



THE
CONTINENTAL
RESTAURANT & BAR

Brought to you by **THE UPPER HOUSE**

Starters

Fine de Claire Oysters	3pcs	186
- Classic or Grilled with Bone Marrow Butter	6pcs	372
	9pcs	558
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, Crushed Butternut Squash		198
- Pickled Radicchio and Candied Walnuts		
Vitello Tonnato		208
- Roasted Veal Loin, Confit Tuna Emulsion, Capers, Parsley and Red Onion		
Terrine of Smoked Ham Hock and Foie Gras		208
- Mead Jelly and Sourdough Crisps		
Cream of Cauliflower Soup		188
- Cauliflower Cheese Croquette, Cep Jam, Toasted Almonds and Pedro Ximénez Sherry		
Beef Tartare with Confit Egg Yolk		
- Pickled Radishes and Fresh Herbs		
Starter		208
- Beef Fat Toast		
Main		298
- Beef Fat Toast and Fries		
Rillettes of Smoked Japanese Mackerel		198
- Pickled Beetroot, Horseradish, Gooseberry and Toasted English Muffin		

Pastas & Salads

	Small	Large
Chicken Caesar Salad	178	228
- Soft Boiled Quails Egg, Ventreche Bacon, Sourdough Crumbs, Smoked Anchovy and Aged Parmesan		
Salad of Grilled Asparagus and Globe Artichoke	178	228
- Mixed leaves, Pickled Shallots, Fresh Herbs, Truffle Cream		
Risotto of Roasted Ceps	188	238
- Hazelnut and Truffle Pesto, Mascarpone and Aged Parmesan		
Fresh Gnocchetti	188	238
- Octopus Ragu, Aioli, Parsley, Lemon Zest and Bottarga		

Main Courses

Grilled Pluma of Ibérico Pork - Braised Pig's Trotter, Crushed Root Vegetables, Roasted Maitake Mushrooms	328
Roast Breast of Corn-Fed Chicken, Stuffed with Morteau Sausage - Savoy Cabbage, Smoked Onions, Sweet Garlic and Lemon Thyme	308
Seared Scottish Halibut - Crab Croquette, Rainbow chard, Shellfish Bisque	388
Roasted Organic Taiwanese Pumpkin - Black Cabbage, Pumpkin Seed Pesto, Hen of the Woods Mushrooms	288
Poached Australian Barramundi - Globe Artichoke Puree, White Beans, Sardine Vinaigrette and Roasted Peppers	328

From The Jospur Grill

	Served with a choice of Fries or Beef Fat Hash Browns	
USDA Prime Flat Iron 180g		338
USDA Brandt Beef Rib-eye 350g		548
The Continental Wagyu Burger - House Made Patty, Double Cheese Slice, Maple and Bacon Jam, Beef Tomato, Round Lettuce and Pickles		248

Sides

Fries	70
Truffle and Parmesan Fries	128
Creamed Potato	70
Mixed Salad	70
Market Green Vegetables	70

Desserts

'Pecan Pie' Crème Caramel	128
- Maple Caramel, Bourbon and Crystalized Pecans	
Dark Chocolate Custard Tart	128
- Bitter Orange Ice Cream	
White Chocolate and Passion Fruit Cheesecake	128
- Fresh Mango, Coconut Tuille, Banana and Passionfruit Sorbet	
Cocktail of Organic Taiwanese Melons	128
- Lemon Verbena Granita, Fresh Kinome Leaves	
Warm Vanilla Rice Pudding and Poached Pear	128
- Gingerbread Crumble, Toasted Almonds, Mead Ice Cream	
Continental Cheeses, Chef Selection	198
- Fruit Chutney, Home Made Crackers	

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	88
Hazelnut Ice Cream	88
- Praline and Frangelico	
Selection of Ice Creams	68
	2 scoops
	98
	3 scoops
	98