



THE CONTINENTAL

HONG KONG

Set Lunch

Clam Chowder

New zealand clams, bacon, corn, cream
or

Goat Cheese Fritters

lentils, fennel, orange, green olive
or

Spinach & Pumpkin Salad

yogurt-eggplant, pomegranate

Roasted French Chicken Breast with Foie Gras

sweet potato mash, braised turnip
or

Lamb Saddle (+30)

Moroccan tomato couscous, mint yogurt
or

Saffron Risotto

acquerello aged rice, asparagus, corn,
parmesan cheese
or

Olive Oil-Poached Norwegian Salmon

roasted garlic mash,
pepper-coconut cream, mizuna

Pineapple - Polenta Cake

caramel sauce, pineapple sorbet
or

Chocolate Hazelnut Mousse Cake

blood orange ice cream

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

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

Tasmania (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

+40

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 Alaskan Halibut 295

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

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

Grilled Hanger Steak 290

watermelon radish salad with feta cheese

Desserts

TC Tiramisu 95

mascarpone mousse, chocolate, coffee
syrup

Apple & Lingonberry Crumble 95

oatmeal caramel ice cream

Strawberry - Rhubarb 95

Chiffon Cake

mascarpone - pink peppercorn ice cream

3 Valrhona Chocolate Tart 120

creme chantilly & raspberry-rose coulis

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