



THE CONTINENTAL

HONG KONG

Lunch Set

Available 12NN to 2:30PM

Daily Soup

please see your server for details
or

Bocconcini Cheese & Cherry Tomato (V)
basil, balsamic reduction

or

Smoked Duck & Artichoke Salad
macadamia, lentil, port wine reduction

or

Fresh Oyster 3 pcs (+60)

Chicken Roll with Mushroom Stuffed
parma ham, kale, chicken jus

or

Asparagus & Spinach Risotto (v)
parmesan, pea shoot

or

Seaweed Crust White Snapper
pattypan squash, woo shun,
yuzu butter sauce
add Grilled Tiger Prawn +80

or

U.S. Beef Striploin (+80)

marble potato, mizuna, jus
add Foie Gras +95

Black Forest Cake

chocolate ganache,
vanilla chantilly cream, cherries

or

Passion Fruit Pavlova

pineapple sorbet, passion fruit cream

298/2 Course 328/3 Course

*+40 Iced Passion Fruit Tea
+60 Summer Cup or Red/White Wine*

Oysters

Served with Shallot Dressing & Lemon

	3pc	6pc	12pc
Irish Rock	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 jospser 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

Australian Crab Rump Cake
breadcrumb, horseradish mayonnaise

or

Smoked Duck & Artichoke Salad
macadamia, lentil, port wine reduction

or

Fresh Oyster 3 pcs (+60)

Chicken Roll with Mushroom Stuffed
parma ham, kale, chicken jus

or

Asparagus & Spinach Risotto (v)
parmesan, pea shoot

or

Seaweed Crust Chilean Seabass
pattypan squash, woo shun,
yuzu butter sauce
add Grilled Tiger Prawn +80

or

U.S. Beef Striploin

marble potato, mizuna, jus
add Foie Gras +95

Black Forest Cake

chocolate ganache,
vanilla chantilly cream, cherries

or

Passion Fruit Pavlova

pineapple sorbet, passion fruit cream

398/2 Course 458/3 Course

Pastas

Lobster & 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

Cheese & Charcuterie

Selection of Artisan Cheese 168
chutney & walnut toast

Charcuterie 238
assorted cured cuts & pickles

From the Jospser

Our Imported Spanish Charcoal Grill & Oven

Free-Range Chicken 185|295

14 oz Canadian 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
vanilla ice-cream

Chocolate Tart 105
mascarpone, coffee & hazelnut crumble

Pistachio Panna Cotta 95
fresh figs, rose jam

Chocolate Soufflé  120
raspberry ice-cream
(20 min preparation time)

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

Subject To 10% Service Charge • FB & IG @thecontinentalhk