



THE  
**CONTINENTAL**  
RESTAURANT & BAR

Brought to you by THE UPPER HOUSE

# Weekend Brunch

## A Light Start

Chia Seed and Tapioca Pudding, Fresh Market Fruit  
or  
Bircher Muesli, Apple Sauce, Roasted Peanuts and Honey  
or  
Selection of Warm Viennoiseries with Butter and Jam  
or  
Greek Yoghurt with Red Fruit Compote and Home Made Granola  
or  
Compressed Watermelon, Feta Cheese, Green Olives, Mint and Toasted Sunflower Seeds

## Brunch Plates

Breakfast Muffin, Morteau Sausage, Beef Fat Hash Browns, Tayourian Egg, Cheese Slice  
or  
Double Baked Cheddar Souffle, Melted Leeks, Truffle Cheese Glaze  
or  
Coronation Chicken Flatbread, Charred Onions, Curry Mayonnaise, Apricot Chutney and Green Grapes  
or  
Josper Grilled Asparagus, Poached Eggs, Hollandaise Sauce  
or  
Smoked Haddock and Shrimp Pancake, Sauce Bouillabaisse and Herb Crust  
or  
Crushed Avocado on Charred Toast, Chilli Jam, Fresh Rocket  
or  
Classic Eggs Benedict/ Royale

## Desserts

Triple Chocolate Brownie, Caramelised Banana, Milkshake Foam  
or  
French Toast, Sour Cream and Orange Marmalade  
or  
Carpaccio of Taiwanese Pineapple, Citrus and Plum Wine Granita  
or  
'Pecan Pie' Crème Caramel  
or  
Selection of Ice Creams (2 scoops)

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**\$348 for 3 courses plus Juice or Coffee**

**+ \$188 (per person) any 3 glasses of below cocktails selection**

Bloody Mary  
Aperol Spritz  
Mimosa

**+ \$350 (per person) 2-hour Free-flow Wine**

Prosecco Sea Change, Brut NV  
Rosé Chateau Saint-Maur "M" 2019  
White Quinta Azavado Vinho Verde 2020  
Red Altos Los Hormigas "Clasico" 2019  
Beer

## Signature Brunch Dishes

<b>NOMAD Kaluga Hybrid Caviar</b> - Buckwheat Waffles, Creme Fraiche and Egg Gribiche <b>with Charles Heidsieck Champagne</b>	<b>50g</b> <b>Bottle</b>	<b>798</b> <b>1398</b>
<b>Irish Rock Oysters</b> - Classic or Grilled with Bone Marrow Butter	<b>3pcs</b> <b>6pcs</b> <b>9pcs</b>	<b>180</b> <b>360</b> <b>540</b>
<b>Tuna à la Niçoise</b> - Pepper Seared Tuna, Crushed Potatoes, French Beans, Confit Tomatoes, Tapenade and Soft Boiled Eggs		<b>358</b>
<b>USDA Prime Flat Iron Steak and Fried Japanese Eggs</b> - Café de Paris Butter, Straw Potatoes and Buttered Spinach		<b>328</b>

## Pastas & Salads

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

## From The Jospur Grill

Served with a choice of Fries or Beef Fat Hash Browns

<b>USDA Brandt Beef Rib-eye</b> 350g	<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>