



JUNON · HONG KONG

香港灣仔皇后大道東二二三號胡忠大廈二樓

仙后 SINCE 1967 餐廳

2/F, Wu Chung House, 213 Queen's Road East, Wan Chai, Hong Kong

Reservation 訂座

Telephone 電話:

2808 0882

Online Booking 網上預約:

www.junon.com.hk

Instagram: junon.hk

微博: 香港JUNON仙后餐廳

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HONG KONG, WEEKENDS FROM 8 JANUARY, 2022

Facebook: JUNON 仙后餐廳

SET LUNCH 午市套餐

Starter 頭盤

Eggs mimosa, salad, cherry tomatoes, homemade mayonnaise

香草雞蛋蓉, 沙律, 櫻桃蕃茄配自家製蛋黃醬

OR 或

Chicken caesar salad, croutons, bacon parmesan cheese

雞肉凱撒沙律, 脆炸麵包粒, 煙肉帕爾馬芝士

OR 或

House salmon gravlax, horseradish cream, pickles, warm blinis (+\$38)

自家醃製三文魚, 辣根忌廉, 酸黃瓜配熱薄餅

OR 或

Homemade foie gras terrine, mango chutney, toast (+\$58)

自家製鵝肝醬, 芒果酸辣醬配多士

Soup 湯

Daily Soup

是日餐湯

Main Course 主菜

Slow cooked chicken breast, homemade tagliatelle

慢煮雞胸, 自家製意大利麵

OR 或

Slow cooked pork belly, carrot puree, chimichurri, confit shallot, pork jus

慢煮豬腩, 紅蘿蔔菜蓉, 奇米秋里醬, 油封小蔥及豬肉汁

OR 或

Truffle croque monsieur, French fries, salad (+\$38)

經典法式松露三文治, 沙律, 薯條

OR 或

Slow cooked cod fish, fennel and onion confit, salmon roe,

beurre blanc sauce (+\$48)

慢煮鱈魚, 茴香洋蔥圈, 三文魚子, 布蘭克牛油醬

OR 或

Red wine sauce beef cheek, mashed potatoes, bacon, mushroom (+\$58)

紅酒汁牛面頰, 煙肉, 蘑菇及薯蓉

Dessert 甜品

Caramelized Walnut tart with vanilla ice-cream

焦糖合桃塔配雲呢拿雪糕

OR 或

Tiramisu with chocolate cream and mixed berries

提拉米蘇配朱古力忌廉及雜莓

OR 或

Earl grey tea crème brûlée

伯爵茶焦糖布丁

Coffee or Tea 咖啡或茶

Soup + Main Course + Starter or Dessert

(湯 + 主菜 + 頭盤 或 甜品)

每位 \$288 per person

Soup + Starter, Main Course and Dessert

(湯 + 頭盤, 主菜及甜品)

每位 \$328 per person



KIDS MENU 兒童套餐

Soup 湯

Daily Soup

是日餐湯

Main Course 主菜

Yellow chicken breast, parmesan cheese crusted with

creamy mashed potatoes and chicken jus

黃油雞胸配巴馬芝士薄脆, 香滑薯蓉及雞肉汁

OR 或

Brittany cod fillet, minestrone cooked in crustacean

tomato sauce with chorizo foam

布列塔尼鱈魚柳, 貝類蕃茄醬及辣肉腸泡沫

OR 或

Iberico pork secreto with parsley butter, pickled red cabbage,

kale and pork jus

伊比利亞黑毛豬頸肉配蕃茜牛油, 醋漬紅椰菜, 羽衣甘藍及豬肉汁

Dessert 甜品

Vanilla ice-cream with condiments

雲呢拿雪糕及配料

OR 或

Earl grey tea crème brûlée

伯爵茶焦糖布丁

Main Course + Dessert 主菜+甜品

每位 \$188 per child

Extra Fries 額外薯條 每份 \$38 per portion

*For children under the age of 12 適合12歲以下小童

ALCOHOL - FREE WINE BY THE GLASS

Dominique Laporte "Moscato d'Aqui" Sparkling	\$98 per glass
Dominique Laporte Blanc	\$88 per glass
Dominique Laporte Rouge	\$88 per glass

*The dishes listed in the above menu are available on weekends and public holidays (from 12:15pm - 3:00pm, except for special days), and subject to change based on season and availability. 以上餐單適用於周末及公眾假期(由下午12:15至下午3:00, 特別日子除外), 並會根據季節及供應量進行調整

All prices are subject to 10% service charge 另設加一服務費

Corkage Fee 開瓶費: 每瓶 \$500/bottle of 750ml 每瓶烈酒 \$800/bottle of Spirit
Cake Cutting Fee 切餅費: 每個 \$200 each

Final charges are rounded up to the nearest dollar. 最後收費均以整數計算, 不足1元亦會進為1元。