



# THE CONTINENTAL

HONG KONG

## Brunch Set 215

2 Oysters on Half Shell  
avocado, tobiko

or

Steel Cut Oat & Red Rice Porridge  
quinoa, fruits, chia seed, salted coconut

or

Chicken Consommé Celestine  
herb crepes, tarragon, poached chicken

Classic Benedict

or

Roasted Monkfish with Mustard Cream  
finger potato, bacon

or

Pumpkin & Goat Cheese Tortelloni  
morel mushroom, fresh tomato sauce

or

Beef Brisket Hash (+40)

sweet potato, beetroot spa egg

Dessert of The Day

or

Exotic Fruit Salad

green apple ice

## Starters

Paris Mushroom Soup

fried shiitake, black truffle cream

Pure Greens

kale, rocket, endive, green apple, pistachio,  
mint dressing

Greek Style Salad

gem, romaine, pickled mushroom,  
feta, capsicum & grilled eggplant dressing  
*add smoked salmon or grilled chicken*

French Toast - "Pain Perdu"

strawberry, grand marnier, maple caramel,  
vanilla ice cream

Burrata Cheese & Vine Ripened Tomatoes

arugula, balsamic crema, basil caviar

## Raw, Smoked & Cured

120 Freshly Shucked Oysters 1pc 3pc 6pc 12pc

Magnifica No 2 (FR) 70 205 390 750

Kumamoto (USA) 74 217 370 740

Sydney Rock (AUS) 48 124 240 480

Italian Fassona Beef Tartare 190

smoked paprika, pine nuts, anchovy toast

Tuna Tartare Redux 180

ahi tuna, dragon fruit, plankton aioli,  
salmon caviar, colatura di alici,  
carta di musica cracker

Charcuterie 245

parma & black forest hams, chorizo,  
camembert pave, plum-pear compote

## Eggs

*We use organic Japanese  
Taiyuran eggs*

Classic Benedict 140

two poached eggs, smoked pork loin,  
english muffin

Scrambled Eggs & Smoked Salmon 165

avocado, sour dough  
*add Imperial caviar*

Crab & Asparagus Omelet 195

gruyere, leek, onion, toasted brioche

## 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

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

Steak & Eggs

US prime ribeye, gratin potatoes, bacon,  
7 minute eggs

## Pastas

180 Maine Lobster Spaghettini 310

red prawn, bisque, rocket, super spicy oil  
red peppers, snowpeas

Anelli Pasta Bolognese 185

140 veal, pork, tomato, red wine, cream

## Desserts

TC Tiramisu 95

mascarpone mousse, chocolate,  
coffee syrup

220 Apple & Lingonberry Crumble 95

oatmeal caramel ice cream

Panna Cotta With Fig & Pistachio 95

rose petal jam

## 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

## Mains

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

Herb Baked Greenland Halibut & Crispy Rock Shrimp 265

soft creamy polenta, yellow tomato

## Cheeses

3 for 165 | 6 for 275

St. Maure (goat, FR)  
Tête de Moine (cow SUI)  
Manchego (ewe, ESP)  
Mimolette (cow, FR)  
Gorgonzola (cow, IT)  
Morbier (cow, FR)  
fig jam, walnut-raisin bread