



THE CONTINENTAL

HONG KONG

Oysters

Served with Shallot Dressing & Lemon

	1pc	3pc	6pc	12pc
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	
<i>add josper grilled chicken or smoked salmon</i>	<i>+40</i>
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	

Lunch Set

Available 12NN to 2:30PM

Daily Soup

please see your server for details or

Duck Confit Rillette

frisee & walnut salad, porcini cream, walnut toast

or

Spanish Octopus & Fish Roe Salad

avocado, croutons, gem

Slow-cooked Lamb Rump

white bean cassoulet, garlic breadcrumb, nduja

or

Smoked Cheese & Beetroot Risotto(v)

almond, parmesan

or

Oven-Roast Greenland Halibut

parsley velouté, gaufrette, spinach

or

Aust Beef Tenderloin (+60)

roasted garlic mash, pencil asparagus, beef jus

Lemongrass-Coconut Panna Cotta

lime granite

or

Mille Feuille

pastry cream, fresh mango

298/2 Course 328/3 Course

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

Dinner Set

Available 6PM to 10PM

Daily Soup

please see your server for details or

Escargots à la Bourguignonne

parsley & garlic butter, herb gratin, cognac

or

Spanish Octopus & Fish Roe Salad

avocado, croutons, gem

Confit Duck Leg & Foie Gras

white bean cassoulet, garlic breadcrumb, port wine reduction

or

Smoked Cheese & Beetroot Risotto(v)

almond, parmesan

or

Pan-Fried Barramundi

parsley velouté, gaufrette, spinach

or

Aust Beef Tenderloin

roasted garlic mash, pencil asparagus, beef jus

Lemongrass-Coconut Panna Cotta

lime granite

or

Mille Feuille

pastry cream, fresh mango

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 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	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 (20 min preparation time)		raspberry ice-cream (20 min preparation time)	

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