



THE  
**CONTINENTAL**  
RESTAURANT & BAR

# Starters

<b>Irish Rock Oysters</b>		
- Classic or Grilled with Seaweed Butter	3pcs	180
	6pcs	360
	9pcs	540
<b>Heirloom Tomatoes with Goats Curd</b>		178
- Basil Pesto and Indonesian Pepper		
<b>Raw Japanese Hamachi</b>		198
- Avocado, Cucumber, Kaffir Lime and Dill		
<b>Torchon of Poached Foie Gras</b>		198
- Port Roasted Fig and Toasted Fruit Bread		
<b>Roasted Cauliflower</b>		168
- Marcona Almond Hummus, Pickled Maitake, Sauternes soaked Raisins, Almond Milk		
<b>Grilled Sardines</b>		168
- Roasted Courgettes, Citrus and Shiso Dressing		
<b>Beef Tartare with Confit Egg Yolk</b>		
- Pickled Radishes		
<b>Starter</b>		188
- Beef Fat Toast		
<b>Main</b>		288
- Beef Fat Toast and Fries		

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# Pastas & Salads

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

# Main Courses

<b>Loin and Belly of Australian Lamb</b>	<b>348</b>
- Crushed Potatoes, Smoked Aubergine, Confit Tomato, Green Olive, Capers and Mint	
<b>Truffle Stuffed Roast Chicken Breast</b>	<b>288</b>
- Hispi Cabbage, Straw Potatoes, Jus Gras	
<b>Poached Fillet of Atlantic Cod</b>	<b>288</b>
- Buttered Spinach, Green Grapes, Cucumber, Chives, Vermouth Cream	
<b>Pan Fried Chilean Sea Bass</b>	<b>358</b>
- Leeks stuffed with Clams and Swiss Chard, Fennel and Seaweed Butter	
<b>Roast Taiwanese Pumpkin</b>	<b>248</b>
- Braised Shitakes, Black Cabbage, Pumpkin Seed Granola	
<b><u>To Share for 2</u></b>	
<b>Slow Cooked Suckling Pig</b>	<b>898</b>
- Cassoulet of Braised Head and Coco Beans, Green Bean Salad	

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## From The Jospur Grill

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

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## Sides

<b>Fries</b>	<b>68</b>
<b>Truffle and Parmesan Fries</b>	<b>128</b>
<b>Creamed Potato</b>	<b>68</b>
<b>Mixed Salad</b>	<b>68</b>
<b>Market Green Vegetables</b>	<b>68</b>

# Lunch Set

**Soup of the Day**

or

**Fresh Burrata**

Cucumber, Fennel, Chilli and Citrus Dressing

or

**Shaved Parma Ham**

Charred Red Onions, Endive, Fig Vinaigrette, Pecorino

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**Crispy Pork Belly**

Buttered Cabbage, Creamed Potato, Mustard Sauce

or

**Herb Crusted Sole**

White Beans, Roasted Peppers, Olives and Rosemary

or

**Fresh Strozzapretti**

Basil Pesto and Aged Parmesan

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**Passionfruit 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

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## **Poached Fillet of Atlantic Cod**

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

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## **Loin and Belly of Australian Lamb**

Crushed Potatoes, Smoked Aubergine, Confit Tomato, Green Olive and Capers

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## **'Pecan Pie' Crème Caramel**

498

## Desserts

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

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## A Little Something...

<b>Canelé de Bordeaux</b> - Grillotine Cherry Jam	<b>60</b>
<b>Hazelnut Ice Cream</b> - Praline and Frangelico	<b>85</b>
<b>Selection of Ice Creams</b>	2 scoops <b>60</b>
	3 scoops <b>90</b>

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## Coffee / Tea

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