



THE CONTINENTAL

HONG KONG

Set Lunch

Sweet Corn & Pepper Soup
sour cream, coriander
or

Warm Grilled Asparagus & Morel Mushroom
goat cheese, hazelnut
or

Crab-ocado Salad
green apples, lemon aioli, beetroot

Braised Lamb Shank

roasted sweet potato, honey peas,
preserved olive leaves
or

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

Plin Ravioli with Artichokes
spicy cherry tomato sauce
or

Grilled Hanger Steak Frites (+50)
black peppercorn sauce, herbed french beans

Pineapple - Polenta Cake

caramel sauce, pineapple sorbet
or

Triple Chocolate Tart
crème chantilly

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

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

135 **Kingfish Carpaccio** 180
horseradish, avocado, mustard oil

160 **Tuna Tartare Redux** 180
ahi tuna, dragon fruit, plankton aioli,
salmon caviar, colatura di alici,
+40 carta di musica cracker

195 **Charcuterie** 245
parma & black forest hams, chorizo,
camembert pave, plum-pear compote

Pastas

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

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

Herb Plin Ravioli & Morel Mushroom Cream 195
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 295

grilled corn, coriander, lime,
sweet spicy mayo, bacon

Whole Grilled Sea Bream 340

grilled asparagus, tomato ginger broth

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

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

French Toast - "Pain Perdu" 120
strawberry, grand marnier, maple caramel,
vanilla ice cream

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