



THE CONTINENTAL

HONG KONG

Starters

- Paris Mushroom Soup** 120
fried shiitake, black truffle cream
- Escargots De Bourgogne** 180
garlic butter, almond, anchovy croutons
- Kale Caesar with Bacon** 120
parmesan croutons, tomato, anchovy dressing
- Greek Style Salad** 160
gem, romaine, pickled mushroom, feta, capsicum & grilled eggplant dressing
add smoked salmon or grilled chicken +40
- Swedish Waffles** 98
crème chantilly, vanilla ice cream, forest berry jam
- Burrata Cheese & Vine Ripened Tomatoes** 140
arugula, balsamic crema, basil caviar

Raw, Smoked & Cured

- Freshly Shucked Oysters** 1pc 3pc 6pc 12pc
- Magnifica No 2 (FR)** 70 210 350 700
- Shigoku (USA)** 74 217 370 740
- Tasmania (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

Brunch Set 215

- Vichyssoise Soup**
potato, leek, chicken, cream
or
Acai Berry Yogurt Bowl
chia seeds, honey, granola, goji and strawberries
or
Watermelon, Cucumber & Feta Salad
baby spinach, almonds, passion fruit dressing
- Classic Benedict**
or
Smoked Pork Loin
heirloom rice, caramelised onion & mustard sauce
or
Red Snapper Fillet & Ratatouille Provencale
roasted garlic cream
- Dessert of The Day**
or
Exotic Fruit Salad
green apple ice

Eggs

We use organic Japanese Taiyouran eggs

- Classic Benedict** 140
two poached eggs, Paris ham, english muffin
- Scrambled Eggs & Smoked Salmon** 165
avocado, sour dough
- Crab & Asparagus Omelet** 195
gruyere, leek, onion, toasted brioche

Sides

- Roasted Portobello & Maitake Mushrooms** 85
pumpkin oil & seeds
- French Fries** 55
parmesan & rosemary
- Fire Roasted Broccoli** 55
garlic, chili
- Bacon** 55
applewood smoked
- Breakfast Sausages** 65
British Cumberland, chicken chipolata
- Grilled Corn & Green Soy Bean** 55
bacon, sweet-spicy mayo, coriander leaves, lime

Brunch Plates

- Smoked Salmon-Avocado Toast**
cucumber, pickled onion, beetroot brioche, beetroot cream cheese
- Ham & 3 Cheese-Truffle Panini**
brioche, mozzarella, raclette, gruyere, salad greens
- Lobster Niçoise Salad**
steamed Boston lobster, French beans, greens, olives, potato, hard egg, red onion, white balsamic, lemon
- Steak & Eggs**
U.S. Beef Sirlion, gratin potatoes, bacon, 5 minute eggs

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
- Whole Grilled Sea Bream** 340
grilled asparagus, tomato ginger broth

Pastas

- Maine Lobster Spaghettini** 310
red prawn, bisque, rocket, super spicy oil red peppers, snowpeas
- Anelli Pasta Bolognese** 185
veal, pork, tomato, red wine, cream

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

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