

RESTAURANT & BAR

Festive Lunch

Spiced Carrot and Parsnip Soup Gin and Rhubarb Chutney

or

Beetroot Cured Salmon Pickled Cucumber, Caperberries and Buttered Brown Bread

or

Smoked Duck Waldorf Salad Russet Apple, Celery, Green Grapes and Toasted Walnuts

Braised Beef Cheek Bourguignon Smoked Bacon, Chestnut Mushrooms, Truffle Pomme Puree

or

Grilled Fillet of Sea Bass Chargrilled Brocollini, Blood Orange Beurre Blanc

or

Fresh Strozzapreti Roasted Pumpkin, Chestnuts, Sage and Aged Parmesan

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Christmas Crumble Tart Brown Butter Anglaise and Brandy Cream

or

Tiramisu

2 courses 328 / 3 courses 368

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Festive Dinner

A Taste of The Continental

Fresh Burrata, Crushed Butternut Squash Pickled Radicchio and Candied Walnuts

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Fresh Strozzapreti

Roast Chicken Butter, Crispy Skin and Périgord Truffle

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Roast Loin of British Venison Pommes Sarladaises, Braised Red Cabbage, Port Jus

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'Pecan Pie' Crème Caramel

Maple Caramel, Bourbon and Crystalised Pecans

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Tea or Coffee and Mince Pies

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