Lunch Set
Available 12NN to 2:30PM

Daily Soup
please see your server for details
or
Roasted Beef Carpaccio
carrot, cucumber, mustard seed dressing or
Cocktail Prawn Salad
avocado, gem, cocktail sauce

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

Cheese & Charcuterie
Selection of Artisan French Cheese
dhutney & walnut toast
Charcuterie assorted cured cuts & pickles

From the Josper
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 385
+95 Seared Foie Gras all served with house salad truffle pomme puree or French fries bearnaise, peppercorn or jus

Oysters
Served with Shallot Dressing & Lemon
1pc 3pc 6pc 12pc
Speciales Lambert (Fr) 60 170 320 600
Tasmania (Aus) 45 130 250 480

Dinner Set
Available 6PM to 10PM

Daily Soup
please see your server for details
or
Roasted Beef Carpaccio
carrot, cucumber, mustard seed dressing or
Cocktail Prawn Salad
avocado, gem, cocktail sauce

Roasted Pork Belly with Parma Ham
Mexican bean salad, pommery jus or
Aglio e Olio Spaghetti Pasta (v)
jerusalem artichoke, chili, parmesan or
White Seabream Fillet
pumpkin orzo pasta, dill & lemon butter sauce or
Aust Lamb Chop & Merguez Sausage
finger potato, bacon, smoked aubergine yogurt sauce

Classic Lemon Chiffon Cake
grape sorbet, fresh grape or
Crème Caramel
caramelized banana, pistachio

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

Mains
Roasted Pork Belly
Mexican bean salad, pommery jus or
Aglio e Olio Spaghetti Pasta (v)
jerusalem artichoke, chili, parmesan or
Oven-Baked Salmon Fillet
pumpkin orzo pasta, dill & lemon butter sauce or
Aust Lamb Chop (+60)
finger potato, bacon, smoked aubergine yogurt sauce

Classic Lemon Chiffon Cake
grape sorbet, fresh grape or
Crème Caramel
caramelized banana, pistachio

Sides
Sautéed Wild Mushroom
truffle oil
French Fries
truffle mayonnaise
Creamed Leaf Spinach
nutmeg
Fire Roasted Broccoli
garlic & chili
Steam Asparagus
hollandaise

Desserts
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, Trockenbeerenauslese, Rheinhessen, Germany, 1986

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