



# THE CONTINENTAL

HONG KONG

## 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

### Roasted Pork Belly

Mexican bean salad, pommery jus

or

### Aglio e Olio Spaghetti Pasta (v)

jerusalem artichoke, chilli, 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

298/2 Course 328/3 Course

+40 Iced Passion Fruit Tea  
+60 Summer Cup or Red/White Wine

## Oysters

Served with Shallot Dressing & Lemon

	1pc	3pc	6pc	12pc
Speciales Lambert (Fr)	60	170	320	600
Tasmania (Aus)	45	130	250	480

## 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 jasper 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	

## 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, chilli, 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

398/2 Course 458/3 Course

## 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	

## Cheese & Charcuterie

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

## From the Jasper

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	

## 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	Pistachio Panna Cotta	95
hazelnut, blackcurrant sorbet		fresh figs, rose jam	
Fresh Ginger Soufflé	120	Chocolate Soufflé	120
soya milk ice-cream		raspberry ice-cream	
(20 min preparation time)		(20 min preparation time)	

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