



THE  
**CONTINENTAL**  
RESTAURANT & BAR

Brought to you by **THE UPPER HOUSE**

# Starters

<b>Irish Rock Oysters</b>	<b>3pcs</b>	<b>180</b>
- Classic or Grilled with Seaweed Butter	<b>6pcs</b>	<b>360</b>
	<b>9pcs</b>	<b>540</b>
<b>Salad of Baked Beetroots</b>		<b>178</b>
- Black Bomber Cheddar, Candied and Pickled Walnuts		
<b>Cured Arctic Sea Trout</b>		<b>198</b>
- Jerusalem Artichoke, Cep and Granny Smith		
<b>Confit Duck and Foie Gras Terrine</b>		<b>198</b>
- Sweet Wine Jelly, Sourdough Crisps		
<b>Roasted Cauliflower</b>		<b>168</b>
- Marcona Almond Hummus, Pickled Maitake, Sauternes soaked Raisins		
<b>Grilled Sardines</b>		<b>168</b>
- Roasted Courgettes, Citrus and Shiso Dressing		
<b>Beef Tartare with Confit Egg Yolk</b>		
- Celeriac, Pear and Sweet Mustard		
<b>Starter</b>		<b>188</b>
- Beef Fat Toast		
<b>Main</b>		<b>288</b>
- Beef Fat Toast and Fries		

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# Pastas & Salads

	<b>Small</b>	<b>Large</b>
<b>Chicken Caesar Salad</b>	<b>168</b>	<b>218</b>
- Soft Boiled Quails Egg, Ventreche Bacon, Sourdough Crumbs, Smoked Anchovy and Aged Parmesan		
<b>Salad of Grilled Asparagus and Globe Artichoke</b>	<b>168</b>	<b>218</b>
- Mixed leaves, Pickled Shallots, Fresh Herbs, Truffle Cream		
<b>Risotto of Jerusalem Artichokes</b>	<b>168</b>	<b>218</b>
- Sherry Vinegar Caramel and Aged Parmesan		
<b>Fresh Gnocchetti</b>	<b>178</b>	<b>228</b>
- 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>
- Savoy Cabbage, Braised lentils, Roasted Onions and Red Wine	
<b>Roast Taiwanese Pumpkin</b>	<b>248</b>
- Braised Shitakes, Black Cabbage, Pumpkin Seed Granola	
<b>To Share for 2</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 Jospers 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>538</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>

# 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 Blackberries, Sour Cream Ice Cream	<b>108</b>
<b>Paris-Brest of Salted Caramel</b> - Milk Chocolate, Warm Caramel Sauce	<b>108</b>
<b>Carpaccio of Taiwanese Pineapple</b> - Citrus and Plum Wine Granita	<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>