

**FOR IMMEDIATE RELEASE**

**The Continental Returns Under New Executive Chef Graham Long**

A sophisticated yet relaxed new look, refreshed menus and a tranquil year-round terrace, reimagined by The Upper House



**Hong Kong, 1 September 2021** – Hong Kong's diners are set to revel in the re-opening of the popular Pacific Place eatery, The Continental, conceptualised and now managed by The Upper House, on 6 September 2021.

With sophisticated new interiors by Natasha Usher of Nude Design, this latest reveal will see an enhanced year-round outdoor setting and a seasonal, classically-influenced menu, curated by new Executive Chef, Graham Long. Customers can expect the same elevated and relaxed ambience and service that have established the restaurant as a Hong Kong favourite.





From business lunches to date nights, drinks and small bites from the striking new bar through to brunches, set and à la carte dinners, the restaurant's regulars will find many reasons to return time and again thanks to the new menus from Graham.

His light, modern French cuisine comes with accents both from his home country of England as well as Asia. Over two decades of culinary experience has seen him work with some of the world's most renowned culinary names at storied Michelin-starred restaurants including London's Restaurant Gordon Ramsay, Pied à Terre and Elystan Street.

Kristina Snaith-Lense, General Manager, The Upper House commented: "Reimagined and refined, The Continental will continue to grow under the dynamic leadership of new Executive Chef Graham Long and our experienced Restaurant Director, Jonathan Jones. We are thrilled by Graham's beautiful, unfussy plates that define seasonal and sustainable deliciousness, alongside Jonathan's warm and measured service philosophy that is synonymous with The Upper House. With an elegant but relaxed new look - and a knockout year-round terrace - it is sure to win new fans to add to its many regulars."



Graham explained: "Hong Kong's diners are some of the world's most discerning and knowledgeable and really understand quality, so here at The Continental it's not about being clever - it's about being delicious. We'll take the best seasonal ingredients you can find in Hong Kong and celebrate them through classic flavour combinations, in elegant but accessible plates."



That translates into cuisine including set lunches from \$298 featuring Burrata, Confit Fennel, Peach and Basil followed by Pan-fried White Bream with a warm salad of Green Beans and Lemon Butter. Weekend brunches will include tempting mains such as a flavour-packed Merguez Sausage Flatbread with Cashew Hummus, Charred Onions and Chilli Jam. For those dining à la carte, Long take guests through a world of flavours in dishes such as Heirloom Tomatoes served with Goat's Curd or Australian Lamb Loin with Smoked Aubergine, while the finest steaks get the perfect finish from the popular Josper Grill. Beautifully presented seafood and fish, pastas and salads show more refined deliciousness at work, while sweet endings are also guaranteed with desserts including Basque Cheesecake with Poached Cherries or Chilled Coconut Rice Pudding with Fresh Mango. The Continental's cuisine is also perfectly suited for any diner as vegan, vegetarian and dietary options are all available across the all-day menus.



Already one of the city's foremost al fresco dining spots, the lush tropical garden terrace will feature impressive large umbrellas to allow diners to kick back, eat and drink in comfort, whatever the time of year. The redesigned bar will craft impeccable cocktails such



as The Continental's signature Martini and Bloody Mary, while sommelier Arthur Aronov has curated a wide-ranging and accessible wine programme.

New design elements from Hong Kong's Nude Design include a striking entrance with new canopy signage in fluted glass, while once inside, leather-clad columns, polished white marble, dark chocolate wood veneers and rust red leather all accentuate The Continental's warm welcome. In the main dining area, newly upholstered banquette seating introduces playful chic colours of teal, charcoal blue and warm grey with surrounding acoustic panels flanking artist Miguel Vallinas' collection further enhances the new stylish vibe to the venue.

#### Opening hours

Lunch | Monday to Friday 12pm – 2:30pm

Brunch | Saturday to Sunday 11am – 2:30pm

Dinner | Daily 6pm – 10pm

Bar | Monday to Friday 12pm – 11pm, Saturday to Sunday 11am – 11pm

[www.thecontinentalhongkong.com](http://www.thecontinentalhongkong.com)

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For high-resolution images, please [click here](#).

#### **About The Upper House**

Designed by award-winning architect André Fu, The Upper House, Hong Kong, is highly individualised and provides a sense of understated luxury. The House offers 117 rooms, all featuring scenic harbour or island views, including 21 suites and 2 penthouses, and begin at 730 sqft – the largest in Hong Kong. Named to symbolise an 'upward journey' to a retreat above the bustling city, natural materials, original sculpture installations and seamlessly proportioned spaces are integrated to create a sophisticated and modern "Asian influenced" residence. The lush green surrounds of The Lawn offer guests a respite with relaxing cocktails or complimentary group wellness classes. A warm and inviting Sky



Lounge, featuring a central fireplace, welcomes guests day and night and plays host to the House's globally renowned signature talk series, Up Close. Crowning the top floor, Salisterra is an elevated neighbourhood bistro inspired by the colours and flavours of the Mediterranean and helmed by London-based Michelin starred Chef, Jun Tanaka. Located within Pacific Place, The Continental is a friendly and sophisticated European-inspired café that features a classically-influenced menu and a tranquil year-round terrace. The Upper House sits above Pacific Place, Hong Kong's premier integrated commercial, retail and hospitality complex, conveniently located in the heart of Hong Kong's business district.  
[www.thehousecollective.com](http://www.thehousecollective.com)

### **About The House Collective**

The House Collective by Swire Hotels is a group of refined, highly individual properties that defy comparison. Each uniquely imagined, The Opposite House in Beijing, The Upper House in Hong Kong, The Temple House in Chengdu and The Middle House in Shanghai were designed for seasoned travellers who seek a different, intimate and personalised experience in luxury travel. Each House is a sophisticated, singular piece of design, created by talented architects and designers, that reflect the unique qualities of their surroundings.

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