



THE  
**CONTINENTAL**  
RESTAURANT & BAR

## Starters

<b>Irish Rock Oysters</b>	<b>3pcs</b>	<b>180</b>
- Classic or Grilled with Bone Marrow Butter	<b>6pcs</b>	<b>360</b>
	<b>9pcs</b>	<b>540</b>
 <b>NOMAD Kaluga Hybrid Caviar</b>		
- Buckwheat Waffles, Creme Fraiche and Egg Gribiche with <i>Charles Heidsieck Champagne</i>	<b>50g</b>	<b>798</b>
	<b>Bottle</b>	<b>1398</b>
 <b>Fresh Burrata, Japanese Fruit Tomato</b>		<b>198</b>
- Minus 8 Vinegar, Fennel Pollen, Pine Nut Crumble		
 <b>Crudo of Sea Bass and Scallop</b>		<b>218</b>
- Cucumber, Tarama, Lime and Seaweed Crackers		
 <b>Confit Duck and Foie Gras Terrine</b>		<b>198</b>
- Sweet Wine Jelly, Sourdough Crisps		
 <b>Beef Tartare with Confit Egg Yolk</b>		
- Pickled Radishes and Fresh Herbs		
<b>Starter</b>		<b>198</b>
- Beef Fat Toast		
<b>Main</b>		<b>298</b>
- Beef Fat Toast and Fries		
 <b>Chargrilled Broccolini, Smoked Almond Pesto</b>		<b>198</b>
- Broccoli Cream and Tête de Moine Cheese		

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## Pastas & Salads

	<b>Small</b>	<b>Large</b>
<b>Chicken Caesar Salad</b>	<b>168</b>	<b>218</b>
- Soft Boiled Quails Egg, Ventreche Bacon, Sourdough Crumbs, Smoked Anchovy and Aged Parmesan		
 <b>Salad of Grilled Asparagus and Globe Artichoke</b>	<b>168</b>	<b>218</b>
- Mixed leaves, Pickled Shallots, Fresh Herbs, Truffle Cream		
 <b>Risotto of Cauliflower and Brown Shrimps</b>	<b>178</b>	<b>228</b>
- Seaweed Butter, Parmesan, Spring Onions		
 <b>Fresh Gnocchetti</b>	<b>178</b>	<b>228</b>
- Octopus Ragu, Aioli, Parsley, Lemon Zest and Bottarga		

# Main Courses

<b>Best End of Australian Lamb</b> - Confit Shoulder, Hasselback Potato, Ratatouille	<b>368</b>
<b>Corn fed Chicken Breast, Sausage Roll of the Leg</b> - Fresh Morels, Asparagus, Sauce Vin Jaune	<b>298</b>
<b>Pan Fried Chilean Sea Bass</b> - Buttered Spinach, Smoked Eel, Petits Pois À La Française	<b>358</b>
<b>Charcoal Roasted Sweet Potato</b> - Smoked Butter, Charred and Pickled Onions, Hazelnut Milk	<b>278</b>

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## From The Jospur Grill

Served with a choice of Fries or Beef Fat Hash Browns

<b>USDA Prime Flat Iron 180g</b>	<b>328</b>
<b>USDA Brandt Beef Rib-eye 350g</b>	<b>538</b>
<b>The Continental Wagyu Burger</b> - House Made Patty, Double Cheese Slice, Maple and Bacon Jam, Beef Tomato, Round Lettuce and Pickles	<b>248</b>

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## Sides

<b>Fries</b>	<b>68</b>
<b>Truffle and Parmesan Fries</b>	<b>128</b>
<b>Creamed Potato</b>	<b>68</b>
<b>Mixed Salad</b>	<b>68</b>
<b>Market Green Vegetables</b>	<b>68</b>

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## Desserts

<b>'Pecan Pie' Crème Caramel</b>	<b>128</b>
<b>TC Valrhona Chocolate Bar</b> - Praline, Salted Caramel, Coffee Ice Cream	<b>128</b>
<b>'HK' Sticky Toffee Pudding</b> - Vanilla Ice Cream	<b>128</b>
<b>Carpaccio of Taiwanese Pineapple</b> - Citrus and Plum Wine Granita	<b>128</b>
<b>Continental Cheeses, Chef Selection</b> - Fruit Chutney, Home Made Crackers	<b>198</b>

## Coffee / Tea

<b>Espresso/ Macchiato</b>	<b>35</b>
<b>Double Espresso/ Double Macchiato/ Americano/ Cappuccino/ Latte/ Flat White/ Mocha</b>	<b>45</b>
<b>Valrhona Hot Chocolate</b>	<b>55</b>
<b>Assam Breakfast / Earl Grey / Jade Sword Green / Whole Chamomile Jasmine Silver Needle / Whole Peppermint Leaf</b>	<b>60</b>

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## A Little Something...

<b>Canelé de Bordeaux</b> - Grillotine Cherry Jam	<b>60</b>	
<b>Hazelnut Ice Cream</b> - Praline and Frangelico	<b>85</b>	
<b>Selection of Ice Creams</b>		
	2 scoops	<b>60</b>
	3 scoops	<b>90</b>