



THE  
**CONTINENTAL**  
RESTAURANT & BAR

Brought to you by **THE UPPER HOUSE**

# Starters

|  |      |     |
|--|------|-----|
| <b>Irish Rock Oysters</b>  |      |     |
| - Classic or Grilled with Seaweed Butter                           | 3pcs | 180 |
|  | 6pcs | 360 |
|  | 9pcs | 540 |
| <b>NOMAD Kaluga Hybrid Caviar</b>                                  |      |     |
| - Buckwheat Waffles, Creme Fraiche and Egg Gribiche                | 50g  | 798 |
| <b>Salad of Baked Beetroots</b>                                    |      |     |
| - Black Bomber Cheddar, Candied and Pickled Walnuts                |      | 178 |
| <b>Cured Arctic Sea Trout</b>                                      |      |     |
| - Jerusalem Artichoke, Cep and Granny Smith                        |      | 198 |
| <b>Confit Duck and Foie Gras Terrine</b>                           |      |     |
| - Sweet Wine Jelly, Sourdough Crisps                               |      | 198 |
| <b>Roasted Cauliflower</b>   |      |     |
| - Marcona Almond Hummus, Pickled Maitake, Sauternes soaked Raisins |      | 168 |
| <b>Grilled Sardines</b>  |      |     |
| - Roasted Courgettes, Citrus and Shiso Dressing                    |      | 168 |
| <b>Beef Tartare with Confit Egg Yolk</b>                           |      |     |
| - Celeriac, Pear and Sweet Mustard                                 |      |     |
| <b>Starter</b>   |      | 188 |
| - Beef Fat Toast   |      |     |
| <b>Main</b>  |      | 288 |
| - Beef Fat Toast and Fries   |      |     |

# Pastas & Salads

|   |              |              |
|---|--------------|--------------|
|   | <b>Small</b> | <b>Large</b> |
| <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 Jerusalem Artichokes</b>  | 168          | 218          |
| - Sherry Vinegar Caramel and Aged Parmesan  |              |              |
| <b>Fresh Gnocchetti</b>   | 178          | 228          |
| - Octopus Ragu, Aioli, Parsley, Lemon Zest and Bottarga                                       |              |              |

## Main Courses

|   |            |
|---|------------|
| <b>Grilled Loin of Kinboshi Pork, BBQ Rib</b><br>- Broccollini, Guanciale and Hazelnuts                     | <b>348</b> |
| <b>Truffle Stuffed Roast Chicken Breast</b><br>- Hispi Cabbage, Straw Potatoes, Jus Gras                    | <b>288</b> |
| <b>Butter Roasted Skate Wing</b><br>- Brown Shrimps, Romanesco, Chervil Roots, Pine Nuts and Seaweed Butter | <b>298</b> |
| <b>Pan Fried Chilean Sea Bass</b><br>- Savoy Cabbage, Braised lentils, Roasted Onions and Red Wine          | <b>358</b> |
| <b>Roast Taiwanese Pumpkin</b><br>- Braised Shitakes, Black Cabbage, Pumpkin Seed Granola                   | <b>248</b> |
| <b><u>To Share for 2</u></b>  |            |
| <b>Slow Cooked Suckling Pig</b><br>- Cassoulet of Braised Head and Coco Beans, Green Bean Salad             | <b>898</b> |

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## From The Jospers Grill

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|--|---|------------|
|  | 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><br>- choice of Bearnaise or Peppercorn Sauce   |   | <b>988</b> |
| <b>The Continental Wagyu Burger</b><br>- House Made Patty, Double Cheese Slice, Maple and Bacon Jam, Beef Tomato, Round Lettuce and Pickles. |   | <b>228</b> |

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## Sides

|                                   |            |
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| <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>  |

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## Desserts

|   |  |            |
|---|--|------------|
| <b>‘Pecan Pie’ Crème Caramel</b>  |  | <b>108</b> |
| <b>Dark Chocolate Fondant</b><br>- Roasted Hazelnut Milk                          |  | <b>108</b> |
| <b>Basque Cheesecake</b><br>- Poached Blackberries, Sour Cream Ice Cream          |  | <b>108</b> |
| <b>Paris-Brest of Salted Caramel</b><br>- Milk Chocolate, Warm Caramel Sauce      |  | <b>108</b> |
| <b>Carpaccio of Taiwanese Pineapple</b><br>- Citrus and Plum Wine Granita         |  | <b>108</b> |
| <b>Continental Cheeses, Chef Selection</b><br>- Fruit Chutney, Home Made Crackers |  | <b>168</b> |

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## A Little Something...

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

## 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<br/>Jasmine Silver Needle / Whole Peppermint Leaf / Lychee Red</b> | <b>60</b> |