



THE CONTINENTAL

HONG KONG

Set Lunch

3 Cheese Onion Soup
leek, mushroom broth

or

Spicy Tuna Tartare

pickled pepper, jicama, coriander, avocado puree

or

Fried Oyster & Pickled Eggplant

mizuna salad, smoked paprika aioli

Free Range Chicken

fire grilled broccoli, crispy garlic & chili

or

Broiled-Marinated Greenland Halibut

jade vegetable, pink beetroot, carrot-truffle sauce

or

Porcini Mushroom Risotto

gorgonzola, walnuts, baby turnips, fig

or

Iberico Lamb Saddle Magret (+50)

harissa, ratatouille vegetables

Raspberry Mille Feuille

rose petal cream, white chocolate mousse

or

Chocolate Lava Cake

prune & armagnac ice cream

285/2 Courses 315/3 Courses

Starters

Tomato & Artichoke Bisque

parmesan croutons, basil oil

Grilled Giant Humboldt Squid Steak

cucumber-coriander, French beans, yuzu

Pure Greens

kale, rocket, endive, green apple, pistachio, mint dressing

Jade & Wild Rices

red & brown wild rice, kasha, celtuce, beetroot, roasted mushroom, zucchini, kale, lemon oil

Greek Style Salad

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

Traditional Duck Foie Gras Terrine

cherry-chili jelly, belgian endive, radish

Raw, Smoked & Cured

120 Freshly Shucked Oysters 1pc 3pc 6pc 12pc

140 Magnifica No 2 (FR) 70 205 390 750

Shigoku (JPN) 45 130 240 480

120 Coromandel (NZ) 50 145 260 500

Italian Fassona Beef Tartare 190

135 smoked paprika, pine nuts, anchovy toast

New Zealand Salmon Crudo 190

lemon crème fraiche, brioche croutons

160 Kingfish Carpaccio 180

horseradish, avocado, mustard oil

+40 Spicy Tuna Tartare 180

pickled pepper, jicama,

195 coriander, avocado puree

Charcuterie 245

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

Pastas

Pumpkin & Goat Cheese Tortellini 185

carrot butter, mushrooms, honey peas,

Maine Lobster Spaghettoni 310

red prawn, bisque, rocket, super spicy oil

Wagyu Beef Cheeks & Whole Wheat Rigatoni 195

tomato sauce, preserved lemon
roast pepper olives, colatura di alici

Sides

Roasted Portobello & Maitake Mushrooms 85

pumpkin oil & seeds

French Fries 55

parmesan & rosemary

Mashed Belgian Potatoes 55

sour cream

Fire Roasted Broccoli 55

garlic, chili

Grilled Corn & Green Soy Bean 55

bacon, sweet-spicy mayo, coriander leaves, lime

Mains

Whole Grilled Sea Bream 340

fried eggplant, tomato-ginger sauce

Pork Milanese & Tomato-Olive Salad 235

grilled lemon, red chicory

Truffle Cheese Beef Burger 235

grilled onion, apple smoked bacon, seeded brioche tomato, lettuce, dill pickle, fries

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

Desserts

Valrhona Chocolate Yuzu Tart 95

toffee nuts, candied orange

Mango & Apple Crumble 95

mango ice cream, salted coconut, rice crisps

Panna Cotta With Fig & Pistachio 95

rose petal jam

French Toast - "Pain Perdu" 120

strawberry, grand marnier, maple caramel, vanilla ice cream

Cheeses

3 for 165 | 6 for 275

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