



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
Chilled Gazpacho Soup, Buffalo Mozzarella and Cucumber Salad

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
Grilled Flatbread, Crispy Spiced Lamb, Cashew Hummus, Padron Peppers, Charred Onions, Rose Harissa and Mint Yoghurt
or
Pumpkin, Truffle and Cheddar Cheese Tart, Candied Walnuts, Mixed Leaves and Pickled Apple
or
Smoked Haddock and Brown Shrimp Fishcake, Buttered Spinach, Poached Egg and Shellfish Bisque
or
Crushed Avocado on Charred Toast, Chilli Jam, Fresh Rocket
or
Classic Eggs Benedict/ Royale

Desserts

'Pecan Pie' Crème Caramel
or
Cocktail of Organic Taiwanese Melons
or
French Toast, Dulce de Leche, Sherry Caramel and Toasted Almonds
or
Bramley Apple and Blackberry Crumble, Sauternes Custard
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 D'Astros "Moon" 2020
White Quinta Azavado Vinho Verde 2020
Red Altos Los Hormigas "Clasico" 2020
Beer

Signature Brunch Dishes

NOMAD Kaluga Hybrid Caviar - Buckwheat Waffles, Creme Fraiche and Egg Gribiche	50g	798
with Charles Heidsieck Champagne	Bottle	1398
Fine de Claire Oysters - Classic or Grilled with Bone Marrow Butter	3pcs 6pcs 9pcs	186 372 558
Poached Shell-on Tiger Prawns - Cocktail Sauce, Rye and Seaweed Bread	3pcs 6pcs 9pcs	128 248 368
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		338

Pastas & Salads

	Small	Large
Chicken Caesar Salad - Soft Boiled Quails Egg, Ventreche Bacon, Sourdough Crumbs, Smoked Anchovy and Aged Parmesan	178	228
Salad of Grilled Asparagus and Globe Artichoke - Mixed Leaves Pickled Shallots, Fresh Herbs, Truffle Cream	178	228
Risotto of Cauliflower and Brown Shrimps - Seaweed Butter, Parmesan, Spring Onions	188	238
Fresh Gnocchetti - Octopus Ragu, Aioli, Parsley, Lemon Zest and Bottarga	188	238

From The Jospers Grill

Spatchcock Spring Chicken - Gremolata, Lemon Thyme, Baked Pilaf Rice	238
USDA Brandt Beef Rib-eye 350g - Served with a choice of Fries or Beef Fat Hash Browns	548
The Continental Wagyu Burger - House Made Patty, Double Cheese Slice, Maple and Bacon Jam, Beef Tomato, Round Lettuce and Pickles - Served with a choice of Fries or Beef Fat Hash Browns	248

Sides

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