



THE CONTINENTAL

HONG KONG

Lunch Set

Available 12NN to 2:30PM

Daily Soup

please see your server for details
or

Poach Salmon Nicoise

French bean, potato, cherry tomato, olive
or

Organic Quinoa Salad (v)

squash, avocado, corn, hummus

Wild Mushroom Spaghetti(v)

parmesan, crispy mushroom,
truffle cream sauce
or

Pan-Fried White Snapper

ratatouille, orange butter sauce
or

Lamb Burger with Mint Yoghurt

tomato, lettuce, potato wedge
or

U.S. Flat Iron (+60)

potato gratin, kale, pepper sauce

Lemongrass-Coconut Panna Cotta

lime granite
or

Souffle Cheesecake

coffee crumble, grapefruit

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
Tasmania (Aus)	45	130	250	480

Starters

Burrata Cheese & Heirloom Tomato Salad (v)	135
basil caviar, balsamic reduction	
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
Smoked Foie Gras Torchon	185
peach & apple chutney, sourdough	
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

Diamond Clam with Chorizo

parsley, white wine sauce
or

Organic Quinoa Salad (v)

squash, avocado, corn, hummus

Wild Mushroom Spaghetti(v)

parmesan, crispy mushroom,
truffle cream sauce
or

Roasted Spring Chicken

pearl risotto, morel mushroom sauce
or

Oven-Roast Chilean Sea Bass

cuttlefish pasta, ginger soy butter sauce
or

U.S. Flat Iron

potato gratin, kale, pepper sauce

Lemongrass-Coconut Panna Cotta

lime granite
or

Souffle Cheesecake

coffee crumble, grapefruit

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 Jospers

Our Imported Spanish Charcoal Grill & Oven

Free-Range Chicken	185 295
14oz Pork Chop	295
8oz Aust Lamb Rack	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