



# THE CONTINENTAL

HONG KONG

## Brunch Set 215

**Kale Caesar Salad**  
gem, romaine, grilled asparagus, croutons,  
tomato, shaved parmesan, bacon  
or

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

**Pumpkin Soup**  
chestnuts, vanilla oil

**Classic Benedict**  
or

**Penne All'Arrabbiata & Mozzarella**  
spicy tomato, roasted garlic, basil  
or

**Smoked Corned Beef Hash**  
potato, spa egg, autumn vegetables,  
grilled bread  
or

**Herb Baked Halibut & Spicy Rock Shrimp**  
soft creamy polenta, pea stems

**Dessert of The Day**  
or

**Exotic Fruit Salad**  
green apple ice

## Starters

**Paris Mushroom Soup** 120  
fried shiitake, black truffle cream

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

**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

**Bouzigues (FR)** 50 145 260 500

**Irish Rock (IRE)** 36 103 206 422

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

**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

**Scrambled Eggs & Smoked Salmon** 165  
avocado, sour dough  
*add Imperial caviar (5 g)* +120

**Crab & Asparagus Omelet** 195  
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 sirloin, 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 (cow, IT)  
Brillat Savarin (cow, FR)  
fig jam, walnut-raisin bread