



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
Poached Shell-on Tiger Prawns	3pcs	128
- Cocktail Sauce, Rye and Seaweed Bread	6pcs	248
	9pcs	368
NOMAD Kaluga Hybrid Caviar	50g	798
- Buckwheat Waffles, Creme Fraiche and Egg Gribiche <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		
Pâté en Croûte of Smoked Duck and Pistachio		198
- Soused Baby Beetroots, Cumberland Sauce		
Squid and Mussel Minestrone		188
- Orzo, Summer Vegetables, Mussel Brioche Toast		
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
Pan Roasted Atlantic Cod - Borlotti Beans, Diamond Shell Clams, Samphire, Fennel and Tomato	298

From The Jospier Grill

	Served with a choice of Fries or Beef Fat Hash Browns	
USDA Prime Flat Iron 180g		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
Apricot and Chamomile Tart	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