



THE CONTINENTAL

HONG KONG

Lunch Set

Available 12NN to 2:30PM

Daily Soup

please see your server for details

or

Beetroot Cured Salmon

dill, cucumber, crème fraîche

or

Quinoa Fruit Salad (v)

apple, fig, pineapple, mint dressing

or

Fresh Oyster 3 pcs (+60)

Iberico Pork Saltimbocca

green pea mash, parma ham, sage, chicken jus

or

Sweetcorn & Mascarpone Risotto (v)

crispy parmesan, popcorn

or

Poached Sole Roulade with Shrimp Mousse

clam, mussel, bouillabaisse

add Grilled Tiger Prawn +80

or

Australian Lamb Loin (+60)

miso eggplant puree, fondant potato, breadcrumb

add Foie Gras +95

Black Sesame Panna Cotta

strawberry, black sesame tuile

or

Mango Coconut Tartlet

vanilla cream, coconut sorbet

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 jasper 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	
Truffle Mushroom Cream Soup	120
crispy shitake	
King Crab Leg & Avocado Salad	185
gem, truffle sherry vinegar dressing	

Dinner Set

Available 6PM to 10PM

Daily Soup

please see your server for details

or

Grilled Hokkaido Scallop

sakura shrimp, khumbu, soba sauce

or

Quinoa Fruit Salad (v)

apple, fig, pineapple, mint dressing

or

Fresh Oyster 3 pcs (+60)

Iberico Pork Saltimbocca

green pea mash, parma ham, sage, chicken jus

or

Sea Urchin & Crab Meat Risotto

seaweed, crispy parmesan

or

Pan-Fried Red Snapper

roasted endive, Jerusalem artichoke

add Grilled Tiger Prawn +80

or

Australian Lamb Loin

miso eggplant puree, fondant potato, breadcrumb

add Foie Gras +95

Black Sesame Panna Cotta

strawberry, black sesame tuile

or

Mango Coconut Tartlet

vanilla cream, coconut sorbet

398/2 Course 458/3 Course

Pastas

Lobster & Prawn Spaghetti

roast pepper, bisque, rocket, chili

325

Pappardelle alla Bolognese

veal & pork ragu, roast tomato sauce, pecorino

180

Roasted Pumpkin & Gorgonzola Risotto (v)

parmesan, breadcrumb, sage

180

Mains

Oven-Roast Black Cod

cauliflower couscous, miso carrot sauce

320

Baked Seabream in Parchment Paper

baby asparagus, dill & caper butter sauce

280

BBQ Wagyu Beef & Bacon Burger

gruyere cheese, tomato, lettuce, brioche bun, French fries

225

Cheese & Charcuterie

Selection of Artisan Cheese

chutney & walnut toast

168

Charcuterie

assorted cured cuts & pickles

238

From the Jasper

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

truffle oil

85

French Fries

truffle mayonnaise

70

Creamed Leaf Spinach

nutmeg

65

Fire Roasted Broccoli

garlic & chili

65

Steamed Asparagus

hollandaise

75

Desserts

Apple & Strawberry Crumble

vanilla ice-cream

95

Chocolate Tart

mascarpone, coffee & hazelnut crumble

105

Coconut Mousse

pineapple sorbet, coconut tuile, lime sponge cake, pineapple compote

95

Chocolate Soufflé

raspberry ice-cream (30 min preparation time)

120