



THE CONTINENTAL

HONG KONG

Brunch Plates

- Lemon Pancake with Crispy Pancetta 135
scrambled egg, maple syrups
- Truffle Mushroom & Cheese Omelette(v) 165
gruyere cheese, onion
add shrimp +30
- Soft Shell Crab on Toast 185
sourdough, soft Japanese egg,
kimchi mayonnaise
- Avocado on Toast 155
crispy bacon, sun-blushed tomato,
soft boiled egg, rocket & parmesan

Bloody Mary Weekend 98

*Stolichnaya, tomato juice,
 Worcestershire sauce, fresh lemon juice,
 bacon, cherry tomato, olives, celery,
 gherkin*

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

Brunch Set 328

- Cold-Pressed Juice By Bless
(Orange or Grapefruit)
or
Prosecco

- Daily Soup
please see your server for details
or
Beetroot & Feta Cheese Salad (v)
walnut, arugula
or
Greek Yoghurt
blueberry, chia seed, granola

- Classic Benedict
York ham or sautéed spinach,
English muffins, Poached Japanese egg,
hollandaise
or
Smoked Salmon & Apple Sandwich
lettuce, pickle, cucumber
or
Pan-Fried Barramundi (+30)
French bean, saffron
or
Steak & Eggs (+80)
flank steak, 2 eggs any way,
hash browns

- Swedish Waffle
mixed berry compote, passion fruit cream
or
Fresh Fruit
Sorbet
- Coffee or Tea

From the Jospers

- 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

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 jospers 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

Cheese & Charcuterie

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

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 | Pistachio Panna Cotta 95
fresh figs, rose jam |
| Chocolate Tart 105
mascarpone, coffee & hazelnut crumble | Chocolate Soufflé  120
raspberry ice-cream
(20 min preparation time) |

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

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