



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
NOMAD Kaluga Hybrid Caviar		
- Buckwheat Waffles, Creme Fraiche and Egg Gribiche with Charles Heidsieck Champagne	50g Bottle	798 1398
Salad of Baked Beetroots		
- Black Bomber Cheddar, Candied and Pickled Walnuts		178
Cured Arctic Sea Trout		
- Jerusalem Artichoke, Cep and Granny Smith		198
Confit Duck and Foie Gras Terrine		
- Sweet Wine Jelly, Sourdough Crisps		198
Roasted Cauliflower		
- Marcona Almond Hummus, Pickled Maitake, Sauternes soaked Raisins		168
Devilleed Sawara Mackerel		
- Yunnan Potato Salad, Horseradish, Watercress and Buttermilk		198
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

Grilled Loin of Kinboshi Pork, BBQ Rib - Broccolini, Guanciale and Hazelnuts	348
Truffle Stuffed Roast Chicken Breast - Hispi Cabbage, Straw Potatoes, Jus Gras	288
Butter Roasted Skate Wing - Brown Shrimps, Romanesco, Chervil Roots, Pine Nuts and Seaweed Butter	298
Pan Fried Chilean Sea Bass - Savoy Cabbage, Braised lentils, Roasted Onions and Red Wine	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

	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 - 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

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
Carpaccio of Taiwanese Pineapple - Citrus and Plum Wine Granita	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