



# JUNON · HONG KONG

香港灣仔皇后大道東二一三號胡忠大廈二樓

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

貳零貳壹年拾捌月

HONG KONG, FROM AUG 01, 2022

Facebook: JUNON 仙后餐廳

## SET LUNCH 午市套餐

### Starter 頭盤

Salmon terrine, eggplant caviar and chickpea puree

三文魚凍批, 茄子, 鷹嘴豆蓉

OR 或

Quinoa salad, chicken shredded, pumpkin, honey, sunflower seed

藜麥沙律, 雞絲, 蜜糖, 葵花籽

OR 或

Scallop marinated, cauliflower coulis, yellow cauliflower shaving,

coriander, yuzu

醃製帶子, 彩色椰菜花, 香茜, 柚子 (+\$48)

OR 或

Vitello tonnato, anchovy, aged parmesan, baby gem

牛仔薄片, 銀魚柳, 巴馬臣芝士, 生菜沙律 (+\$48)

### Soup 湯

Soup of the day

是日餐湯

### Main Course 主菜

Fish and chips, green pea, mint

炸魚薯條, 青豆, 薄荷

OR 或

Rigatoni alla Puttanesca, Luganega sausage, mixed olives

意大利盧根尼卡腸長通粉, 雜錦橄欖

OR 或

Iberico pork rack French cut, butternut squash, mustard seed, rosemary

伊比利亞豬鞍, 奶油南瓜, 芥末籽, 迷迭香 (+\$48)

OR 或

Wagyu flank steak beef, creamy polenta, chimichurri, mixed salad

香煎牛腹扒, 粟米蓉, 蒜蓉香草醬, 什菜沙律 (+\$48)

### Dessert 甜品

Mascarpone foam, coffee cream anglaise, vanilla ice-cream

馬斯卡邦尼芝士泡沫, 咖啡奶油醬, 雲呢拿雪糕

OR 或

Strawberry infuse in basil, sponge cake, pistachio

士多啤梨羅勒, 海綿蛋糕, 開心果

OR 或

Mille-feuille, custard, mango

法式千層酥, 吉士醬, 芒果

Fresh brewed coffee or selection of teas 鮮磨咖啡或西式紅茶

Soup + Main Course + Starter or Dessert  
(湯 + 主菜 + 頭盤 或 甜品) 每位 \$248 per person

Soup + Starter + Main Course and Dessert  
(湯 + 頭盤 + 主菜及甜品) 每位 \$288 per person

Saint Louis Blanc de Blanc Brut, France  
( \$75 per glass / \$380 per bottle)

## STARTERS 頭盤

Burgundy escargots, herbs puree, garlic confit

香蒜牛油布根地酒焗田螺 \$198

French pate en croute, foie gras, mustard chutney

法國凍肉批、凍鴨肝批、芥辣醬 \$248

Green asparagus, gribiche sauce, French caviar

青蘆筍、特色蛋黃醬、法國魚子醬 \$268

## SOUP 湯

Creamy lobster bisque, lobster, basil

香濃龍蝦湯, 龍蝦肉, 羅勒 \$158

## MAINS 主菜

Slow-cooked salmon in oil, fennel, tomato salsa, salmon roe

慢煮油浸三文魚、香芹、蕃茄莎莎、三文魚子 \$328

Slow-cooked chicken breast, Albuferra sauce, mashed potato,

慢煮雞胸、白酒忌廉汁、薯蓉 \$338

Pan seared duck breast, beetroot variations, pink peppercorn,

fennel seed, shiso pepper

香煎鴨胸、紅菜頭配混合香料 \$368

## DESSERTS 甜品

Lemon curd, crumble, mint ice-cream

檸檬醬、脆脆薄荷雪糕 \$128

Mille-feuille, custard, mango

法式千層酥、吉士醬及芒果 \$128

## WINE RECOMMENDATION

Marlborough Sauvignon Blanc, Black Label, Babich 2021 (\$110 per glass / \$550 per bottle)

Zingari 2018, Toscana Petra (\$110 per glass / \$550 per bottle)

Mollydooker Shiraz "The boxer", South Australia 2019 (\$138 per glass / \$680 per bottle)

Hahn Winery Pinot Gris, 2018 Monterey County, USA (\$130 per glass / \$600 per bottle)



### But will all that continue?

The blockbuster hit movie - "The World of Suzie Wong", starring Nancy Kwan, to the many novels published by renowned authors like Eileen Chang, Shi Shuqing and James Clavell, all describe love stories that blossomed between Chinese women and Western men in the Territory. Cross-cultural romance is indeed quite common here.

But will the love last?

A Legacy of our 'Golden Age'

Established a half century ago at the top floor of Wu Sang House, the tallest commercial building in Mong Kok, the original JUNON Restaurant's grand opening was held on November 17, 1967.

Now JUNON returns to Hong Kong at a new home in Wan Chai. Located in Wu Chung House next to the Hopewell Centre, the radiance of JUNON's heritage shines once again!