

RESTAURANT & BAR

Lunch Set

Soup of the Day

or

Cured Salmon Beetroot Chutney and Salsa Verde

or

Rillette of Confit Duck Homemade Pickles and Balsamic Vinegar

Half Roasted Poussin Pork and Apricot Stuffing, Braised Red Cabbage, Shallot and Thyme Jus

or

Grilled Fillet of Red Snapper Aubergine and Herb Couscous, Romesco Sauce

or

Fresh Strozzapretti Sun-dried Tomatoes, Green Olive, Basil and Aged Parmesan

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Vanilla Crème Brulee Apple Consommé

or

Tarte Au Citron

2 courses 298 / 3 courses 348

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RESTAURANT & BAR

Dinner Set

A taste of The Continental

Salad of Baked Beetroots Black Bomber Cheddar, Candied and Pickled Walnuts

Pan Fried Chilean Sea Bass Savoy Cabbage, Braised Lentils, Roasted Onions and Red Wine

> Grilled Loin of Kinboshi Pork Broccollini, Guanciale and Hazelnuts

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'Pecan Pie' Crème Caramel

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598

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