THE

CONTINENTAL

RESTAURANT & BAR

Brought to you by THE UPPER HOUSE

Starters

Oysters Utah Beach	**3pcs**	**216**
- Classic or Grilled with Bone Marrow Butter	**6pcs**	**432**
	9pcs	**648**
**Charles Heidsieck "Brut Réserve", Champagne, France, NV*		*175*
Beef Tartare with Confit Egg Yolk		
- Pickled Radishes and Fresh Herbs		
Starter		**208**
- Beef Fat Toast		
Main		**298**
- Beef Fat Toast and Fries		
**Château La Gamaye, Cuvée Prestige, Blaye Côtes de Bordeaux, France, 2020*		*125*
Amela Tomato Soup Consommé		**198**
- Spanner Crab Meat, Basil		
**Dr. Loosen Blue Slate, Mosel, Germany, 2020*		*115*
Hamachi Tartare		**198**
- Soy Sauce, Horseradish, Seaweed Rice Crackers		
**Bodegas Valdesil Montenovo, Valdeorras, Spain, 2022*		*105*
Fresh Burrata		**198**
- Roasted Plum, Crouton, Balsamic Glaze		
**Olivier Leflaive "Les Setilles" Bourgogne, France, 2019*		*155*
Carpaccio of Hokkaido Scallop		**228**
- Yuzu Dressing, Blood Orange, Trout Roe, Crispy Rice		
**Dr. Loosen Blue Slate, Mosel, Germany, 2020*		*115*
Smoked Quail Leg		**188**
- Tamarillo Purée, Wood Ear Mushroom		
**Olivier Leflaive "Cuvee Margot" Bourgogne, France, 2018*		*145*
Cecina De Wagyu Cured 20g/40g		**238/458**
- Fig, Arugula		
**M. Chapoutier, Belleruche Côtes-du-Rhône Rouge, France, 2020*		*110*

Pastas & Salads

	Small	Large
Chicken Caesar Salad	**178**	**228**
- Soft Boiled Quails Egg, Ventreche Bacon, Sourdough Crumbs, Smoked Anchovy and Aged Parmesan		
** La Grange Tiphaine Trinqu'âmes, Touraine Loire Valley, France, 2022*		*130*
Salad of Grilled Asparagus and Globe Artichoke	**178**	**228**
- Mixed Leaves, Pickled Shallots, Fresh Herbs, Truffle Cream		
**Dr. Loosen Blue Slate, Mosel, Germany, 2020*		*115*
Morels Mushroom Risotto	**218**	**268**
- Parmesan Crisps, Pecan Nut		
**Charles Heidsieck "Brut Réserve", Champagne, France, NV*		*175*
Lobster Mafaldine	**398**	**528**
- Snow Pea, Shellfish Sauce		
**Olivier Leflaive "Les Setilles" Bourgogne, France, 2019*		*155*

Main Courses

Veal Schnitzel Holstein **348**
- Breaded Loin of Veal, Sunny Side Egg, Smoked Anchovy, Caper and Parsley Butter with Viennese Potato Salad
**Olivier Leflaive "Cuvee Margot" Bourgogne, France, 2018* *145*

Rack of Lamb **398**
- Mint Crusted, Aubergine Purée, Couscous
**La Rioja Alta "Vina Ardanza Reserva", Rioja, Spain, 2015* *160*

Alaskan Black Cod **398**
- Hispi Cabbage, Cuttlefish Pappardelle, Smoked Red Pepper Sauce
**Olivier Leflaive "Les Setilles" Bourgogne, France, 2019* *155*

Aubergine & Courgette Roll **318**
- Mimolette Cheese, Jerusalem Artichoke
**M. Chapoutier, Belleruche Côtes-du-Rhône Rouge, France, 2020* *110*

Baked Chilean Sea Bass **368**
- Squash Puree, Hazelnut, White Asparagus, Hollandaise Sauce
** La Grange Tiphaine Trinqu'âmes, Touraine Loire Valley, France, 2022* *130*

To Share
Australian M9 Wagyu Rump Cap 700g **1298**
- Fries, Beef Fat Hash Browns, Peppercorn and Bearnaise Sauce
**Château La Gamaye, Cuvée Prestige, Blaye Côtes de Bordeaux, France, 2020* *125*

From The Josper Grill

Half Roast Chicken **288**
- Gremolata, Lemon Thyme, Baked Pilaf Rice
**Olivier Leflaive "Les Setilles" Bourgogne, France, 2019* *155*

The Continental Wagyu Burger **258**
- 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
**Château La Gamaye, Cuvée Prestige, Blaye Côtes de Bordeaux, France, 2020* *125*

USDA Prime Flat Iron 180g **348**
- Served with a choice of Fries or Beef Fat Hash Browns
**La Rioja Alta "Vina Ardanza Reserva", Rioja, Spain, 2015* *160*

USDA Brandt Beef Rib-eye 350g **558**
- Served with a choice of Fries or Beef Fat Hash Browns
**Château La Gamaye, Cuvée Prestige, Blaye Côtes de Bordeaux, France, 2020* *125*

Sides

Fries **70**

Truffle and Parmesan Fries **128**

Creamed Potato **70**

Mixed Salad **70**

Market Green Vegetables **70**

Cauliflower Casserole **98**
- Truffle Crusted, Parmesan Cheese, Almond

Desserts

'Pecan Pie' Crème Caramel **128**
- Maple Caramel, Bourbon and Crystalized Pecans

Chocolate Moon **128**
- Valrhona Chocolate Cake, Berries, Granola, Vanilla Sauce

Chocolate Soufflé **128**
- Vanilla Ice Cream, Chocolate Sauce (15min Preparation Time)

Cocktail of Organic Taiwanese Melons **128**
- Lemon Verbena Granita

Matcha Panna Cotta **128**
- Sago, Kuromame

Continental Cheeses, Chef Selection **198**
- Fruit Chutney, Homemade Crackers

**Mas Amiel 30 years old,10L Demi-John, AOC Maury, France(75ml)* *150*

Coffee / Tea

Espresso/ Macchiato **35**

Double Espresso/ Double Macchiato/ Americano/ Cappuccino/ Latte/ Flat White/ Mocha **45**

Valrhona Hot Chocolate **55**

Assam Breakfast / Earl Grey / Jade Sword Green / Whole Chamomile **60**
Jasmine Silver Needle / Whole Peppermint Leaf

A Little Something…

Carrot and Pistachio Cakes **88**
- Cream Cheese Frosting

Blood Orange Sorbet **98**
- Patron Silver Tequila

Selection of Ice Creams 2 scoops **68**

3 scoops **98**