



THE
CONTINENTAL
RESTAURANT & BAR

Brought to you by THE UPPER HOUSE

Starters

Irish Rock Oysters		
- Classic or Grilled with Seaweed Butter	3pcs	180
	6pcs	360
	9pcs	540
Salad of Baked Beetroots		
- Black Bomber Cheddar, Candied and Pickled Walnuts		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		168
Grilled Sardines		
- Roasted Courgettes, Citrus and Shiso Dressing		168
Beef Tartare with Confit Egg Yolk		
- Celeriac, Pear and Sweet Mustard		
Starter		188
- Beef Fat Toast		
Main		288
- Beef Fat Toast and Fries		

Pastas & Salads

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

Main Courses

Loin and Belly of Australian Lamb - Crushed Potatoes, Smoked Aubergine, Confit Tomato, Green Olive, Capers and Mint	348
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 Jospier Grill

	Served with a choice of Fries or Beef Fat Hash Browns	
Wagyu Flat Iron 180g		328
USDA Brandt Beef Rib-eye 350g		538
Australian M8+ Wagyu Strip Loin 250g		988
- choice of Bearnaise or Peppercorn Sauce		
The Continental Wagyu Burger		228
- House Made Patty, Double Cheese Slice, Maple and Bacon Jam, Beef Tomato, Round Lettuce and Pickles.		

Sides

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

Lunch Set

Soup of the Day

or

Fresh Burrata

Cucumber, Fennel, Chilli and Citrus Dressing

or

Pork Rilette

Piccalilli, Sourdough Crisps

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Braised Beef Shin

Portobello Mushroom, Parsley Crumble and Creamed Potato

or

Herb Crusted Sole

White Beans, Roasted Peppers, Olives and Rosemary

or

Fresh Strozzapretti

Crushed Pumpkin, Pecorino, Sage and Walnut Butter

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Raspberry Cheesecake

or

Lemon Meringue Pie

2 courses 298 / 3 courses 328

Dinner Set

A taste of The Continental

Salad of Baked Beetroots

Black Bomber Cheddar, Candied and Pickled Walnuts

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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

-

'Pecan Pie' Crème Caramel

498

Desserts

'Pecan Pie' Crème Caramel	108
Dark Chocolate Fondant -Roasted Hazelnut Milk	108
Basque Cheesecake -Poached Blackberries, 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...

Canelé 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