



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

Mediterranean Bean Salad (v)
soybean, white bean, spicy tomato sauce
or

Greek Yoghurt
blueberry, chia seed, granola
or

Fresh Oyster 3 pcs (+60)

Classic Benedict

York ham or sautéed spinach,
English muffins, Poached Japanese egg,
hollandaise
or

Carbonara Linguine Pasta

parmesan, pancetta
or

Seared Red Snapper (+30)

French bean, fregola, basil garlic sauce
or

Steak & Eggs (+80)

U.S. hanger steak, 2 eggs any way, French fries

Swedish Waffle

yuzu cream, pineapple compote
or

Fresh Fruit

Sorbet
or

Black Sesame Panna Cotta (+30)

strawberry, black sesame tuile

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
- Mackerel Ceviche  185
ginger orange sauce, grapefruit, dill
- Truffle Mushroom Cream Soup 120
crispy shitake
- King Crab Leg & Avocado Salad 185
gem, truffle sherry vinegar dressing

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
- Chocolate Tart 105
mascarpone, coffee & hazelnut crumble
- Coconut Mousse 95
pineapple sorbet, coconut tuile,
lime sponge cake, pineapple compote
- Chocolate Soufflé  120
raspberry ice-cream
(30 min preparation time)