

# The Bar



## THE CONTINENTAL HONG KONG

Everyone has to believe in something – we believe you should have another drink. Come between 4:30 and 7:30 for a very attractive happy hour.

*The Continental is going to be "Straw-Free" and biodegradable straws are available upon request*



Subject to 10% Service Charge • FB & IG @thecontinentalk  
Enjoy a bottle of wine from your own cellar, our corkage is  
\$300 per 750ml (maximum of 2 bottles)

# Terrace Menu



## Burger & Beer Special

Everyday from 3pm-6pm

### Wagyu Beef & Gruyere Cheeseburger

caramelized onion, smoked bacon,  
brioche bun, tomato, lettuce,  
truffle mayo & fries

paired with

**Peroni 5.1% Italian Lager**

**\$ 198**

## Oysters

Served with Shallot Dressing & Lemon

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

## Snacks

**Panko-Crumb Fish Fingers** 95

fresh market fish, tartar sauce

**Boneless Chicken Wings** 95

smoked with paprika aioli

**French Fries** 70

truffle mayonnaise

**Selection of Artisan French Cheese** 168

chutney & walnut toast

**Charcuterie** 238

Assorted Cured Cuts & Pickles

**TC Classic Caesar** 120

romaine, parmesan, pancetta,  
caesar dressing

*add grilled chicken or smoked salmon +40*

# Happy Hour

Monday to Friday 4:30pm to 7:30pm

Saturday, Sunday & Public Holidays All Day

## Cocktails

**Golden Caribbean** 65  
Caribbean rum shaken with  
orgeat syrup, apricot jam,  
fresh lemon juice, orange bitters

**White Perry** 65  
Rye vodka shaken with  
St. Germain Elderflower, Poire William,  
yuzu juice, grapefruit bitters, topped  
with chambord cream

**Pisco Sour** 65  
Abe Pisco shaken with fresh lime,  
egg white, sugar & amargo bitters

**Espresso Martini** 65  
Vanilla infused Ketel One  
shaken with Kahlúa, vanilla sugar &  
coffee

**Champagne**  
Charles Heidsieck Brut Réserve,  
France, NV 125/600

**Rosé**  
Grenache Blend, Château Saint-Maur "M",  
Côtes de Provence, France, 2019 65/325

**White Wine**  
Sauvignon Blanc, Terroirs,  
Marlborough, New Zealand, 2020 65/325

**Red Wine**  
Gamay, Maison Trelat, Coteaux  
Bourguignons, Beaujolais, France 2016 65/325

**Spirits**  
Tanqueray 47.3% 75  
JW Black Label 60  
Bulleit Bourbon 65  
Jameson 50  
Stolichnaya 50  
Havana Club 3 50  
Mina Real Blanco 50  
Ocho Blanco 50

**Beers**  
Peroni 5.1% Italian lager 60  
Young Master 5.0% Local Pale Ale 65  
Seven Brews Craft Bottle Beer 70

# The Signatures

	HH	
<b>Golden Caribbean</b>	65	90
Caribbean rum shaken with orgeat syrup, apricot jam, fresh lemon juice, orange bitters		
<b>White Perry</b>	65	90
Rye vodka, shaken with St. Germain Elderflower, Poire William, yuzu juice, grapefruit bitters, topped with chambord cream		
<b>Rum &amp; Jerry</b>		100
Sailor Jerry spiced rum shaken with fresh lime juice, pineapple, ginger, simple syrup, Dry Curacao & orange bitter		
<b>Wild Rose</b>		100
Irish Rose gin shaken with fresh lime juice, elderflower liqueur, simple syrup & rose water		
<b>Umami Apple</b>		100
24hr. mushroom infused Ketel One vodka shaken with fresh apple juice, mushroom syrup & fresh lemon juice		
<b>Henny Sour</b>		110
Hennessy V.S.O.P shaken with yuzu juice, orgeat syrup & apple liqueur		
<b>Reincarnation</b>		120
Four Pillars Dry shaken with Pimm's No 1, yuzu juice & Osmanthus shrub		

