



THE CONTINENTAL

RESTAURANT & BAR

Takeaway Menu

(12:00 – 22:00)

NOMAD Kaluga Hybrid Caviar 50g 700
Buckwheat Waffles, Creme Fraiche, and Egg Gribiche

Roasted Cauliflower 168
Marcona Almond Hummus, Pickled Maitake,
and Sauternes Soaked Raisins

Confit Duck and Foie Gras Terrine 198
Sweet Wine Jelly and Sourdough Crisps

Chicken Caesar Salad Small 168
Soft Boiled Quails Egg, Ventreche Bacon,
Sourdough Crumbs, Smoked Anchovy,
and Aged Parmesan Large 218

Fresh Gnocchetti Small 178
Octopus Ragu, Aioli, Parsley, Lemon Zest,
and Bottarga Large 228

The Continental Wagyu Burger with Fries 228
House Made Patty, Double Cheese Slice,
Beef Tomato, Round Lettuce, Maple and Bacon Jam,
and Pickles

USDA Brandt Beef Rib-eye 350g 538
Peppercorn Sauce and Fries

Truffle Stuffed Roast Chicken Breast 288
Hispi Cabbage, Straw Potatoes, and Jus Gras

Pan Fried Chilean Sea Bass 358
Savoy Cabbage, Braised lentils, Roasted Onions,
and Red Wine

Roast Taiwanese Pumpkin 248
Braised Shitakes, Black Cabbage,
and Pumpkin Seed Granola

'Pecan Pie' Crème Caramel 100

'HK' Sticky Toffee Pudding 100
Vanilla Cream

Continental Cheeses, Chef Selection 100
Fruit Chutney, Home Made Crackers

Soft Drinks

Coke 50

Coke Zero 50

Sprite 50

Fevertree Ginger Ale 50

Fevertree Ginger Beer 50

Fevertree Indian Tonic 50

Fevertree Soda 50

Beers

Peroni 5.1% Italian (Bottle) 60

Wine

Sparkling Wine Bottle

NV Charles Heidsieck "Brut Réserve" 380
Champagne, France
Chardonnay, Pinot Noir, Pinot Meunier

White Wine

2020 Quinta Azevedo 280
Vinho Verde, Portugal, Alvarinho

Rosé

2018 Chateau Saint-Maur "M" 180
Côtes de Provence, France,
Grenache, Cinsault, Syrah

Red Wine

2019 Altos Las Hormigas "Clasico" 280
Mendoza, Argentina, Malbec