



THE CONTINENTAL

RESTAURANT & BAR

Takeaway Menu

(12:00 – 22:00)

NOMAD Kaluga Hybrid Caviar 50g Buckwheat Waffles, Creme Fraiche, and Egg Gribiche		798		Soft Drinks	
Roasted Cauliflower Marcona Almond Hummus, Pickled Maitake, and Sauternes Soaked Raisins		168		Coke	50
Confit Duck and Foie Gras Terrine Sweet Wine Jelly and Sourdough Crisps		198		Coke Zero	50
Chicken Caesar Salad Soft Boiled Quails Egg, Ventreche Bacon, Sourdough Crumbs, Smoked Anchovy, and Aged Parmesan	Small Large	168 218		Sprite	50
Fresh Gnocchetti Octopus Ragu, Aioli, Parsley, Lemon Zest, and Bottarga	Small Large	178 228		Fevertree Ginger Ale	50
The Continental Wagyu Burger with Fries House Made Patty, Double Cheese Slice, Beef Tomato, Round Lettuce, Maple and Bacon Jam, and Pickles		228		Fevertree Ginger Beer	50
USDA Brandt Beef Rib-eye 350g Peppercorn Sauce and Fries		538		Fevertree Indian Tonic	50
Truffle Stuffed Roast Chicken Breast Hispi Cabbage, Straw Potatoes, and Jus Gras		288		Fevertree Soda	50
Pan Fried Chilean Sea Bass Savoy Cabbage, Braised lentils, Roasted Onions, and Red Wine		358		Beers	
Roast Taiwanese Pumpkin Braised Shitakes, Black Cabbage, and Pumpkin Seed Granola		248		Peroni 5.1% Italian (Bottle)	60
'Pecan Pie' Crème Caramel		108		Wine	
'HK' Sticky Toffee Pudding Vanilla Cream		108		Sparkling Wine	Bottle
Continental Cheeses, Chef Selection Fruit Chutney, Home Made Crackers		168		NV Charles Heidsieck "Brut Réserve" Champagne, France Chardonnay, Pinot Noir, Pinot Meunier	780
				White Wine	
				2020 Quinta Azevedo	400
				Vinho Verde, Portugal, Alvarinho	
				Rosé	
				2018 Chateau Saint-Maur "M"	400
				Côtes de Provence, France, Grenache, Cinsault, Syrah	
				Red Wine	
				2019 Altos Las Hormigas "Clasico"	400
				Mendoza, Argentina, Malbec	