# The Classics

HH

**Pisco Sour** 65 95

Abe Pisco shaken with fresh lime, egg white, sugar & amargo bitters

**Espresso Martini** 65 100

Vanilla infused Ketel One shaken with Kahlúa, vanilla sugar & coffee

**Negroni** 120

Four Pillars stirred with Cocchi di Torino & Campari

**Side Car** 140

Hennessy v.s.o.p shaken with Pierre Ferrand dry curacao & fresh lemon juice

**Amaretto Sour** 90

Amaretto Disaronno shaken with lemon juice & egg white

**Kentucky Maid** 100

Ezra Brooks Bourbon shaken with fresh lime, cucumber, mint 'n' syrup

**Old Fashioned** 140

Michter's bourbon stirred with sugar, Angostura & orange bitters

**Sazerac** 120

Bulleit Rye stirred with sugar, Peychaud's bitter & absinthe

**Paloma** 95

Ocho Blanco shaken with grapefruit, fresh lime, sugar syrup topped with soda

**Caipirinha** 90

Abelha Cachaca mixed with cassonade sugar & fresh lime



## Bartender's Choice 90

### **Bulleit Proof**

Bulleit bourbon shaken with passion fruit, cherry heering, orgeat syrup & strawberry

### **Coco**

Aluna coconut rum shaken with peach, coconut milk, yuzu juice & simple syrup

### **Gin Smash**

Sloe gin & Four pillars spiced shaken with fresh lemon juice, pineapple juice & berries

### **Summer Melon**

Ketel one citroen shaken with fresh lime juice, elderflower & apple, lemon bitter & watermelon

*Based on summer fruits*

## Aperitifs

Cocchi di Torino	80
Cocchi Americano Bianco	80
Marolo Barolo Chinato	170
Aperol	80
Campari	80
Amaro Montenegro	80
Fernet Branca	80
Kamm & Sons	100

## Beers

*Add picon to any for an extra 20*

### **Bottle**

	HH	
Estrella Inedit 4.8% Spanish Wheat		75
Seven Brews Craft Beer	70	80

### **Draught**

Peroni 5.1% Italian lager	60	80
Young Master 5.0% Local Pale Ale	65	85
Urquell 4.4% Czech Pilsner		85

# Mocktails

**Seedlip & Lychee** 75

Seedlip shaken with grapefruit juice, lychee tea, passionfruit and juniper syrup

**Swizzle Berry** 60

raspberry, blueberry, blackberry, vanilla sugar and cranberry juice

## Non Alcoholic Spirits

Seedlip Garden 108 75

Seedlip Spice 94 75

## Lemonades & Iced Teas

Lemon & Ginger 65

Strawberry & Kiwi 65

Elderflower & Apple (no added sugar) 65

Lime & Lemongrass 65



## Soft Drinks

Coke	50
Coke zero	50
Sprite	50
Fevertree Ginger Ale	45
Fevertree Ginger Beer	45
Fevertree Indian Tonic	45
Fever Tree Mediterranean Tonic	45

## Juices

Cranberry	50
Tomato	50
Orange	60
Grapefruit	60
Pineapple	60
Apple	60

## Water

Ô MUSE Still (750ml)	60
Ô MUSE Sparkling (750ml)	60

# Wines by the Glass

## Sparkling Wines

HH

Charles Heidsieck Brut Réserve,  
France, NV 125/600 160/780

Prosecco, Ca'Vit, Italy, NV 85/400

## White Wines

Sauvignon Blanc, Terroirs,  
Marlborough, New Zealand, 2020  
65/325 85/400

Riesling, Markus Molitor "Ürziger  
Würzgarten", Mosel, Germany, 2018  
105/500

Albariño, Pazo Señorans, Rias Baixas,  
Spain 2018 110/530

Muscat, De Martino Viejas Tinajas  
(unfiltered), Itata Valley, Chile, 2017  
110/550

Chardonnay, Xanadu, Margaret River,  
Australia 2018 115/515

Pinot Gris, Lethbridge, Geelong,  
Victoria, Australia 2018 125/610

Chardonnay, Domaine Vincent  
Dauvissat, Chablis, France, 2015  
280/1300

## Rosé Wine

Grenache Blend, Château Saint-Maur "M",  
Côtes de Provence, France, 2019  
65/325 85/400

# Wines by the Glass

## Red Wines

HH

Gamay, Maison Trenel, Coteaux  
Bourguignons, Beaujolais, France 2016  
65/325 85/400

Cinsault & Pinot Noir, Kohki Iwata  
"WA Sud", Languedoc, France 2018  
95/450

Sangiovese, Vinosalvo "Auspicium",  
Tuscany, Italy, 2015 105/500

Tempranillo, Matsu "El Recio", Toro,  
Spain 2018 110/550

Cabernet Sauvignon Blend, Château  
Ksara, Bekaa Valley, Lebanon 2015  
120/575

Pinot Noir, Seresin "Tatou",  
Marlborough, New Zealand, 2013  
130/625

Bordeaux Blend, Château Magnan la  
Gaffelière, St.-Émilion Grand Cru,  
Bordeaux, 2015 145/700

Tempranillo Blend, Domino de Pingus  
"Flor de Pingus",  
Ribera del Duero, Spain, 2008  
300/1500

