



# THE CONTINENTAL

HONG KONG

## Lunch Set

Available 12NN to 2:30PM

### Daily Soup

please see your server for details  
or

### Pork Rillettes

walnut toast, apricot puree, pickled onion  
or

**Grilled Vegetable & Feta Cheese Salad(v)**  
zucchini, bell pepper, asparagus,  
balsamic reduction  
or

**Fresh Oyster 3 pcs (+60)**

### Braised Lamb Shank

mash potato, baby carrot, honey bean  
or

### Kale & Almond Pesto Linguine(v)

potato, French bean, parmesan  
or

### Oven Roasted Salmon

green pea mash, straw potato,  
herb garlic sauce

add Grilled Tiger Prawn +80  
or

### Australian Beef Tenderloin (+80)

house salad, French fries, beef jus

### Cranberry Bread Pudding

croissant, strawberry  
or

### Chocolate Tart

hazelnut, raspberry sauce

**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
Ancelin (Fr)	55	160	320	600

## Starters

<b>Burrata Cheese &amp; Heirloom Tomato Salad (v)</b> basil caviar, balsamic reduction	135
<b>Beef Carpaccio</b> rocket, parmesan, capers, garlic aioli	185
<b>TC Classic Caesar</b> romaine, parmesan, pancetta, caesar dressing add Jospier Grilled Chicken or Smoked Salmon	120 +40
<b>Smoked Foie Gras Torchon</b>	185
<b>Langoustine &amp; Hamachi Carpaccio</b>	185
<b>Onion Soup</b> brioche toast, comté cheese	115
<b>Steamed Blue Mussels</b> tomato, tarragon, garlic toast	165

## Dinner Set

Available 6PM to 10PM

### Daily Soup

please see your server for details  
or

### Grilled Octopus Leg

mango tomato salsa, avocado  
or

**Grilled Vegetable & Feta Cheese Salad(v)**  
zucchini, bell pepper, asparagus,  
balsamic reduction  
or

**Fresh Oyster 3 pcs (+60)**

### French Spring Chicken

chanterelle mushroom, chicken jus  
or

### Kale & Almond Pesto Linguine(v)

potato, French bean, parmesan  
or

### Pan-Fried Lemon Sole

green pea mash, straw potato,  
herb garlic sauce

add Grilled Tiger Prawn +80  
or

### Australian Beef Tenderloin

house salad, French fries, beef jus  
add Foie Gras \$95

### Cranberry Bread Pudding

croissant, strawberry  
or

### Chocolate Tart

hazelnut, raspberry sauce

**398/2 Course 458/3 Course**

## Pastas

<b>Lobster &amp; Red Prawn Spaghetti</b>	325
roast pepper, bisque, rocket, chili	
<b>Pappardelle alla Bolognese</b>	180
veal & pork ragu, roast tomato sauce, pecorino	
<b>Roasted Pumpkin &amp; Gorgonzola Risotto (v)</b>	180
parmesan, breadcrumb, sage	

## Mains

<b>Oven-Roast Black Cod</b>	320
cauliflower couscous, miso carrot sauce	
<b>Baked Seabream in Parchment Paper</b>	280
baby asparagus, dill & caper butter sauce	
<b>BBQ Wagyu Beef &amp; Bacon Burger</b>	225
gruyere cheese, tomato, lettuce, brioche bun, French fries	
<b>Braised Wagyu Beef Cheek</b>	345
mash potato, pea sprout, truffle jus	

## Cheese & Charcuterie

<b>Selection of Artisan Cheese</b>	168	<b>Charcuterie</b>	238
chutney & walnut toast		assorted cured cuts & pickles	

## From the Jospier

Our Imported Spanish Charcoal Grill & Oven

<b>Free-Range Chicken</b>	185 295
<b>14oz Pork Chop</b>	295
<b>8oz Aust Lamb Rack</b>	330
<b>13oz Black Angus Rib-Eye</b>	395
<b>12 Hours Slow-Cooked U.S. Short Rib (1 kg)</b>	780
<b>+95 Seared Foie Gras</b>	
all served with house salad truffle pomme purée or French fries bearnaise, peppercorn or jus	

## Sides

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

## Desserts

<b>Apple &amp; Strawberry Crumble</b>	95	<b>Pistachio Panna Cotta</b>	95
vanilla ice-cream		fresh figs, rose jam	
<b>Fresh Ginger Soufflé</b>	120	<b>Chocolate Soufflé</b>	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