



# THE CONTINENTAL

HONG KONG

## Lunch Set

Available 12NN to 2:30PM

### Daily Soup

please see your server for details  
or

**Cocktail Prawn with Green Gazpacho**  
cucumber, mint, coriander

or  
**Artichoke & Lentil Salad**

macadamia, 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 *Josper 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

**Artichoke & Lentil Salad**  
macadamia, 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 Josper

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

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