



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, Grilled Courgettes		198
- Clementine, Basil and Tasmanian Pepperberry		
Seared Landes Foie Gras		268
- Prune and Earl Grey Tea Malt Loaf, Tamarillo Jam		
Cured and Poached Australian Ocean Trout		208
- Charentais Melon, Pickled Cucumber, Toasted Almonds and Ajo Blanco Dressing		
Butternut Squash and Truffle Soup		198
- Pumpkin Agnolotti, Leek Hearts and Toasted Pumpkin Seeds		
Carpaccio of Hamachi		228
- Blood Orange, Chilli, Shaved Fennel Salad		

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		
Pearl Barley Risotto	188	238
- Braised Shiitake Mushrooms, Candied Walnuts and Pecorino		
Fresh Mafaldine	188	238
- Spicy Nduja Sausage, Red Pepper and Tomato Fondue, Oregano and Aged Parmesan		
Fresh Strozzapreti	228	298
- Roast Chicken Butter, Crispy Skin and Périgord Truffle		

Main Courses

Veal Schnitzel Holstein	348
- Breaded Loin of Veal, Sunny Side Egg, Smoked Anchovy, Capers and Parsley Butter with Viennese Potato Salad	
Roasted Breast of USDA Duck	338
- Sausage Roll of Confit Leg, Crushed Turnips, Black Kale, Quince Jam and Port Jus	
Gratin of John Dory and Mussels	398
- Confit Potatoes, Braised Leeks, Chanterelles, Lemon and Herb Crumb	
Baked Aubergine, Butter Bean Provencal	318
- Feta Cheese, Red Chilli, Dried Black Olive and Pickled Red Onions	
Pan Fried Sea Bass	348
- Crab and Herb Potatoes, Grilled Asparagus, Pink Grapefruit Beurre Blanc	
To Share	
Australian M9 Wagyu Rump Cap 700g	1298
- Fries, Beef Fat Hash Browns, Peppercorn and Bearnaise Sauce	

From The Jospier 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	
Half Roast Chicken	288
- Gremolata, Lemon Thyme, Baked Pilaf Rice	
USDA Prime Flat Iron 180g	348
USDA Brandt Beef Rib-eye 350g	558

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	
Tiramisu	128
- Chocolate Feuilletine, Mascarpone Ice Cream	
Banana and White Chocolate Soufflé	128
- Salted Caramel Ice Cream	
Cocktail of Organic Taiwanese Melons	128
- Lemon Verbena Granita, Fresh Kinome Leaves	
Apple Tart Fine	128
- Hazelnut Frangipane, Quince Glaze, Vanilla Ice 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...

Carrot and Pistachio Cakes	88
- Cream Cheese Frosting	
Blood Orange Sorbet	98
- Patron Silver Tequila	
Selection of Ice Creams	2 scoops 68
	3 scoops 98