



THE  
**CONTINENTAL**  
RESTAURANT & BAR

## Set Lunch

*A Choice of*

**Cauliflower Soup (V)**

Roasted Cauliflower, Golden Raisins, Pine Nuts, Curry Oil

**Salmon Rilette**

Cucumber Gazpacho, Avocado, Coriander

**Beef Carpaccio**

Truffled Green Beans, Beef Fat Potatoes

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*A Choice of*

**Roasted Japanese Pork Loin**

Poached Apple, Colcannon Potatoes, Broccolini

**Steamed Halibut**

Potato Rösti, Warm Tartar Sauce, Crushed Peas & Marjoram

**Broccoli Orecchiette (V)**

Asparagus, Sugar Snap Peas, Broad Beans, Basil

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*A Choice of*

**Eton Mess**

Strawberry Sorbet, Macerated Strawberry, Meringue, Strawberry Compote, Whipped Cream

**Chocolate & Caramel Tart**

Orange & Cointreau Mascarpone

**2 courses 358 / 3 courses 398**

The Continental partners with Belu to serve unlimited House filtered water for \$20 per person.  
To find out more, please visit <https://belu.hk/>

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



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## Set Dinner

A Taste of The Continental

**Pork, Black Pudding and Pistachio Terrine**

Pickled Vegetables, Mustard Mayonnaise, Chargrilled Sourdough

*\*Champagne, Charles Heidsieck "Brut Réserve", Champagne, France, NV*

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**Mushroom Orzo (V)**

Black Truffle, King Oyster Mushrooms, Crispy Hen's Egg

*\*Sauvignon Blanc, Wairau River, Marlborough, New Zealand, 2023*

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**Roasted Black Cod**

Brown Shrimp, BBQ Leeks, Potatoes, White Wine Butter Sauce

*\*Pinot Noir, Craggy Range, Martinborough, New Zealand, 2022*

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**Chocolate and Orange Delice**

Salted Caramel Ice Cream, Milk Mousse

*\*Mas Amiel, 30 Ans d'Âge, AOC Maury, France*

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**Tea or Coffee and Petit Fours**

728

+ 380 Wine Selection by Our Sommelier

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