



THE CONTINENTAL

HONG KONG

Brunch Set 215

Fassona Beef Tartare Crostini
smoked paprika, pine nuts, anchovy toast

or

Organic Greek Yogurt & Berries
açai, granola, dates,
goji berries, chia seeds

or

Zucchini & Goat Cheese Tart
roasted tomatoes

Classic Benedict

or

Pennette Pasta & Pork Ragu
jeju pork sausage, cream tomato

or

Duck Breast Couscous
vadouvan French curry butter

or

Greenland Halibut with Quinoa
corn, mushroom, broccoli, bacon harissa

Dessert of The Day

or

Exotic Fruit Salad
green apple ice

Starters

Grilled Giant Humboldt Squid Steak 140
cucumber-coriander, French beans, yuzu

Pure Greens 140
kale, rocket, endive, green apple, pistachio,
mint dressing

Jade & Wild Rices 135
red, wild, brown rices, kasha, celtuce,
beetroot, roasted mushroom,
zucchini, kale, lemon oil

Greek Style Salad 160
gem, romaine, artichoke, pickled mushroom,
feta, capsicum & eggplant dressing
add smoked salmon or grilled chicken

French Toast - "Pain Perdu" 120
strawberry, grand marnier, maple caramel,
vanilla ice cream

Raw, Smoked & Cured

Freshly Shucked Oysters 1pc 3pc 6pc 12pc

Magnifica No 2 (FR) 70 205 390 750

Shigoku (JPN) 45 130 240 480

Coromandel (NZ) 50 145 260 500

Italian Fassona Beef Tartare 190
smoked paprika, pine nuts, anchovy toast

New Zealand Salmon Crudo 190
lemon crème fraiche, brioche croutons

+40 Spicy Tuna Tartare 180

pickled pepper, jicama,
coriander, avocado puree

Charcuterie 245

parma & black forest hams, chorizo,
camembert pave, plum-pear compote

Eggs

*We use organic Japanese
Taiyouran eggs*

Classic Benedict 140

two poached eggs, smoked pork loin,
English muffin & Hollandaise sauce

Scrambled Eggs & Smoked Salmon 165

avocado, sour dough

Crab & Asparagus Omelet 175

gruyere, leek, onion, toasted brioche

Sides

Roasted Portobello & Maitake Mushrooms 85
pumpkin oil & seeds

French Fries 55
parmesan & rosemary

Fire Roasted Broccoli 55
garlic, chili

Bacon 55
applewood smoked

Sausages 65
Argentinian chorizo chipolata chicken

Grilled Corn & Green Soy Bean 55
bacon, sweet-spicy mayo,
coriander leaves, lime

Brunch Plates

Smoked Salmon-Avocado Toast
cucumber, pickled onion, beetroot brioche,
beetroot cream cheese

Ham & 3 Cheese-Truffle Panini
brioche, mozzarella, raclette,
comté, salad greens

Lobster Nicoise Salad 250
French beans, gem, olives, potato, hard egg
red onion, red wine dressing

Steak & Eggs 220
US prime ribeye, gratin potatoes, bacon,
7 minutes eggs

Mains

Grilled Flank Steak-Raw Vegetables & Avocado 295
za'atar spiced raw peppers, cucumber,
red onion, beetroot, harissa

Free Range Chicken 160 | 300
fire grilled broccoli, crispy garlic & chili

Truffle Cheese Beef Burger 235
grilled onion, apple smoked bacon, seeded brioche
tomato, lettuce, dill pickle, fries

Pastas

Maine Lobster Spaghettoni 310
180 red prawn, bisque, rocket, super spicy oil
red peppers, snowpeas

Pumpkin & Goat Cheese Tortellini 185
140 carrot butter, mushrooms, honey peas,
chestnut pasta

Desserts

Mango & Apple Crumble 95
mango ice cream, salted coconut,
rice crisps

Panna Cotta With Fig & Pistachio 95
rose petal jam

Valrhona Chocolate Yuzu Tart 120
toffee nuts, candied orange

Kid's Popsicle 45
Pure Watermelon & Kiwi Juices

Cheeses

3 for 165 | 6 for 275

Valençay (goat, FR)
Tête de Moine (cow SUI)
Manchego (ewe, ESP)
Port Salut (cow, FR)
Gorgonzola (blue cow, IT)
Époisses (cow, FR)
fig jam, walnut-raisin bread