



THE
CONTINENTAL
RESTAURANT & BAR

Brought to you by THE UPPER HOUSE

Starters

Seafood Platter

(Sharing for 2)

Half Maine Lobster, Tiger Prawns, Utah Beach Oysters, Mussels,
Scallop Ceviche, Hamachi Tartare, Jalapeño Mayonnaise & Shallot Champagne Vinegar

988

Oysters Utah Beach	3pcs	216
Lemon, Shallot Champagne Vinegar	6pcs	432
	9pcs	648
Grilled Tiger Prawns	3pcs	200
Harissa Butter, Cucumber Raita, Coriander & Mint	6pcs	390
	9pcs	580
Scallop Ceviche		210
Pickled Apples, Avocados, Grapes		
Ham Hock & Pig's Trotter Croquette		190
Fried Hen's Egg, Apple, Madeira Sauce		
Steak Tartare		250
Confit Egg Yolk, Truffle Mayonnaise, Bone Marrow Toast		
Pork, Black Pudding and Pistachio Terrine		188
Pickled Vegetables, Mustard Mayonnaise, Chargrilled Sourdough		
White Onion Soup (V)		170
Slow Cooked Egg, Truffle & Black Bomber Toastie		
Japanese Fruit Tomato (V)		198
Burrata Cheese, Sourdough Croutons, Basil		
Belgian Endive & Butter Lettuce Salad (V)		190
Pear, Stilton Cheese, Candied Walnuts		
Chicken Caesar Salad		188
Ventreche Bacon, Sourdough Croutons, Smoked Anchovy & Aged Parmesan		

Sides

Truffle & Parmesan Fries (V)	128
Creamed Potatoes (V)	70
Mixed Salad (V)	70
Market Green Vegetables (V)	70
Green Peas & Bacon, Mint	99

The Continental partners with Belu to serve unlimited House filtered water for \$20 per person.
To find out more, please visit <https://belu.hk/>

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Mains

Herb-Crusted Rack of Australian Lamb Petits Pois à la Française, Olive Oil Mashed Potato, Braised Onion		290
Grilled Japanese Pork Loin Spiced Aubergine Purée, Charcutière Sauce, Hash Brown		290
Pan Fried Barramundi Romesco Sauce, Squid, Chorizo, Potato, Black Olive Tapenade		375
Roasted Black Cod Brown Shrimp, BBQ Leeks, Potatoes, White Wine Butter Sauce		395
Homemade Potato Gnocchi (V) Broccoli Purée, Asparagus, Sugar Snap Peas, Basil Pesto		228
Jerusalem Artichoke Risotto (V) Truffle Mascarpone, Hazelnuts, Brown Butter	Small	218
	Large	268
Lobster Linguine Soffritto Vegetables, Bisque Sauce	Small	418
	Large	558

From The Jospur Grill

Half Roast Chicken Mushrooms & Madeira Sauce, Asparagus		288
The Continental Wagyu Burger House Made Patty, Double Cheese Slices, Maple Bacon Jam, Tomatoes & Pickles <i>Served with a choice of Fries or Beef Fat Hash Browns</i>		258
USDA Prime Flat Iron 180g <i>Served with a choice of Fries or Beef Fat Hash Browns</i>		348
USDA Brandt Beef Rib-eye 350g <i>Served with a choice of Fries or Beef Fat Hash Browns</i>		598
Australian Angus Rib-eye On the Bone 1.2kg Fries, Green Salad, Green Peas & Bacon, Peppercorn Sauce, Bearnaise	To share	1488

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Desserts

Coconut Panna Cotta Mango Compote, Pineapple Granita		128
Pistachio Soufflé Valrhona Chocolate Ice Cream (15 mins Preparation Time)		128
Set Vanilla Custard Strawberry Consommé, Brandy Snap Tuile		128
Sticky Toffee Pudding Vanilla Ice Cream, Toffee Sauce, Candied Walnuts		128
Chocolate Fondant Salted Caramel Ice Cream, Milk Mousse (15 mins Preparation Time)		128
Continental Cheeses, Chef Selection Fruit Chutney, Homemade Cracker		198
Selection of Ice Cream & Sorbet	2 scoops	68
	3 scoops	98

Coffee & Tea

Espresso / Macchiato		40
Double Espresso / Double Macchiato		50
Americano		50
Cappuccino / Café Latte / Flat White / Mocha		50
Valrhona Hot Chocolate		60
Matcha Latte / Hojicha Latte		80
Assam Breakfast / Earl Grey / Jade Sword Green / Whole Chamomile / Jasmine Silver Needle / Whole Peppermint Leaf		65

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