



THE  
**CONTINENTAL**  
RESTAURANT & BAR

Brought to you by **THE UPPER HOUSE**

# Starters

<b>Fine de Claire Oysters</b>	<b>3pcs</b>	<b>186</b>
- Classic or Grilled with Bone Marrow Butter	<b>6pcs</b>	<b>372</b>
	<b>9pcs</b>	<b>558</b>
<b>Poached Shell-on Tiger Prawns</b>	<b>3pcs</b>	<b>128</b>
- Cocktail Sauce, Rye and Seaweed Bread	<b>6pcs</b>	<b>248</b>
	<b>9pcs</b>	<b>368</b>
<b>Beef Tartare with Confit Egg Yolk</b>		
- Pickled Radishes and Fresh Herbs		
<b>Starter</b>		<b>208</b>
- Beef Fat Toast		
<b>Main</b>		<b>298</b>
- Beef Fat Toast and Fries		
<b>Fresh Burrata, Grilled Courgettes</b>		<b>198</b>
- Clementine, Basil and Tasmanian Pepperberry		
<b>Seared Landes Foie Gras</b>		<b>268</b>
- Prune and Earl Grey Tea Malt Loaf, Tamarillo Jam		
<b>Cured and Poached Australian Ocean Trout</b>		<b>208</b>
- Charentais Melon, Pickled Cucumber, Toasted Almonds and Ajo Blanco Dressing		
<b>Butternut Squash and Truffle Soup</b>		<b>198</b>
- Pumpkin Agnolotti, Leek Hearts and Toasted Pumpkin Seeds		
<b>Carpaccio of Hokkaido Scallop</b>		<b>228</b>
- Yuzu Dressing, Blood Orange, Shaved Fennel Salad		

# Pastas & Salads

	Small	Large
<b>Chicken Caesar Salad</b>	<b>178</b>	<b>228</b>
- Soft Boiled Quails Egg, Ventreche Bacon, Sourdough Crumbs, Smoked Anchovy and Aged Parmesan		
<b>Salad of Grilled Asparagus and Globe Artichoke</b>	<b>178</b>	<b>228</b>
- Mixed Leaves, Pickled Shallots, Fresh Herbs, Truffle Cream		
<b>Pearl Barley Risotto</b>	<b>188</b>	<b>238</b>
- Braised Shiitake Mushrooms, Candied Walnuts and Pecorino		
<b>Fresh Mafaldine</b>	<b>188</b>	<b>238</b>
- Spicy Nduja Sausage, Red Pepper and Tomato Fondue, Oregano and Aged Parmesan		

# Main Courses

<b>Veal Schnitzel Holstein</b>	<b>348</b>
- Breaded Loin of Veal, Sunny Side Egg, Smoked Anchovy, Caper and Parsley Butter with Viennese Potato Salad	
<b>Roasted Breast of USDA Duck</b>	<b>338</b>
- Sausage Roll of Confit Leg, Crushed Turnips, Black Kale, Quince Jam and Port Jus	
<b>Alaskan Black Cod</b>	<b>398</b>
- Hispi Cabbage, Cuttlefish Pappardelle, Smoked Red Pepper Sauce	
<b>Baked Aubergine, Butter Bean Provencal</b>	<b>318</b>
- Feta Cheese, Red Chilli, Dried Black Olive and Pickled Red Onions	
<b>Pan Fried Sea Bass</b>	<b>348</b>
- Crab and Herb Potatoes, Grilled Asparagus, Shellfish Bisque	
<b>To Share</b>	
<b>Australian M9 Wagyu Rump Cap 700g</b>	<b>1298</b>
- Fries, Beef Fat Hash Browns, Peppercorn and Bearnaise Sauce	

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## From The Jospir Grill

<b>Half Roast Chicken</b>	<b>288</b>
- Gremolata, Lemon Thyme, Baked Pilaf Rice	
<b>The Continental Wagyu Burger</b>	<b>258</b>
- House Made Patty, Double Cheese Slice, Maple and Bacon Jam, Japanese Fruit Tomato and Pickles	
- Served with a choice of Fries or Beef Fat Hash Browns	
<b>USDA Prime Flat Iron 180g</b>	<b>348</b>
- Served with a choice of Fries or Beef Fat Hash Browns	
<b>USDA Brandt Beef Rib-eye 350g</b>	<b>558</b>
- Served with a choice of Fries or Beef Fat Hash Browns	

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## Sides

<b>Fries</b>	<b>70</b>
<b>Truffle and Parmesan Fries</b>	<b>128</b>
<b>Creamed Potato</b>	<b>70</b>
<b>Mixed Salad</b>	<b>70</b>
<b>Market Green Vegetables</b>	<b>70</b>

## Desserts

<b>‘Pecan Pie’ Crème Caramel</b>	<b>128</b>
- Maple Caramel, Bourbon and Crystalized Pecans	
<b>Tiramisu</b>	<b>128</b>
- Chocolate Feuilletine, Mascarpone Ice Cream	
<b>Banana and White Chocolate Soufflé</b>	<b>128</b>
- Salted Caramel Ice Cream	
<b>Cocktail of Organic Taiwanese Melons</b>	<b>128</b>
- Lemon Verbena Granita, Fresh Kinome Leaves	
<b>Apple Tart Fine</b>	<b>128</b>
- Hazelnut Frangipane, Quince Glaze, Vanilla Ice Cream	
<b>Continental Cheeses, Chef Selection</b>	<b>198</b>
- Fruit Chutney, Homemade Crackers	

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## Coffee / Tea

<b>Espresso/ Macchiato</b>	<b>35</b>
<b>Double Espresso/ Double Macchiato/ Americano/ Cappuccino/ Latte/ Flat White/ Mocha</b>	<b>45</b>
<b>Valrhona Hot Chocolate</b>	<b>55</b>
<b>Assam Breakfast / Earl Grey / Jade Sword Green / Whole Chamomile Jasmine Silver Needle / Whole Peppermint Leaf</b>	<b>60</b>

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## A Little Something...

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