



# THE CONTINENTAL

HONG KONG

## Brunch Plates

Lemon Pancake with Crispy Pancetta scrambled egg, maple syrups	135
Truffle Mushroom & Cheese Omelette(v) gruyere cheese, onion <i>add shrimp</i>	165 +30
Soft Shell Crab on Toast sourdough, soft Japanese egg, kimchi mayonnaise	185
Avocado on Toast crispy bacon, sun-blushed tomato, soft boiled egg, rocket & parmesan	155

## Oysters

Served with Shallot Dressing & Lemon

	1pc	3pc	6pc	12pc
Tasmania (Aus)	45	130	250	480

## Pastas

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

## Mains

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

## Brunch Set 228

Daily Soup please see your server for details or Cherry Tomato & Peach Salad (v) basil, balsamic reduction or Greek Yogurt blueberry compote, granola
Classic Benedict York ham or sautéed spinach, English muffins, Poached Japanese egg, hollandaise or Smoked Salmon & Scrambled Eggs sourdough toast, salad or Pumpkin & Feta Quiche (v) arugula salad, parmesan cheese or Oven-Roast Greenland Halibut (+40) parsley velouté, gaufrette, spinach or Steak & Eggs (+80) U.S. Striploin, 2 eggs any way, french fries
Yuzu Choux mascarpone cream, cookie or Fresh Fruit Sorbet
+98 Classic Bloody Mary Stolichnaya, tomato juice, Worcestershire sauce, fresh lemon juice, bacon, cherry tomato, olives, celery, gherkin

## From the Jospers

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) grapefruit, poach pear, blood orange dressing, walnut	135
Spanish Octopus Carpaccio salmon roe, kalamansi, orange, crouton	165
TC Classic Caesar romaine, parmesan, pancetta, caesar dressing <i>add jospers grilled chicken or smoked salmon</i> +40	120 +40
Foie Gras & Chicken Liver Parfait	185
Hamachi & Scallop Ceviche	185
Organic Mushroom Soup (v) fried shiitake, truffle cream	120
Spanish Garlic Prawns crispy garlic, chilli	160

## Cheese & Charcuterie

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

## Sides

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

## Desserts

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

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

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