



THE
CONTINENTAL
RESTAURANT & BAR

The House Celebration Dinner

Carpaccio of Hamachi

Blood Orange, Chilli, Shaved Fennel Salad

Or

Fresh Burrata, Grilled Courgettes

Clementine, Basil and Tasmanian Pepperberry

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Grilled Loin of Kinboshi Pork

Crushed Turnips, Black Kale and Quince Jam

Or

Pan Fried Sea Bass

Crab and Herb Potatoes, Grilled Asparagus, Pink Grapefruit Beurre Blanc

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Cocktail of Organic Taiwanese Melons

Lemon Verbena Granita, Fresh Kinome Leaves

Or

'Pecan Pie' Crème Caramel

Maple Caramel, Bourbon and Crystalised Pecans