



THE CONTINENTAL

HONG KONG

Set Lunch

Potato & Leek Soup
bacon, crispy shallot

or

TC Caesar Salad
romaine, crouton, onsen egg, parmesan

or

Smoked Salmon
pickled beetroot, horse radish cream,
avruga caviar

Corned Beef Pastrami

sauerkraut, fingerling potato, swedes

or

Greenland Halibut Fillet

cauliflower, fregola

or

Pumpkin Ravioli

escarole, garlic cream

or

Sea Urchin Spaghetti (+60)

scorpion fish ragu

Chocolate Mousse Cake

Valrhona, bittersweet, dulcify, berries

or

Peach Melba

almonds, amaretto ice cream

265/2 Courses 295/3 Courses

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, raspberries

Grilled Squid Salad 120
French bean, yuzu honey

Escargot & Chanterelle Mushroom Fricasee 190
corn flan, baby corn

Seared Duck Foie Gras 190
spicy peach marmalade

Raw, Smoked & Cured

Freshly Shucked Oysters 1pc 3pc 6pc 12pc

Bouzigues (FR) 70 200 390 720

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

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 & spices

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

Peach Melba 90
almonds, amaretto ice cream

Chocolate Mousse Cake 110
Valrhona, bittersweet, dulcify, 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