



# THE CONTINENTAL

HONG KONG

## Dinner Set Menu

**Spicy Tuna Tartare**  
pickled pepper, jicama, coriander, avocado puree  
or

**3 Cheese Onion Soup**  
leek, mushroom broth

**Porcini Mushroom & Gorgonzola Risotto**  
baby turnips, walnuts  
or

**Sea Scallop & Butternut squash**  
hanout, pine nuts, pomegranate,  
mustard sprout

**Iberico Lamb Saddle Magret**  
harissa, ratatouille vegetables  
or

**Broiled-Marinated Greenland Halibut**  
jade vegetable, pink beetroot, carrot-truffle sauce

**Raspberry Mille Feuille**  
rose petal cream, white chocolate mousse  
or

**Chocolate Lava Cake**  
prune & armagnac ice cream

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

## 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, wild, brown rices, 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

Coromandel (NZ) 50 145 260 500

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

New Zealand Salmon Crudo 190  
lemon crème fraiche, brioche croutons

Kingfish Carpaccio 180

horseradish, avocado, mustard oil

195 Spicy Tuna Tartare 180

pickled pepper, jicama,  
coriander, avocado puree

Charcuterie 245

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

## Pastas/Rice

**Pumpkin & Goat Cheese Tortellini**  
carrot butter, mushrooms, honey peas

**Maine Lobster Spaghettini**  
red prawn, bisque, rocket, spicy oil

**Maine Scallop & Red Snapper Rice**  
chorizo, tomato rice, pickled spicy peppers

**Wagyu Beef Cheeks &  
Whole Wheat Rigatoni**  
tomato sauce, preserved lemon  
roast pepper olives, coltura di alici

## Sides

**Roasted Portobello & Maitake Mushrooms**  
pumpkin oil & seeds

**French Fries**  
parmesan & rosemary

**Mashed Belgian Potatoes**  
sour cream

**Fire Roasted Broccoli**  
garlic, chili

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

## Mains

185 **Whole Grilled Sea Bream**  
fried eggplant, tomato-ginger sauce

310 **Pork Milanese & Tomato-Olive Salad**  
grilled lemon, red chicory

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

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

**BBQ Australian Lamb Chops & Sausage**  
sardinian couscous, smoked chili bbq sauce

**Free Range Chicken**  
fire grilled broccoli, crispy garlic & chili

**Prime U.S. Beef Ribeye (500 g)**  
potatoes gratin, gruyere cheese,  
sarawak black pepper sauce

**Lobster Thermidor (Live Boston)**  
crabmeat, tarragon, cognac, cream,  
gruyère cheese, mushrooms, french beans

**Beef Porterhouse Steak (1 kg)**  
cannellini bean salad, chianti sauce

## Desserts

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

235 **Vanilla Crème Brulée(To Share)** 140  
strawberries, banana,  
East Timor vanilla bean

235 **Chocolate Souffle** 120  
vanilla ice cream, chocolate sauce  
(30 min preparation time)

**Panna Cotta with Fig & Pistachio** 95  
rose petal jam

310 **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