



# THE CONTINENTAL

HONG KONG

## Brunch Plates

The Continental Fish Cake	150
poached egg, grapefruit hollandaise	
Smoked Salmon & Scrambled Eggs	160
sourdough toast	
Eggs Florentine (v)	135
saute spinach, poached egg, hollandaise on English muffin	
Avocado on Toast	155
crispy bacon, sun-blushed tomato, soft boiled egg, rocket & parmesan	

## Oysters

Served with Shallot Dressing & Lemon

	1pc	3pc	6pc	12pc
Magnifica No.2	60	170	320	600

## Pastas

Lobster & Red Prawn Spaghetti	325
roast pepper, bisque, rocket, chili	
Pappardelle alla Bolognese	180
veal & pork ragu, roast tomato sauce, pecorino	
Ricotta Cheese & Spinach Risotto(v)	180
asparagus, green pea, parmesan	

## Mains

Oven-Roast Black Cod	320
cauliflower couscous, miso carrot sauce	
Whole Grilled Red Snapper	335
fennel salad, saffron fish stock	
Wagyu Beef & Gruyere Cheeseburger	235
caramelized onion, smoked bacon, brioche bun, tomato, lettuce, truffle mayo & fries	

## Brunch Set 228

Daily Soup  
please see your server for details  
or

Chickpea & Pumpkin Salad(v)  
frisee, red wine vinegar dressing  
or

Greek Yoghurt (v)  
almond butter, granola

### Classic Benedict

York ham, English muffins,  
Poached Japanese egg, hollandaise  
or

Truffle & Asparagus Omelette (v)  
Gruyere cheese, onion  
add shrimp +30  
or

Spaghetti Puttanesca(v)  
passata, caper, oliver, chilli flakes, pecorino  
or

Herb-Crusted White Sea Bream (+30)  
couscous, French bean, lemon &  
dill butter sauce  
or

Steak & Eggs (+60)  
U.S flat iron steak, 2 eggs any way,  
french fries

### Swedish Waffle

mixed berry compote, mascarpone cream  
or

Fresh Fruit  
Sorbet

+98 Classic Bloody Mary  
Stolichnaya, tomato juice,  
 Worcestershire sauce, fresh lemon juice,  
bacon, cherry tomato, olives, celery,  
gherkin

## From the Jospet

Our Imported Spanish Charcoal Grill & Oven

Free-Range Chicken	185 295
14oz Pork Chop	295
6oz Iberico Lamb Loin	330
13oz Black Angus Rib-Eye	395

+95 Seared Foie Gras

all served with house salad  
truffle pomme purée or French fries  
bearnaise, peppercorn or jus

## Starters

Belgian Endive Salad (V)	135
grapefruit, poach pear, blood orange dressing, walnut	
Spanish Octopus Carpaccio	165
salmon roe, kalamansi, orange, crouton	
TC Classic Caesar	120
romaine, parmesan, pancetta, caesar dressing add jospet grilled chicken or smoked salmon +40	
Foie Gras & Chicken Liver Parfait	185
cucumber, pickled cauliflower, turmeric reduction, walnuts	
Hamachi & Scallop Ceviche	185
avocado, watermelon, yuzu dressing, salmon roe	
Organic Mushroom Soup (v)	120
fried shiitake, truffle cream	
Spanish Garlic Prawns	160
crispy garlic, chilli	

## Cheese & Charcuterie

Selection of Artisan French Cheese	168
assorted cured cuts & pickles	
Charcuterie	238
chutney & walnut toast	

## Sides

Sautéed Wild Mushroom	85
truffle oil	
French Fries	70
truffle mayonnaise	
Creamed Leaf Spinach	65
nutmeg	
Fire Roasted Broccoli	65
garlic & chili	
Steamed Asparagus	75
hollandaise	

## Desserts

Valrhona Chocolate Cake 95  
hazelnut, blackcurrant sorbet

Fresh Ginger Soufflé 120  
soya milk ice-cream  
(20 min preparation time)

Pistachio Panna Cotta 95  
fresh figs, rose jam

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

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

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