



THE CONTINENTAL

HONG KONG

FIRST COURSES

COLD STARTERS

Butterhead Lettuce, Spring Onion, Radishes and Lemon.....	75
Castelfranco Salad with Pear and Parmesan.....	110
Country Pâté with Cornichons.....	85
San Daniele Ham and Pickled Pear.....	165
Italian Cured Meat Platter.....	245
Steak Tartare: 150g Australian Beef Fillet, Fully Garnished....	220

HOT STARTERS

Fish Soup with Croutons and Rouille.....	110
Duck and Beetroot Consommé with a Duck and Foie Gras Sausage Roll.....	145
Griddled Scallops with Chestnut Purée, Shiso and Lemon.....	175
Chicken Livers and Morels with Celeriac Purée.....	125
Chicken and Goats' Cheese Mousse with Olives.....	190

PASTA

Tagliatelle with Artichokes and Pecorino.....	115
Bucatini with Sardines and Fennel.....	135
Conchiglioni with Short Ribs and Gremolata.....	145

CRUSTACEA AND RAW

OYSTERS (PER 6):

Fines de Claires No. 4.....	180
Donegal Bay.....	220
Kumamotos.....	275
Gillardeau No. 2.....	350
Tasting Plate (3 of each).....	490

RAW:

Tuna with Ginger Dressing.....	135
Salmon with Avocado, Lime and Green Peppercorns.....	145

LOBSTER MAYONNAISE:

Whole / Half / Cocktail.....	435 / 235 / 235
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PLATEAU ROYALE:

6 Seasonal Oysters, Whelks, 6 Prawns, Scallop Ceviche, Half Lobster.....	750
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PLATS DU JOUR

(Evenings only)

MONDAY

Steamed Chicken, Couscous and Harissa	185
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TUESDAY

Osso Bucco Milanaise	300
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WEDNESDAY

Beef Cheeks Bourguignonne	290
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THURSDAY

Pot au Feu with Beef Brisket and Ox Tongue	250
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FRIDAY

Bouillabaisse with Red Mullet, Grouper and Mussels	295
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SATURDAY

Loin of Pork with Fennel Seed, Rosemary and Garlic	240
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SUNDAY BRUNCH

Roast Rib of Beef with Yorkshire Pudding and Roast Potatoes	285
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MAIN COURSES

PLATS

Griddled Snapper with Citrus Fruits and Olive Oil, Spinach and Saffron Mashed Potato.....	245
Norwegian Skrei Cod with Clam Chowder.....	250
Steamed Grouper with Fennel Purée and Sauce Vierge	255
Braised Half Chicken with Wilted Escarole and Sherry Vinegar.....	195
Veal Kidneys with Mustard Sauce and Creamed Potatoes.....	245
Pork Cheek Vindaloo, Pilaff Rice.....	240

FROM THE JOSPER GRILL

Escalivada: Charred Peppers and Aubergines with Tomato Toast (V).....	135
Roast Tomatoes and Beetroots, Puy Lentils, Pickled Garlic and Lemon (V)	155
Whole Dover Sole with Butter, Lemon and Chicken Juice.....	465
'L'Imperial' Pigeon with Pea Purée, Pancetta and Croutons au Jus....	365
Half Rack of Australian Lamb with Black Pepper and Garlic.....	345
Dingley Dell Pork Chop with Polenta, Swiss Chard and Sage Butter...	255
Rib Eye Steak (English, Grass-Fed) with Chips and Béarnaise or Shallot and Red Wine Sauce.....	375
Shoulder of Baby Lamb (for 2) with Garlic, Pimenton and Chickpeas.....	685

SIDES

French Beans / Creamed Spinach / Pilaf Rice / New Potatoes / Chips / Cos Lettuce, Vinaigrette.....	45
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