



THE  
**CONTINENTAL**  
RESTAURANT & BAR

Brought to you by **THE UPPER HOUSE**

# Starters

<b>Oysters Utah Beach</b>	<b>3pcs</b>	<b>216</b>
- Classic or Grilled with Bone Marrow Butter	<b>6pcs</b>	<b>432</b>
	<b>9pcs</b>	<b>648</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</b>		<b>198</b>
- Roasted Plum, Crouton, Balsamic Glaze		
<b>Hamachi Tartare</b>		<b>198</b>
- Soy Sauce, Horseradish, Seaweed Rice Crackers		
<b>Amela Tomato Soup Consommé</b>		<b>198</b>
- Spanner Crab Meat, Basil		
<b>Carpaccio of Hokkaido Scallop</b>		<b>228</b>
- Yuzu Dressing, Blood Orange, Trout Roe, Crispy Rice		
<b>Smoked Quail Leg</b>		<b>188</b>
- Tamarillo Purée, Wood Ear Mushroom		
<b>Cecina De Wagyu Cured</b>		<b>458</b>
- Fig, Arugula		

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# Pastas & Salads

	<b>Small</b>	<b>Large</b>
<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>Morels Mushroom Risotto</b>	<b>218</b>	<b>268</b>
- Parmesan Crisps, Pecan Nut		
<b>Lobster Mafaldine</b>	<b>398</b>	<b>528</b>
- Snow Pea, Shellfish Sauce		

# Main Courses

<b>Veal Schnitzel Holstein</b>	<b>348</b>
- Breaded Loin of Veal, Sunny Side Egg, Smoked Anchovy, Capers and Parsley Butter with Viennese Potato Salad	
<b>Rack of Lamb</b>	<b>398</b>
- Mint Crusted, Aubergine Purée, Couscous	
<b>Alaskan Black Cod</b>	<b>398</b>
- Hispi Cabbage, Cuttlefish Pappardelle, Smoked Red Pepper Sauce	
<b>Aubergine &amp; Courgette Roll</b>	<b>318</b>
- Mimolette Cheese, Jerusalem Artichoke	
<b>Baked Chilean Sea Bass</b>	<b>368</b>
- Squash Puree, Hazelnut, White Asparagus, Hollandaise Sauce	
<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 Jospur 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>
<b>Cauliflower Casserole</b>	<b>98</b>
- Truffle Crusted, Parmesan Cheese, Almond	

## Desserts

<b>'Pecan Pie' Crème Caramel</b>	128
- Maple Caramel, Bourbon and Crystalized Pecans	
<b>Chocolate Moon</b>	128
- Valrhona Chocolate Cake, Berries, Granola, Vanilla Sauce	
<b>Chocolate Soufflé</b>	128
- Vanilla Ice Cream, Chocolate Sauce (15min Preparation Time)	
<b>Cocktail of Organic Taiwanese Melons</b>	128
- Lemon Verbena Granita	
<b>Apple Tart Fine</b>	128
- Hazelnut Frangipane, Quince Glaze, Vanilla Ice Cream	
<b>Continental Cheeses, Chef Selection</b>	198
- Fruit Chutney, Homemade Crackers	

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## Coffee / Tea

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

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## A Little Something...

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