



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
Beef Tartare with Confit Egg Yolk		
- Pickled Radishes and Fresh Herbs		
Starter		208
- Beef Fat Toast		
Main		298
- Beef Fat Toast and Fries		
Fresh Burrata, Crushed Butternut Squash		198
- Pickled Radicchio and Candied Walnuts		
Swedish Meatballs		218
- Pork and Veal Meatballs, Crushed Celeriac, Trompette de la Mort and Black Truffle		
Terrine of Smoked Ham Hock and Foie Gras		208
- Port and Cranberry Relish, Sourdough Crisps		
Cream of Cauliflower Soup		188
- Cauliflower Cheese Croquette, Cep Jam, Toasted Almonds and Pedro Ximénez Sherry		
Carpaccio of Hokkaido Scallop		228
- Turnip and Horseradish Dressing, Green Apple, Cucumber and Dill		

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		
Fresh Strozzapreti	228	298
- Roast Chicken Butter, Crispy Skin and Périgord Truffle		

Main Courses

Grilled Pluma of Ibérico Pork	338
- Braised Pig's Trotter, Crushed Root Vegetables, Roasted Maitake Mushrooms	
Roast Breast of Corn-Fed Chicken, Stuffed with Morteau Sausage	328
- Savoy Cabbage, Smoked Onions, Sweet Garlic and Lemon Thyme	
Baked Chilean Sea Bass	388
- Sea Urchin Crust, Buttered Spinach, Clam Chowder	
Roasted Organic Taiwanese Pumpkin	318
- Black Cabbage, Pumpkin Seed Pesto, Hen of the Woods Mushrooms, Périgord Truffle	
Pan Fried Japanese Red Bream	348
- Jerusalem Artichoke, Swiss Chard, Smoked Anchovy and Parsley Velouté	
To Share for 2	
Festive Feast of Roast Goose	888
- Roast Breast, Confit Leg, Pigs in Blankets, Chestnut Stuffing, Goose Fat Hash Browns and Roasted Vegetables	

From The Jospur Grill

Served with a choice of Fries or Beef Fat Hash Browns

The Continental Wagyu Burger	258
- House Made Patty, Double Cheese Slice, Maple and Bacon Jam, Japanese Fruit Tomato and Pickles	
USDA Prime Flat Iron 180g	348
USDA Brandt Beef Rib-eye 350g	558
Australian M9 Wagyu Rump Cap 300g	788

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	
Banana and White Chocolate Soufflé	128
- Salted Caramel Ice Cream	
Cocktail of Organic Taiwanese Melons	128
- Lemon Verbena Granita, Fresh Kinome Leaves	
Homemade Christmas Pudding	128
- Brown Butter Anglaise, Brandy Cream	
Continental Cheeses, Chef Selection	198
- Fruit Chutney, Homemade 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...

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