



# THE CONTINENTAL

HONG KONG

## Festive Set Lunch

### Pumpkin Soup

winter spice, crab meat  
or

### Kale Caesar Salad

gem, romaine, grilled asparagus, croutons, tomato,  
shaved parmesan  
or

### Mini Duck Cassoulet

duck leg confit, pork belly, Morteau sausage

### Iberico Pork Pluma

pipeade salad & baked finger potato  
or

### Forest Mushroom Paella & Black Truffle Coulis

swiss chard, chestnuts  
or

### Tagliolini ai Frutti Di Mare

cuttlefish, scallop, shrimp, tomato sauce  
or

### US Prime Beef Ribeye & Bearnaise Sauce (+50)

bacon brussel sprouts, french beans, mash

### Austrian Sacher Torte & Raspberries

vanilla whipped cream, hazelnut pralines  
or

### Neapolitan Rum Baba

whipped mascarpone, plantation pineapple rum

305/2 Courses 345/3 Coures

## Starters

### Paris Mushroom Soup

fried shiitake, black truffle cream

### Grilled Squid Salad

humboldt squid, french beans,  
tomato, cucumber

### 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	
	Bouzigues (FR)	50 145 260 500	
120	Irish Rock (IRE)	36 103 206 422	
	Italian Fassona Beef Tartare		190
135		smoked paprika, pine nuts, anchovy toast	
	Kingfish Carpaccio		180
		horseradish, avocado, mustard oil	
160	Spicy Tuna Tartare		180
		pickled pepper, jicama, coriander, avocado puree	
+40	Charcuterie		245
195		parma & black forest hams, chorizo, camembert pave, plum-pear compote	

## Pastas

**Pumpkin & Goat Cheese Tortellini** 185  
carrot butter, mushrooms, honey peas,

**Lobster & Red Prawn Spaghetti** 310  
roast pepper, bisque, rocket, chili 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

**Roasted King Salmon** 295  
olive mash, yellow cherry tomato,  
white wine fumet, turmeric

**Whole Grilled Sea Bream** 340  
fried eggplant, tomato-ginger sauce

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

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

**Grilled Flank Steak** 295  
za'atar spiced raw peppers, cucumber,  
avocado, red onion, beetroot, harissa

## 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)  
Brillat Savarin (cow, FR)  
fig jam, walnut-raisin bread