

Starters

Oysters Utah Beach Lemon, Shallot Champagne Vinegar	3pcs 6pcs 9pcs	216 432 648
Grilled Tiger Prawns Harissa Butter, Cucumber Raita, Coriander & Mint	3pcs 6pcs 9pcs	200 390 580
Scallop Ceviche Pickled Apples, Avocados, Grapes		210
London Cured Salmon Beetroot Relish, Horseradish Crème Fraîche		190
Steak Tartare Confit Egg Yolk, Truffle Mayonnaise, Bone Marrow Toast		250
Pork, Black Pudding and Pistachio Terrine Pickled Vegetables, Mustard Mayonnaise, Chargrilled Sourdough		188
Japanese Fruit Tomato (V) Burrata Cheese, Sourdough Croutons, Basil		198
White Onion Soup (V) Slow Cooked Egg, Truffle & Black Bomber Toastie		170

Pastas & Salads				
	Small	Large		
Chicken Caesar Salad Ventreche Bacon, Sourdough Crumbs, Smoked Anchovy & Aged Parmesan	178	228		
Wedge Salad (V) Iceberg Lettuce, Blue Cheese, Candied Walnuts, Pears	-	190		
Jerusalem Artichoke Risotto (V) Truffle Mascarpone, Hazelnuts, Brown Butter	218	268		
Lobster Linguine Soffritto Vegetables, Bisque Sauce	418	558		

Main Courses

Wall Courses	
Chicken Kiev Roasted Onions, Buttered Mashed Potatoes, Chicken Sauce	290
Confit Pork Belly Braised White Cabbages, Mashed Potatoes, Onion Jam	290
Pan Roasted Salmon Sweet & Sour Peppers, BBQ Aubergine, Capers & Anchovy Butter	375
Roasted Black Cod Brown Shrimp, BBQ Leeks, Potatoes, White Wine Butter Sauce	395
Potato Gnocchi (V) Cep Purée, Roasted Mushrooms, Lemon Ricotta	228
From The Josper Grill	
Half Roast Chicken Mushrooms & Madeira Sauce, Asparagus	288
The Continental Wagyu Burger House Made Patty, Double Cheese Slices, Maple Bacon Jam, Tomatoes & Pickles Served with a choice of Fries or Beef Fat Hash Browns	258
USDA Prime Flat Iron 180g Served with a choice of Fries or Beef Fat Hash Browns	348
USDA Brandt Beef Rib-eye 350g Served with a choice of Fries or Beef Fat Hash Browns	598
<u>To Share</u>	
Australian Angus Rib-eye On the Bone 1.2kg Fries, Green Salad, Green Peas & Bacon, Peppercorn Sauce, Bearnaise	1488
Sides	
Fries (V)	70
Truffle & Parmesan Fries (V)	128
Creamed Potatoes (V)	70
Mixed Salad (V)	70
Market Green Vegetables (V)	70

99

Green Peas & Bacon, Mint

Desserts

Pecan Crème Caramel (V) Maple Caramel, Bourbon & Crystalized Pecans		128
Chocolate Fondant (V) Salted Caramel Ice Cream, Milk Mousse (15min Preparation Time)		128
Passion Fruit Soufflé (V) White Chocolate & Cardamom Ice Cream (15min Preparation Time)		128
Cocktail of Organic Taiwanese Melons (V) (GF) Lemon Verbena Granita		128
Sticky Toffee Pudding (V) Vanilla Ice Cream, Toffee Sauce, Candied Walnuts		128
Continental Cheeses, Chef Selection (V) Fruit Chutney, Homemade Crackers		198
Coffee / Tea		
Espresso / Macchiato		40
Double Espresso / Double Macchiato / Americano / Cappuccino / Latte / Flat White / Mocha		50
Valrhona Hot Chocolate		60
Assam Breakfast / Earl Grey / Jade Sword Green / Whole Chamomile Jasmine Silver Needle / Whole Peppermint Leaf		65
A Little Something		
Carrot & Pistachio Cakes (V) Cream Cheese Frosting		88
Blood Orange Sorbet (GF) Patron Silver Tequila		98
Selection of Ice Creams (V)	2 scoops	68
	3 scoops	98