



THE
CONTINENTAL
RESTAURANT & BAR

Lunch Set

Leek and Potato Soup
Seaweed Butter and Chives

or

Salt Cod Brandade Mousse
Salad of Mixed Beans, Salsa Verde and Warm Focaccia

or

Salad of Roasted and Smoked Duck Breast
Pickled Carrots, Figs and Sherry Dressing

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Tagine of Slow Cooked Lamb
Lemon, Almond and Herb Cous-Cous

or

Grilled Sea Bream, Crushed Peas
Sautéed Gem Lettuce and Saffron Beurre Blanc

or

Truffle Macaroni Cheese
Shallot and Parmesan Crumble

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Bakewell Tart

or

Buttermilk Panna Cotta
Apricot Compote and Amaretti Biscuits

2 courses 318 / 3 courses 358

Subject to 10% Service Charge · FB & IG @thecontinentalhk



THE
CONTINENTAL
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Dinner Set

A Taste of The Continental

Fresh Burrata, Crushed Butternut Squash
Pickled Radicchio and Candied Walnuts

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Fresh Gnocchetti, Octopus Ragu
Aioli, Parsley, Lemon Zest and Bottarga

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Grilled Pluma of Iberico Pork
Braised Pig's Trotter, Crushed Root Vegetables, Roasted Miatake Mushrooms

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'Pecan Pie' Crème Caramel
Maple Caramel, Bourbon and Crystalised Pecans

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