



THE
CONTINENTAL
RESTAURANT & BAR

Valentine's Day Menu

Carpaccio of Japanese Hamachi

Blood Orange, Fennel, Red Chili and Olive Oil

-

Seared Hokkaido Scallops*

Roasted Pumpkin, Lobster Bisque

-

Fresh Strozzapreti

Aged Parmesan and Périgord Truffle

-

Sautéed John Dory, Moules Marinière

Buttered Ratte Potatoes and Confit Leeks

or

Braised Short Rib of Beef 'Rossini'

Foie Gras Pâté, Truffle and Madeira Jus, Game Chips

-

Stichelton Blue*

Prune and Earl Grey Malt Loaf, Tamarillo Jam

-

Peach Melba Baked Alaska

to share

4 courses 798 / 6 courses 998*

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