



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)

\$348 for 3 courses plus Juice or Coffee

+ \$248 (per person) 2-hour Free-flow Sangria

Hennessy VSOP, Les Petites Abeilles Rouge, Orange, Apple

+ \$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

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

Pastas & Salads

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

From The Jospers Grill

Served with a choice of Fries or Beef Fat Hash Browns

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