THE CONTINENTAL

RESTAURANT & BAR

Valentine's Dinner

Irish Rock Oysters
Cucumber Champagne Granita

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Warm Salad of Heirloom Carrots, Cumin Hummus
Treviso, Crème Fraiche and Poppy Seed Crisps

or

Carpaccio of Baked Celeriac, Malted Wheat
Roasted Hazelnut Milk

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Fresh Strozzapretti
Black Truffle and Aged Parmesan

or

Risotto of Morels and Taiwanese Asparagus
Sherry Vinegar Caramel

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Sauteed Japanese John Dory, Scallop Agnolotti
Buttered Leeks and Sauce Bouilliabiase

or

Fillet of Australian Wagyu Beef
Beef Fat Hashbrown, Portobello Mushroom and Red Wine Jus

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'Pecan Pie' Crème Caramel

or

TC Valrhona Chocolate Bar

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Canelés and Tea or Coffee

988

Subject to 10% Service Charge · FB & IG @thecontinentalhk