



THE CONTINENTAL

HONG KONG

Festive Set Menu

Pumpkin Soup
winter spice, king crab puffs
or
Iberico Ham & Red Wine Pear
Pedro Jiménez gel, saffron aioli, marcona almonds
or
Poached King Salmon
tarragon-plankton hollandaise,
preserved lemon, caviar

Roasted Hen of the Woods Mushrooms & Soft Polenta
gorgonzola & fontina cheeses, spa egg, red fig glaze

Red Snapper & Lobster en Papillote
basil-avocado sauce, pink beetroot
or
Braised Wagyu Beef Cheek & Black Truffle
brussels sprouts, pickled onion
or
Salsify & Root Vegetable Risotto
porcini mushroom gratin, carrot-truffle essence
or
The Continental Beef Wellington (+60)
Paris mushroom & foie gras duxelle, parma ham
red wine black peppercorn sauce, cream spinach

Christmas Dried Fruit, Date & Chocolate Toffee Cake
banana brulee, salted butter caramel
or
Heirloom Apple Tarte Tatin
vanilla ice cream, lingonberry, red currant

675

Starters

Paris Mushroom Soup 120
fried shiitake, black truffle cream

Grilled Squid Salad 140
humboldt squid, french beans,
tomato, cucumber

Pure Greens 120
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 +40

Traditional Duck Foie Gras Terrine 195
cherry-chili jelly, belgian endive, radish

Raw, Smoked & Cured

Freshly Shucked Oysters 1pc 3pc 6pc 12pc

Magnifica No 2 (FR) 70 205 390 750

Bouzigues (FR) 50 145 260 500

Irish Rock (IRE) 36 103 206 422

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

Kingfish Carpaccio 180
horseradish, avocado, mustard oil

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 185
carrot butter, mushrooms, honey peas

Lobster & Red Prawn Spaghettini 310
roast pepper, bisque, rocket, chili oil

Maine Scallop & Red Snapper Rice 265
chorizo, tomato rice, pickled spicy peppers

Wagyu Beef Cheeks & Whole Wheat Rigatoni 195
tomato sauce, preserved lemon
roast pepper olives, coltura 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 185
olive mash, yellow cherry tomato,
white wine fumet, turmeric

Whole Grilled Sea Bream 265
fried eggplant, tomato-ginger sauce

Truffled Cheese Beef Burger 195
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

BBQ Australian Lamb Chops & Sausage 310
sardinian couscous, smoked chili bbq sauce

Free Range Chicken 160 | 300

fire grilled broccoli, crispy garlic & chili

Prime U.S Beef Ribeye (500 g) 510

potatoes gratin, gruyere cheese,
sarawak black pepper sauce

Desserts

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

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

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

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