



THE  
**CONTINENTAL**  
RESTAURANT & BAR

Brought to you by THE UPPER HOUSE

## Starters

<b>Fine de Claire Oysters</b>	3pcs	180
- Classic or Grilled with Bone Marrow Butter	6pcs	360
	9pcs	540
<b>Poached Shell-on Tiger Prawns</b>	3pcs	128
- Cocktail Sauce, Rye and Seaweed Bread	6pcs	248
	9pcs	368
<b>NOMAD Kaluga Hybrid Caviar</b>	50g	798
- Buckwheat Waffles, Creme Fraiche and Egg Gribiche <i>with Charles Heidsieck Champagne</i>	Bottle	1398
<b>Fresh Burrata, Japanese Fruit Tomato</b>		198
- Minus 8 Vinegar, Fennel Pollen, Pine Nut Crumble		
<b>Crudo of Sea Bass and Scallop</b>		218
- Cucumber, Tarama, Lime and Seaweed Crackers		
<b>Pâté en Croûte of Smoked Duck and Pistachio</b>		198
- Soused Baby Beetroots, Cumberland Sauce		
<b>Squid and Mussel Minestrone</b>		188
- Orzo, Summer Vegetables, Mussel Brioche Toast		
<b>Beef Tartare with Confit Egg Yolk</b>		
- Pickled Radishes and Fresh Herbs		
<b>Starter</b>		198
- Beef Fat Toast		
<b>Main</b>		298
- Beef Fat Toast and Fries		
<b>Warm Salad of Roasted Cauliflower</b>		198
- Broad Beans, Goats Curd, Fresh Australian Black Truffle		

## Pastas & Salads

	Small	Large
<b>Chicken Caesar Salad</b>	168	218
- Soft Boiled Quails Egg, Ventreche Bacon, Sourdough Crumbs, Smoked Anchovy and Aged Parmesan		
<b>Salad of Grilled Asparagus and Globe Artichoke</b>	168	218
- Mixed leaves, Pickled Shallots, Fresh Herbs, Truffle Cream		
<b>Risotto of Cauliflower and Brown Shrimps</b>	178	228
- Seaweed Butter, Parmesan, Spring Onions		
<b>Fresh Gnocchetti</b>	178	228
- Octopus Ragu, Aioli, Parsley, Lemon Zest and Bottarga		
<b>Fresh Strozzapreti, Australian Black Truffle</b>	238	358
- Roast Chicken Butter, Crispy Skin, Aged Parmesan		

# Main Courses

<b>Best End of Australian Lamb</b> - Confit Shoulder, Hasselback Potato, Ratatouille	<b>368</b>
<b>Roast Breast of Corn fed Chicken</b> - Hispi Cabbage, Charred Sweetcorn, Pickled Girolles, Bacon and Lemon Thyme	<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>
<b>Pan Roasted Atlantic Cod</b> - Borlotti Beans, Diamond Shell Clams, Samphire, Fennel and Tomato	<b>298</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>

## Desserts

<b>Crème Caramel of Taiwanese Vanilla</b> - Sour Cherry and Cinnamon Donut	128
<b>TC Valrhona Chocolate Bar</b> - Praline, Salted Caramel, Coffee Ice Cream	128
<b>Strawberry and Elderflower Mille Feuille</b> - Strawberry and Yoghurt Sorbet	128
<b>Carpaccio of Taiwanese Pineapple</b> - Citrus and Plum Wine Granita	128
<b>Apricot and Chamomile Tart</b>	128
<b>Continental Cheeses, Chef Selection</b> - Fruit Chutney, Home Made Crackers	198

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## Coffee / Tea

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

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## A Little Something...

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