

RESTAURANT & BAR

Set Lunch

A Choice of

Sweetcorn Soup (V)

Popped Corn, Sourdough Crumbs

Salmon Tartare

Orange & Radish Salsa, Avocado, Chive

Tomato, Black Olive (V)

Ricotta Cheese, Sourdough Croutons, Basil

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A Choice of

Roasted English Pork

Champ Potato, Poached Apple, Cider Sauce

Poached Halibut

Warm Tartar Sauce, Crushed Peas & Marjoram, Hash Browns

Pasta Primavera (V)

Spring Green Vegetables, Broccoli Purée, Penne Pasta

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A Choice of

Rum Baba

Berry Compote, Orange & Vanilla Cream

Chocolate Tart

Coffee Ice Cream, Bailey's Crème Anglaise

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 \cdot FB & IG @thecontinentalhk



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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