



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

貳零貳壹年拾玖月

HONG KONG, FROM SEP 19, 2022

Facebook: JUNON 仙后餐廳

SET LUNCH 午市套餐

Starter 頭盤

Crab salad, crunchy fennel, yoghurt foam, green apple
蟹肉沙律, 爽脆茴香, 乳酪泡沫, 青蘋果

OR 或

Smoked salmon roulade, arugula pesto, cheese cream citrus
煙三文魚卷, 芝麻菜香草醬, 忌廉芝士柑橘

OR 或

Pan-seared duck liver, apple compote, sour dough, caramelized figs
香煎鴨肝, 燴蘋果蓉, 酸種麵包, 焦糖無花果 (另加\$48)

OR 或

Beef tartar, green shiso, wasabi condiment, egg yolk gel
生牛肉他他, 紫蘇, 日本芥辣, 蛋黃啫喱醬 (另加\$48)

Soup 湯

Soup of the day

是日餐湯

Main Course 主菜

Pan-seared hake, potatoes confit, zucchini, bouillabaisse sauce
香煎鱈魚, 慢煮馬鈴薯, 意大利青瓜, 海龍王汁

OR 或

Slow-cooked lamb shank, five-spice couscous, apricot confit, date, chickpea
慢煮小羊膝, 五香中東米, 黃梅, 椰棗, 雞豆

OR 或

Signature morrisseau mussels, orange saffron sauce, lemon zest, french fries
新鮮藍青口, 西藏紅花汁, 檸檬皮, 炸薯條 (另加\$48)

OR 或

Wagyu beef flank steak, roasted heirloom carrot, vadouvan spice, brown butter
澳洲和牛牛腹扒, 彩色甘筍, 法國香料, 金黃牛油 (另加\$48)

Dessert 甜品

Hazelnut financier, green apple, mochi

榛子費南雪蛋糕, 青蘋果, 白玉丸子

OR 或

Figs tartlets, lemongrass ice-cream, pistachio

無花果酥餅, 香茅雪糕, 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 \$258 per person

Soup + Starter + Main Course and Dessert
(湯 + 頭盤 + 主菜及甜品) 每位 \$298 per person

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

STARTERS 頭盤

Burgundy escargots, herbs puree, garlic confit
法式香蒜牛油田螺雲吞 \$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

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 \$128

Hazelnut financier, green apple, mochi
榛子費南雪蛋糕, 青蘋果, 白玉丸子 \$128

Mille feuille, custard, mango
法式千層酥、吉士醬、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!