



THE CONTINENTAL

HONG KONG

Brunch Set 215

Belgian Endive & Gorgonzola Salad
radicchio, organic almonds, mosto cotto
or
Steel Cut Oat & Red Rice Porridge
quinoa, fruits, chia seed, salted coconut
or
Tuscan Ribollita Soup
white beans, croutons, ham broth

Classic Benedict

or

Grilled Iberico Pork Pluma (+40)
shirred eggs flamenco, potato, chorizo, peppers
or

Forest Mushroom Quiche
pesto cream
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

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, pickled mushroom,
feta, capsicum & grilled eggplant dressing
add smoked salmon or grilled chicken +40

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 Niçoise Salad 250
steamed Boston lobster, French beans, greens,
olives, potato, hard egg, red onion,
red wine dressing

Steak & Eggs 220
US prime ribeye, gratin potatoes, bacon,
7 minute eggs

Mains

Wagyu Beef Cheek Daube 290
red wine braised, mashed potato,
vichy heirloom carrots

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

Apple & Lingonberry Crumble 95
oat meal-caramel ice cream

Panna Cotta With Fig & Pistachio 95
220 rose petal jam

Valrhona Chocolate Yuzu Tart 120
toffee nuts, candied orange

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