



THE
CONTINENTAL
RESTAURANT & BAR

Brought to you by THE UPPER HOUSE

Weekend Brunch

A Light Start

Chia Seed and Tapioca Pudding, Fresh Market Fruit
or
Bircher Muesli, Roasted Peanuts and Honey
or
Selection of Warm Viennoiseries with Butter
or
Greek Yoghurt with Red Fruit Compote and Homemade Granola
or
Soup of The Day

Brunch Plates

Breakfast Muffin, Morteau Sausage, Beef Fat Hash Browns, Tayourian Egg, Cheese Slice
or
Grilled Asparagus, Hollandaise Sauce, Poached Egg
or
Salmon Fish Cake, Parsley Sauce, Poached Egg, Hollandaise Sauce
or
Black Truffle & Cheese Frittata, Steamed Broccolini
or
Braised Beef Cheek Pie, Mashed Potato, Mushroom, Caramelised Onion, Carrot, Green Pea
or
Crushed Avocado on Charred Toast, Chilli Jam, Poached Egg
or
Classic Eggs Benedict/ Royale

Desserts

'Pecan Pie' Crème Caramel
or
Cocktail of Organic Taiwanese Melons
or
French Toast, Dulce de Leche, Sherry Caramel and Toasted Almonds
or
Apple Crumble, Vanilla Sauce

\$368 for 3 courses plus Juice or Coffee

+ \$350 (per person) 2-hour Free-flow Wine
Includes House Prosecco, Rosé, Red, White Wine, Beer

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

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Signature Brunch Dishes

Oysters Utah Beach			
- Classic, Lemon, Mignonette	3pcs	216	
	6pcs	432	
	9pcs	648	
Grilled Tiger Prawns			
- Harissa Butter, Cucumber Raita, Coriander and Mint	3pcs	200	
	6pcs	390	
	9pcs	580	
Lobster à la Niçoise			358
- Crushed Potatoes, French Beans, Confit Tomatoes, Tapenade and Soft Boiled Eggs			
Smoked Loch Duart Salmon			188
- Crème Fraîche, Chopped Egg, Capers and Lemon			
Korean Chicken Burger			218
- Kimchi Ketchup, Pickled Red Cabbage			
- Served with a choice of Fries or Beef Fat Hash Browns			

Pastas & Salads

		Small	Large
Chicken Caesar Salad		178	228
- Ventreche Bacon, Sourdough Crumbs, Smoked Anchovy and Aged Parmesan			
Wedge Salad		-	190
- Iceberg Lettuce, Blue Cheese, Candied Walnuts, Pear			
Cauliflower Risotto		218	268
- Golden Raisin, Pine Nut, Raw Shaved Cauliflower			
Lobster Linguine		398	528
- Soffritto Vegetable, Bisque Sauce			

From The Jospur Grill

Half Roast Chicken			288
- Mushroom and Madeira Sauce, Asparagus			
The Continental Wagyu Burger			258
- House Made Patty, Double Cheese Slice, Maple and Bacon Jam, Tomato and Pickles			
- Served with a choice of Fries or Beef Fat Hash Browns			
Steak and Egg			398
- Sirloin Steak, Fried Egg, Confit Tomato, Straw Potato			
USDA Brandt Beef Rib-eye 350g			558
- Served with a choice of Fries or Beef Fat Hash Browns			
To Share			
Australian M9 Wagyu Rib-eye 700g			1398
- Fries, Green Salad, Green Pea and Bacon, Peppercorn Sauce, Bearnaise			

Sides

Fries	70
Truffle and Parmesan Fries	128
Creamed Potato	70
Mixed Salad	70
Market Green Vegetables	70
Green Pea and Bacon, Mint	99

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