



THE CONTINENTAL

HONG KONG

Dinner Set Menu

Tuscan Ribollita Soup
white beans, croutons, ham broth
or
Spinach & Pumpkin Salad
raisins, yogurt sauce, pomegranate

Sea Bass Fillet
red pepper sauce, smoked trout potato salad
or
Scandinavian Prawn & Dill Toast
poached prawns, lemon mayonnaise, caviar, dill

Beef Bourguignon
brisket, mushroom, bacon, red wine, baby veggies
or
Grilled Lamb Chops (+60)
pesto, cauliflower couscous, harissa

White Chocolate & Yuzu Cheese Cake
black currants, raspberry
or
Passion Fruit & Mascarpone Cannoli
chocolate sauce, pistachio, dried citrus peels

588

Starters

Paris Mushroom Soup
fried shiitake, black truffle cream

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

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, pickled mushroom,
feta, capsicum & grilled 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

250 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
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/Rice

Anelli Pasta Bolognese 185
veal, pork, tomato, red wine, cream

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

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

Creamy Truffle Fettuccine with Chestnuts 280
French black truffles, wilted greens, pecorino

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
olive mash, yellow cherry tomato,
white wine fumet, turmeric

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

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

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

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

Apple & Lingonberry Crumble 95
oatmeal caramel ice cream

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

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

Panna Cotta with Fig & Pistachio 95
rose petal jam

290 **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