



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

Lemon & Olive Oil Cake

Yoghurt Sorbet, Raspberry, Meringue

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



THE
CONTINENTAL
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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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