bacon, crispy shallot

Sea Urchin Spaghetti
scorpion fish ragu
or
Seared Duck Foie Gras
spicy peach marmalade

Red Snapper Fillet
roasted cauliflower, fregola, pumpkin cream
or
Beef Sirloin
spinach with goat cheese

Chocolate Mousse Cake
Valrhona, bittersweet, dulcey, berries
or
Peach Melba
almonds, amaretto ice cream
588

Our sommelier would be delighted to pair the menu with his wine selection.

Starters

- New England Clam Chowder** 135
bacon, potatoes, cream, marjoram
- Duck Confit Lyonnaise Salad** 190
potato, bacon, onsen duck egg
- 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
- Roasted Dutch Veal Loin** 170
blue cheese, raspberry vinegar
- Grilled Squid Salad** 120
French bean, yuzu honey
- Escargot & Chanterelle Mushroom Fricassee** 190
corn flan, baby corn
- Seared Duck Foie Gras** 190
spicy peach marmalade

Raw, Smoked & Cured

- Freshly Shucked Oysters** 1pc 3pc 6pc 12pc 135
- Bouzigues (FR)** 70 200 390 720 190
- New Zealand (NZ)** 30 70 140 280
- Eagle Rock (USA)** 50 145 260 500
- Sea Scallop Carpaccio** 180
mustard oil, dried cherry, smoked tomato fondue
- Spicy Tuna Tartare** 180
pickled pepper, jicama, coriander, avocado puree
- Polmard Beef Carpaccio** 150
black garlic, chili jam, caper berries
- Charcuterie** 245
black forest ham, cepes salami, espelette salami & parma ham
fig compote, walnuts, fruit bread

Pastas/Risotto

- Crab Puttanesca** 220
basil linguine, black olives, soft shell crab
- Mushroom & Honey Pea Risotto** 185
aquarello rice, porcini cream, fried shiitake, pecorino cheese
- Maine Lobster Spaghetti** 298
roasted pepper, sicilian pink shrimps, rocket
- Jeju Pork Ragu Paccheri** 195
san marzano tomato, aromatics, cream, wine

Sides 55

- Roasted Mushrooms**
button, portobella, thyme
- French Fries**
parmesan & rosemary
- Grilled Corn with Cheese**
cayenne mayo
- Belgian Mashed Potatoes**
sour cream
- Fire Roasted Broccoli**
garlic, chili
- Spinach with Goat Cheese**
lemon & spice

Mains

- Whole Turkish Sea Bream** 320
romesco sauce, fall veggies
- Red Snapper Fillet** 240
roasted cauliflower, fregola, pumpkin cream
- Wild King Salmon** 280
arugula pesto, tomato-olive relish
- Dutch Pork Shank** 235
tomato, baby vegetables, neem leaves
- Beef Cheeseburger "Rangers Valley"** 235
comté, bacon, caramelised onion, fries
- Wagyu Skirt Steak Salad** 295
rocket, cherry tomato, beetroot, hazelnut dressing
- Free Range Chicken** 160 | 300
fire grilled broccoli, crispy garlic & chili
- Beef Shortrib Slow Roast** 330
roasted garlic, kale
- Prime U.S Beef Ribeye (600 g)** 495
gorgonzola-duchess potatoes

Desserts

- Apple Rhubarb Crumble** 95
(20 min preparation time)
caramel sauce, white cinnamon ice cream
- Cherry & Lemon Clafouti Tart** 75
cherry sorbet
- Bombe Alaska** 90
strawberry & lime sorbets, strawberry salad
- Chocolate Souffle** 120
vanilla ice cream, chocolate sauce
- Peach Melba** 90
almonds, amaretto ice cream
- Chocolate Mousse Cake** 110
Valrhona, bittersweet, dulcey, berries

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