



THE CONTINENTAL

HONG KONG

Starters

- Pole-Caught Tuna Tartare** 165
avocado, watermelon, Piment d'Espelette,
turnip, wild rice
- Lobster Niçoise** 250
French beans, baby potatoes, olives, lobster
dressing
- Grilled Chicken Caesar** 160
romaine, parmesan, pancetta, caesar dressing
- Foie Gras & Chicken Liver Parfait** 185
cucumber, pickled cauliflower,
turmeric reduction
- Steak Tartare** 160|210
hand-cut grass-fed beef fillet,
traditional dressing, anchovies,
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

Hot Starters

- Organic Mushroom Soup (v)** 120
fried shiitake, truffle cream
- Escargot a la Bourguignonne** 145
garlic & herb gratin
- Seared Hokkaido Scallops** 165
chestnut purée, orange &
cardamom butter sauce

Crustacea

- Shellfish Platter** 788
seasonal oysters, king crab leg,
scallop ceviche, cooked 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
- French Fries** 70
truffle mayonnaise
- Creamed Leaf Spinach** 65
nutmeg
- Fire Roasted Broccoli** 65
garlic & chili
- Steamed Asparagus** 75
hollandaise

Lunch Set

Daily Garden Soup
or
Soft Shell Crab
baby gem, paprika aioli, blood orange
or
Roast Beef Salad
cucumber, turnip, carrot, mustard seed dressing

Smoked Cheese & Beetroot Risotto (v)
almond, parmesan

Oven-Roasted Pollock Fillet
pumpkin breadcrumb,
cuttlefish pappardelle, hazelnut

Roasted Duck Breast
spinach mash, porcini mushroom jus

Grilled Lamb Loin (+50)
rosemary baby potato, courgette & peas,
mint yogurt

Mango Clafoutis
coconut sauce
or
Pecan Tartlet
Tahiti vanilla ice-cream

\$298/2 Course \$328/3 Course

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
- Wagyu Beef & Gruyere Cheeseburger** 235
caramelized onion, smoked bacon,
brioche bun, tomato, lettuce, truffle mayo & fries

From the Josper

Our Imported Spanish Charcoal Grill & Oven

- Free-Range Chicken** 160|295
- 14oz Pork Chop** 295
- 10oz Australian Wagyu Hanger Steak** 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**
vanilla ice-cream
- Crème Brulée**
earl grey, sable
- Chocolate Profiteroles** 80
warm chocolate sauce, crème chantilly
- Lemon Berries Blond Brownie** 95
lemon curd, raspberry, crumble

+80 a glass(75ml) Ortega, Hahnheimer Knopf, Trockenbeernauslese, Rheinhessen, Germany, 1986

Subject To 10% Service Charge • FB & IG @thecontinentalhk