



THE
CONTINENTAL
RESTAURANT & BAR

Brought to you by **THE UPPER HOUSE**

Starters

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

Pastas & Salads

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

Main Courses

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

From The Jospir Grill

USDA Prime Flat Iron 180g	Served with a choice of Fries or Beef Fat Hash Browns	328
USDA Brandt Beef Rib-eye 350g		538
The Continental Wagyu Burger - House Made Patty, Double Cheese Slice, Maple and Bacon Jam, Beef Tomato, Round Lettuce and Pickles		248

Sides

Fries	68
Truffle and Parmesan Fries	128
Creamed Potato	68
Mixed Salad	68
Market Green Vegetables	68

Desserts

'Pecan Pie' Crème Caramel	128
TC Valrhona Chocolate Bar - Praline, Salted Caramel, Coffee Ice Cream	128
Strawberry and Elderflower Mille Feuille - Strawberry and Yoghurt Sorbet	128
Carpaccio of Taiwanese Pineapple - Citrus and Plum Wine Granita	128
Continental Cheeses, Chef Selection - Fruit Chutney, Home Made Crackers	198

Coffee / Tea

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

A Little Something...

Chocolate and Coffee Macarons	78
Hazelnut Ice Cream - Praline and Frangelico	85
Selection of Ice Creams	2 scoops 60
	3 scoops 90