



THE CONTINENTAL

HONG KONG

Lunch Set

Available 12NN to 2:30PM

Daily Soup

please see your server for details

or

Pink Pepper Tuna & Quinoa

sweet corn, bean, egg

or

Yellow Beetroot & Feta Cheese Salad (v)

walnut, arugula

or

Fresh Oyster 3 pcs (+60)

Roasted Duck Breast

taro, crispy basil

or

Mimolette Cheese & Eggplant Lasagna (v)

parmesan, tomato sauce

or

Pan-Fried Barramundi

zucchini, celery root purée,

saffron butter sauce

add Grilled Tiger Prawn +80

or

U.S. Flank Steak (+80)

bacon mash, baby asparagus, beef jus

add Foie Gras \$95

Chocolate Tart

mascarpone, coffee & hazelnut crumble

or

Crème Caramel

caramelized banana, pistachio

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

Burrata Cheese & Heirloom Tomato Salad (v)	135
basil caviar, balsamic reduction	
Beef Carpaccio	185
rocket, parmesan, capers, garlic aioli	
TC Classic Caesar	120
romaine, parmesan, pancetta, caesar dressing	
add Jospier grilled chicken or smoked salmon	+40
Smoked Foie Gras Torchon	185
peach & apple chutney, sourdough	
Langoustine & Hamachi Carpaccio	185
salmon roe, ginger soya sauce, horseradish	
Onion Soup	115
brioche toast, comté cheese	
King Crab Leg & Avocado Salad	185
gem, truffle sherry vinegar dressing	
Roasted Beef Marrow Bone	185
toast, breadcrumb, garlic, herb	

Dinner Set

Available 6PM to 10PM

Daily Soup

please see your server for details

or

Spanish Garlic Prawn with Toast

chilli

or

Yellow Beetroot & Feta Cheese Salad (v)

walnut, arugula

or

Fresh Oyster 3 pcs (+60)

Roasted Duck Breast & Foie Gras

taro, crispy basil

or

Mimolette Cheese & Eggplant Lasagna (v)

parmesan, tomato sauce

or

Pan-Fried Lemon Sole

zucchini, celery root purée,

saffron butter sauce

add Grilled Tiger Prawn +80

or

U.S. Flank Steak

bacon mash, baby asparagus, beef jus

add Foie Gras \$95

Chocolate Tart

mascarpone, coffee & hazelnut crumble

or

Crème Caramel

caramelized banana, pistachio

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	
Roasted Pumpkin & Gorgonzola Risotto (v)	180
parmesan, breadcrumb, sage	

Mains

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

Cheese & Charcuterie

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

From the Jospier

Our Imported Spanish Charcoal Grill & Oven

Free-Range Chicken	185 295
12 oz 14-Days Dry Aged Pork Chop	295
8oz Aust Lamb Rack	330
13oz Black Angus Rib-Eye	395
12 Hours Slow-Cooked U.S. Short Rib (1 kg)	780
+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

Apple & Strawberry Crumble	95	Pistachio Panna Cotta	95
vanilla ice-cream		fresh figs, rose jam	
Cranberry Bread Pudding	100	Chocolate Soufflé	120
croissant, vanilla ice-cream		raspberry ice-cream	
(20 min preparation time)		(20 min preparation time)	

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