



THE CONTINENTAL

HONG KONG

Set Lunch

Tuscan Ribollita Soup
white beans, croutons, ham broth
or

Spinach & Pumpkin Salad
raisins, yogurt sauce, pomegranate
or

Scandinavian Prawn & Dill Toast
poached prawns, lemon mayonnaise, caviar, dill

Beef Bourguignon

brisket, mushroom, bacon, red wine, baby veggies
or

Sea Bass Fillet

red pepper sauce, smoked trout potato salad
or

Herb & Ricotta Plin Raviolis

mini kale, brown butter, sage, balsamic, tomato
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

285/2 Courses 315/3 Courses

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 & brown wild rice, 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

Irish Rock (IRE) 36 103 206 422

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

135 Kingfish Carpaccio 180
horseradish, avocado, mustard oil

160 Spicy Tuna Tartare 180
pickled pepper, jicama,
coriander, avocado puree

+40 Charcuterie 245
parma & black forest hams, chorizo,
camembert pave, plum-pear compote

195

Pastas

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

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

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 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

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

Desserts

TC Tiramisu 95
mascarpone mousse, chocolate, coffee
syrup

Apple & Lingonberry Crumble 95
oatmeal caramel ice cream

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