



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 Roasted Cauliflower Salad bacon, almond dressing or Greek Yogurt blueberry compote, granola
Classic Benedict York ham or sautéed spinach, English muffins, Poached Japanese egg, hollandaise or Wild Mushroom Spaghetti (v) parmesan, crispy mushroom, truffle cream sauce or BBQ Chicken Sandwich cabbage, tomato, french fries or Roasted Lamb Rump (+30) mash, chimichurri sauce, ratatouille or Steak & Eggs (+80) U.S. beef 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 Jospet

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	

Starters

Burrata Cheese & Heirloom Tomato Salad (v) basil caviar, balsamic reduction	135
Spanish Octopus Carpaccio salmon roe, kalamansi, orange, crouton	165
TC Classic Caesar romaine, parmesan, pancetta, caesar dressing <i>add jospet grilled chicken or smoked salmon</i>	120 +40
Smoked Foie Gras Torchon peach & apple chutney, sourdough	185
Hamachi & Scallop Ceviche avocado, watermelon, yuzu dressing, salmon roe	185
Organic Mushroom Soup (v) fried shiitake, truffle cream	120
Spanish Garlic Prawns crispy garlic, chilli	160

Cheese & Charcuterie

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