



THE
CONTINENTAL
RESTAURANT & BAR

Brought to you by THE UPPER HOUSE

Christmas Brunch

A Light Start

Selection of Pastries
or
Yoghurt, Winter Spiced Fruit Compote
or
Whisky Porridge, Maple Syrup, Cinnamon Cream
or
Three Baked Oysters, Spinach, Garlic, Hollandaise Sauce
or
Avocado on Toasted Sourdough, Poached Egg, Chilly Jam
or
Cauliflower and Chestnut Soup

Brunch Plates

Lobster Roll, Cocktail Sauce, Baby Gem Lettuce, Avocado, French Fries
or
Braised Beef Cheek Horseradish, Mashed Potatoes
or
Chicken Pot Pie, Mushroom, Pea, Carrot, Puff Pastry
or
Mac 'N Cheese Roasted Hen of The Wood Mushroom
or
Beer Battered Halibut, Crushed Peas, Tartar Sauce
or
Classic Eggs Benedict/ Royale

Desserts

Christmas Pudding, Brandy Sauce
or
Chocolate Brownie, Rum and Raisin Ice Cream
or
French Toast

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Mince Pie and Coffee

\$468

+ \$350 (per person) 2-hour Free-flow Wine

Asolo Prosecco, Andreola 'Akelum', Brut, NV
Rosé Chateau D'Astros "Moon" 2022
White Quinta Azevedo Vinho Verde 2022
Red Bodegas Borsao 2021
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

Chicken Caesar Salad	Small	Large
- Ventreche Bacon, Sourdough Crumbs, Smoked Anchovy and Aged Parmesan	178	228
Wedge Salad	-	190
- Iceberg Lettuce, Blue Cheese, Candied Walnuts, Pear		
Jerusalem Artichoke Risotto	218	268
- Truffle Mascarpone, Hazelnut, Brown Butter		
Lobster Linguine	398	528
- Soffritto Vegetable, Bisque Sauce		

From The Jospes 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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