



THE CONTINENTAL

HONG KONG

Brunch Set

Daily Garden Soup (v)
please see your server for details

or

Duck Confit Rilette
frisée & walnut salad, porcini cream, walnut toast

or

Greek Yoghurt (v)
almond butter, granola

Classic Benedict

York ham, English muffins,
Poached Japanese egg, hollandaise

or

Courgette Spaghettini (v)
courgette cream, marjoram butter sauce, hazelnuts

or

Open-Faced Omelette

crab claw & asparagus salad

or

Herb-Crusted Greenland Halibut
pumpkin, French bean & goats cheese

or

Steak & Eggs (+40)

hanger steak, 2 eggs any way, house slaw

Swedish Waffle

lingonberry compote, crème fraiche

or

Fresh Fruit
Sorbet

228

Pastas

Lobster & Red Prawn Spaghetti  325
roast pepper, bisque, rocket, chili

Pappardelle alla Bolognese 180
veal & pork ragu, roast tomato sauce, pecorino

Autumn Truffle Spätzle(v) 195
German dumplings, organic mushrooms,
parmesan, slow-cooked egg

Mains

Lightly Cured Sea Trout Fillet 280
steamed clams, flageolet beans, baby spinach

Whole Grilled Sea Bream  335
asparagus, tomato & ginger sauce

Black Angus & Gruyere Cheese Burger 235
caramelized onion, smoked bacon,
brioche bun, tomato, lettuce, truffle mayo & fries

Starters

Organic Mushroom Soup (v) 120
fried shiitake, truffle cream

Pole-Caught Tuna Tartare 165
avocado, watermelon, Piment d'Espelette,
turnip, wild rice

Panzanella (v) 145
Tuscan chopped salad,
raw & pickled mediterranean vegetables,
roast garlic ciabatta croutons, piquillo peppers

Grilled Chicken Caesar 160
romaine, parmesan, pancetta, caesar dressing

Foie Gras Torchon  185
sauternes jelly, fig chutney, apple & walnut,
toasted brioche

Steak Tartare 160|210
hand-cut grass-fed beef fillet,
traditional dressing,
slow-cooked Japanese egg, toast

Oysters

Served with Shallot Dressing & Lemon

	1pc	3pc	6pc	12pc
Fine de Claire No.2	42	125	230	450
Magnifica No.2	60	170	320	600

Seafood Cocktails

Served with Baby Gem Lettuce, Charred Lemon,
Cherry Tomato, Celery, Soft Herbs, Cocktail Sauce

Whole Cooked Red Prawns 170

Half | Whole Poached Lobster 195|325

King Crab Legs 195

Crustacea

Shellfish Platter 788
seasonal oysters, king crab leg,
scallop ceviche, cooked red prawns,
steamed clams
served with shallot dressing,
cocktail sauce & lemon

Cheese & Charcuterie

Selection of Artisan French Cheese 168
chutney & walnut toast

Charcuterie 238
assorted cured cuts & pickles

Sides

Roasted Portobello &
Organic Button Mushrooms 65
pumpkin oil & seeds

Creamed Leaf Spinach 65
nutmeg

Pomme Puree 60
kale & spring onion

French Fries 70
truffle mayonnaise

Fire Roasted Broccoli 65
garlic & chili

Steamed Asparagus 75
hollandaise

From the Josper

Our Imported Spanish Charcoal Grill & Oven

Free-Range Chicken 160|295

14oz Pork Chop 295

10oz Kobe M5 Oyster Blade 380

13oz Black Angus Rib-Eye 395

18oz Chateaubriand  660

all served with house slaw
truffle pomme purée or hand-cut chips
bearnaise, peppercorn or jus

Desserts

Classic Tiramisu 90
mascarpone mousse, ristretto

Chocolate Soufflé  120
raspberry ice-cream
(20 min preparation time)

The Continental Fruit Crumble 95
crème anglaise

Crème Brulée 80
earl grey, sable

Chocolate Profiteroles 80
warm chocolate sauce, crème chantilly

Vanilla Pannacotta 80
matcha cookie, fruit compote