## Sweet Wines

Ortega, Hahnheimer Knopf,  
Trockenbeernauslese, Rheinhessen,  
Germany, 1986 125

Rosenmuskateller, Kracher  
"Red Roses", Bergenland, Austria, 2013  
125

Vins Doux Naturels, Mas Amiel  
"40 Ans d'Age", Maury, NV 130

Vins Doux Naturels, Mas Amiel  
"20 Ans d'Age", Maury, NV 95

<b>Vodka</b>	HH	50ml
Stolichnaya	50	80
Absolut Elyx		90
Ketel One		90
Ketel Citroen		90
Zubrowka		90
Grey Goose		110
<b>Rum</b>		
Sailor Jerry Spiced		65
Havana Club 3	50	80
Havana Club 7		110
Bacardi Ocho		110
Nusa Caña		90
Gosling Black Seal		90
Plantation Pineapple Stiggin		90
Aluna Coconut		90
Diplomatico Reserve Exclusive		100
Zacapa 23		130

# rits

Gin	HH	50ml
Tanqueray 47.3%	75	100
Tanqueray Rangpur		110
Rose Gin		90
Bombay Sapphire 47%		100
London No. 3 46%		110
Roku Gin 43%		110
Sipsmith London Dry 41.6%		120
Tanqueray 10 47.3%		120
Ki No Bi dry 45.7%		110
Hendrick's 41.4%		130
Eden Mill Original 42%		130
Eden Mill Oak 42%		130
Four Pillars spiced 43.8%		130
Ransom Old Tom 44%		130
London No. 1 47%		130
Monkey 47 47%		180

*All serve with Fever Tree Indian Tonic*

# The Scotch

## Blended

HH 50ml

JW Black Label 60 90

JW Blue Label 260

Chivas Regal 18y 150

## Highlands

Old Pulteney 12y 120

Oban 14y 140

Singleton 18y 240

Aberfeldy 21y 520

## Lowlands

Auchentoshan 12y 125

Auchentoshan Three Woods 180

Glenkinchie 12y 180

## Speyside

Glenlivet 12y 110

Balvenie Double Wood 12y 120

Macallan 12y 120

Macallan 18y 240

Glenelgin 12y 130

Glenfiddich 15y 130

Cardhu 12y 150

Straitsla 12y 180

Aberlour 16y 250

# Collection

**Island** 50ml

Talisker 10y 95

Highland Park 12y 110

## Islay

Caolila 12y 115

Laphroaig 10y 160

Ardbeg 10y 180

Bowmore 15y 220

## Campbel Town

Hazelburn 10y 180

Glenscotia 15y 210

Longrow 18y 500

# Whiskey

**American** HH 50ml

Bulleit Bourbon 65 100

Bulleit Rye 100

Ezra Brooks Bourbon 80

Jack Daniel's 100

Michter's Bourbon 110

Jack Daniel's Single Barrel 150

Michter's Single Barrel 10 480

Michter's Rye 25 1250

## World Whisky

Jameson 50 80

Kavalan Classic 160

Nikka from the Barrel 130

Hibiki Malt & Grain 190

Yamazaki Distiller's Reserve 195

Hakushu Distiller's Reserve 180



## Sasanokawa Shuzo Distillery Japan

963 Blended Malt 8 220

963 Fine Blended 21 510

### **Mezcal** HH 50ml

Mina Real Blanco 50 80

Mina Real Reposado 80

Los Danzantes Blanco 110

Los Danzantes Reposado 130

### **Tequila**

Ocho Blanco 50 80

Patron X.O 70

Patron Silver 130

Patron Reposado 140

Patron Añejo 160

## Liqueurs

Pimm's No.1	80
Limoncello	80
Kahlúa	80
Amaretto	80
Bailey's	80
Chartreuse Yellow / Green	90
Drambuie	80
Cointreau	80
Chambord	80
Hong Kong Baijiu	110

## Digestifs

G.E Massenez Kirsch	120
G.E Massenez Poire Williams	120
Ca ed Balos Grappa di Moscato	140
Hennessy VSOP	100
Martell Cordon Bleu	340
Armagnac Castarède VSOP	220
Père Magloire	80

## Coffees by Illy

Espresso	35
Double Espresso	45
Americano	45
Macchiato	35
Double Macchiato	45
Cappuccino	45
Latte	45
Flat White	45
Mocha	45
Valrhona Hot Chocolate	55

## Tea by Jing

Assam Breakfast	60
Earl Grey	60
Jade Sword Green	60
Whole Chamomile	60
Jasmine Silver Needle	60
Whole Peppermint Leaf	60
Lychee Red	60