



THE CONTINENTAL

HONG KONG

Dinner Set Menu

Sweet Corn & Pepper Soup
sour cream, coriander

or

Red Prawn Carpaccio
paprika, yuzu roe, plankton aioli, pickled onion

Plin Ravioli with Artichokes
spicy cherry tomato sauce

or

Crab-ocado Salad
green apples, lemon aioli, beetroot

Baked Atlantic Cod Loin with Prawn
lobster cream, asian vegetable with ginger

or

Roasted Spanish Lamb Loin Magret
cauliflower cous cous, harissa, merguez sausages

Pineapple - Polenta Cake
caramel sauce, pineapple sorbet

or

Triple Chocolate Tart
crème chantilly

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

Garlic Shrimp Tapas & Pepper Salad
spicy prawn oil, grilled bread

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

Burrata Cheese & Vine Ripened Tomatoes
arugula, balsamic crema, basil caviar

Raw, Smoked & Cured

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

250 Magnifica No 2 (FR) 70 210 350 700

Kumamoto (USA) 74 217 370 740

120 Sydney Rock (AUS) 48 124 240 480

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

Kingfish Carpaccio 180

horseradish, avocado, mustard oil

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

Pastas

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

Lobster & Red Prawn Spaghettoni
roast pepper, bisque, rocket, chili oil

Herb Plin Ravioli & Morel Mushroom Cream
asparagus, 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 185
grilled corn, coriander, lime, sweet spicy mayo, bacon

Whole Grilled Sea Bream 310
grilled asparagus, tomato ginger broth

Truffled Cheese Beef Burger
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

Australian Lamb Chops & Sausage 310
pesto, cauliflower couscous, harissa

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)

Strawberry - Rhubarb 95
Chiffon Cake 290
mascarpone - pink peppercorn ice cream

TC Tiramisu 95
mascarpone mousse, chocolate, coffee syrup

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