



# THE CONTINENTAL

HONG KONG

## Dinner Set Menu

Tuna Tartare with Oyster  
cucumber, avocado  
or  
Spinach & Pumpkin Salad  
yogurt-eggplant, pomegranate

Paris Mushroom Soup  
fried shiitake, truffle cream  
or  
Saffron Risotto  
acquerello aged rice, plum, parmesan cheese

Alaskan Halibut Fillet  
English peas & portobello mushroom stew  
or  
Lamb Saddle  
pesto, cauliflower couscous, harissa

Pineapple - Polenta Cake  
caramel sauce, pineapple sorbet  
or  
Chocolate Hazelnut Mousse Cake  
blood orange ice cream

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## 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

Kale Caesar with Bacon  
parmesan croutons, tomato,  
anchovy 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 Tasmania (AUS) 48 124 240 480

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

160 Kingfish Carpaccio 180  
horseradish, avocado, mustard oil

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

245 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 Spaghettini  
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

185 Roasted Alaskan Halibut  
grilled corn, coriander, lime,  
bacon, sweet spicy mayo

310 Whole Grilled Sea Bream  
grilled asparagus, tomato ginger broth

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

Grilled Hanger Steak 290  
watermelon radish salad with feta cheese

Australian Lamb Chops & Sausage  
pesto, cauliflower couscous, harissa

160 | 300 Free Range Chicken  
fire grilled broccoli, crispy garlic & chili

510 Prime U.S Beef Ribeye (500 g)  
potatoes gratin, gruyere cheese,  
Sarawak black pepper sauce

## Desserts

295 Apple & Lingonberry Crumble 95  
oatmeal caramel ice cream

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

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

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

310 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