



THE
CONTINENTAL
RESTAURANT & BAR

Starters

Irish Rock Oysters - Classic or Grilled with Seaweed Butter	3pcs	180
	6pcs	360
	9pcs	540
Heirloom Tomatoes with Goats Curd - Basil Pesto and Indonesian Pepper		178
Raw Japanese Hamachi - Avocado, Cucumber, Kaffir Lime and Dill		198
Torchon of Poached Foie Gras - Port Roasted Fig and Toasted Fruit Bread		198
Roasted Cauliflower - Marcona Almond Hummus, Pickled Maitake, Sauternes soaked Raisins, Almond Milk		168
Beef Tartare with Confit Egg Yolk - Pickled Radishes and Beef Fat Toast		188
Grilled Sardines - Roasted Courgettes, Citrus and Shiso Dressing		168

Pastas & Salads

	Small	Large
Chicken Caesar Salad - Soft Boiled Quails Egg, Ventreche Bacon, Sourdough Crumbs, Smoked Anchovy and Aged Parmesan	168	218
Salad of Grilled Asparagus and Globe Artichoke - Mixed leaves, Pickled Shallots, Fresh Herbs, Truffle Cream	168	218
Risotto of Saffron - Peas and Edamame, Fresh Herbs and Ricotta	168	218
Fresh Gnocchetti - Octopus Ragu, Aioli, Parsley, Lemon Zest and Bottarga	178	228

Main Courses

Loin and Belly of Australian Lamb - Crushed Potatoes, Smoked Aubergine, Confit Tomato, Green Olive, Capers and Mint	358
Truffle Stuffed Roast Chicken Breast - Hispi Cabbage, Straw Potatoes, Jus Gras	288
Poached Fillet of Atlantic Cod - Buttered Spinach, Green Grapes, Cucumber, Chives, Vermouth Cream	288
Pan Fried Chilean Sea Bass - Leeks stuffed with Clams and Swiss Chard, Fennel and Seaweed Butter	358
Roast Taiwanese Pumpkin - Braised Shitakes, Black Cabbage, Pumpkin Seed Granola	248
<u>To Share for 2</u>	
Slow Cooked Suckling Pig - Cassoulet of Braised Head and Coco Beans, Green Bean Salad	898

From The Jospur Grill

Wagyu Flat Iron 180g	Served with a choice of Fries or Beef Fat Hash Browns	328
USDA Brandt Beef Rib-eye 350g		498
Australian M8+ Wagyu Strip Loin 250g - choice of Bearnaise or Peppercorn Sauce		988
The Continental Wagyu Burger - House Made Patty, Double Cheese Slice, Maple and Bacon Jam, Beef Tomato, Round Lettuce and Pickles.		228

Sides

Fries	68
Truffle and Parmesan Fries	128
Creamed Potato	68
Mixed Salad	68
Market Green Vegetables	68

Lunch Set

Cream of Mushroom Soup

Thyme Chantilly
or

Fresh Burrata

Crushed Peas, Lemon Verbena, Fennel Seed and Rocket
or

Shaved Parma Ham

Charred Red Onions, Endive, Fig Vinaigrette, Pecorino
-

Crisp Pork Belly

Buttered Cabbage, Creamed Potato, Mustard Sauce
or

Warm Salad of Seared Salmon

Roast Courgettes and Tomatoes, Herb Yoghurt
or

Fresh Strozzapretti

Basil Pesto and Aged Parmesan
-

White Peach Cheesecake

or

Lemon Posset

Lemon and Poppy Seed Drizzle Cake

2 courses 298 / 3 courses 328

Dinner Set

A taste of The Continental

Salad of Heirloom Tomatoes with Goat's Curd

Basil pesto and Indonesian Pepper
-

Poached Fillet of Atlantic Cod

Buttered Spinach, Green Grapes, Cucumber, Chive Oil, Vermouth Cream
-

Loin and Belly of Australian Lamb

Crushed Potatoes, Smoked Aubergine, Confit Tomato, Green Olive and Anchovy
-

'Pecan Pie' Crème Caramel

498

Desserts

'Pecan Pie' Crème Caramel	108
Dark Chocolate Fondant -Roasted Hazelnut Milk	108
Basque Cheesecake -Poached Cherries, Sour Cream Ice Cream	108
Paris-Brest of Salted Caramel - Milk Chocolate, Warm Caramel Sauce	108
Chilled Coconut Rice Pudding - Fresh Mango, Sorbet and Thai Basil	108
Continental Cheeses, Chef Selection - Fruit Chutney, Home Made Crackers	168

A Little Something...

Caneles de Bordeaux - Grillotine Cherry Jam	60
Hazelnut Ice Cream - Praline and Frangelico	85
Selection of Ice Creams	
	2 scoops 60
	3 scoops 90

Coffee / Tea

Espresso/ Macchiato	35
Double Espresso/ Double Macchiato/ Americano/ Cappuccino/ Latte/ Flat White/ Mocha	45
Valrhona Hot Chocolate	55
Assam Breakfast / Earl Grey / Jade Sword Green / Whole Chamomile Jasmine Silver Needle / Whole Peppermint Leaf / Lychee Red	60