



THE CONTINENTAL

HONG KONG

Set Lunch

Carrot & Orange Cream Soup (v)
whipped cream, orange zest
or

Applewood Smoked Salmon
pickled cucumber, fines herbes, croutons,
Greek yoghurt dressing
or

Panzanella
Tuscan chopped salad, raw &
pickled Mediterranean vegetables, parma ham

Slow-Cooked Lamb Rump

white bean cassoulet, nduja, garlic chips
or

Black Angus Beef Fillet (+50)
kohlrabi, celeriac & apple slaw, hand-cut fries
or

Pea & Mascarpone Risotto (v)
lemon butter sauce
or

Steamed Sole Fillet
wild mushroom chicken mousse,
parsley velouté, gaufrette

Vanilla Panna Cotta

fruit compote
or

Classic Tiramisu
mascarpone mousse, ristretto

285/2 Courses 315/3 Courses

Starters

Paris Mushroom Soup (v)
fried shiitake, black truffle cream

Lobster Niçoise Salad
steamed Boston lobster, French beans,
greens, olives, potato, hard egg,
red onion, white balsamic, lemon

Kale Caesar with Bacon
parmesan croutons, tomato,
anchovy dressing

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

Greek Style Salad (v)
gem, romaine, pickled mushroom,
feta, capsicum & grilled eggplant dressing
add smoked salmon or grilled chicken

Foie Gras Torchon
sauternes jelly, fig chutney, toasted brioche,
apple & walnut

Burrata Cheese & Vine Ripened Tomatoes (v)
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

Shigoku (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

Pole-Caught Tuna Tartare 180
avocado, watermelon, Piment d'Espelette,
turnip, wild rice

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

Trofie Pasta with Kale Pesto (v) 195
summer truffles, beans, potatoes, pine nuts

Sides

Roasted Portobello & Maitake Mushrooms (v) 85
pumpkin oil & seeds

French Fries (v) 55
parmesan & rosemary

Pomme Purée (v) 58
kale & spring onion

Fire Roasted Broccoli (v) 55
garlic, chili

Creamed Spinach (v) 68
nutmeg

Mains

Lightly Cured Sea Trout Fillet 295
steamed clams, flageolet beans, baby spinach

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
French beans & radish salad with feta cheese

Desserts

TC Tiramisu 95
mascarpone mousse, chocolate, coffee
syrup

Apple & Peach Crumble 95
goat cheese ice cream

Bake Cherries Jubilee 95
chiffon cake, rum prune ice cream

Hazelnut - Chocolate Mousse Cake 85
toffee, raspberries

Cheeses

3 for 165 | 6 for 275

St. Maure (goat, FR)
Tête de Moine (cow, SU)
Manchego (ewe, ESP)
Mimolette (cow, FR)
Gorgonzola (cow, IT)
Morbier (cow, FR)
fig jam, walnut-raisin bread