



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

貳零貳叁年伍月

From 08th MAY 2023

Facebook: JUNON 仙后餐廳

SET LUNCH 午市套餐

Starter 頭盤

Cold tomato soup, homemade focaccia, Parma ham, garlic confit, chive oil
蕃茄凍湯, 自家製水欖麵包, 巴馬火腿, 慢煮蒜蓉, 法蔥油

OR 或

Creamy Burrata, broad bean pesto, roasted almond, preserved lemon
香滑布拉塔芝士, 蠶豆香草醬, 香烤杏仁, 醃製檸檬

OR 或

Wagyu beef cheek tortellini, beer broth, ginger, dashi
澳洲和牛牛面頰肉小雲吞, 啤酒濃湯, 薑, 日式高湯 (+\$48)

OR 或

Sea bream carpaccio, letche de tigre, cucumber, sour cream, coriander cress
柑橘醃製鯛魚薄片, 青瓜, 酸忌廉, 芫荽苗 (+\$48)

Soup 湯

Daily soup
是日餐湯

Main Course 主菜

Duck leg confit, three way of fennel preparation, orange sauce and cumin seed
慢煮鴨腩, 三弄茴香, 鮮橙汁, 小茴香籽

OR 或

Swordfish filet confit, zucchini mille-feuille, sun-dried tomato,
Salmoriglio lemon garlic Sauce
慢煮劍魚柳, 千層意大利青瓜, 風乾蕃茄, 西班牙檸檬蒜蓉汁

OR 或

Iberico pork loin wrapped with Serrano ham, mix bell pepper confit,
Basquaise sauce, snow pea
西班牙火腿配伊比利亞豬柳卷, 慢煮彩色燈籠椒, 西班牙蕃茄辣椒汁, 荷蘭豆 (+\$48)

OR 或

Tagliatelle alle Vongole, fresh garlic, white wine, shallot
蜆肉闊條麵, 新鮮蒜頭, 白酒, 乾蔥 (+\$48)

Dessert 甜品

White peach, yogurt ice cream, mille feuille
白桃, 乳酪雪糕, 法式千層酥

OR 或

Earl grey tea cheesecake
伯爵紅茶芝士蛋糕

OR 或

Honey orchid mango mousse, passionfruit compote, almond praline
蜜蘭香芒果慕絲, 熱情果, 杏仁醬

Fresh brewed coffee or selections of tea
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 \$288 per person

Starter + Soup + Main Course and Dessert
(頭盤 + 湯 + 主菜及甜品) 每位 \$328 per person

Bernard Lonclas JUNON, Selection Brut, Bassuet, NV, France
(\$148 per glass / \$720 per bottle)

STARTERS 頭盤

Chu toro tuna tartare, wasabi mayonnaise, citrus, crispy shallot, lotus chips
中吞拿魚腩他他, 山葵芥末蛋黃醬, 柑橘, 香脆乾蔥, 蓮藕脆片 \$278

Caramelized lamb sweetbread, chicken truffle jus, Parmesan gnocchi,
baby spinach
法國焦糖小羊胸腺, 黑松露雞汁, 巴馬臣芝士薯仔丸子, 菠菜苗 \$298

Blue prawn tartare, broad bean salad, fennel dressing, arugula gel
法國藍天使蝦他他, 蠶豆沙律, 茴香醬汁, 芝麻菜啫喱 \$318

SOUP 湯

Creamy lobster bisque, lobster, basil
香濃龍蝦湯, 龍蝦肉, 羅勒 \$158

MAINS 主菜

Slow cooked French lamb saddle, stuffed bell pepper, Basquaise sauce, glazed baby onion
慢煮法國羊鞍, 饜甜椒, 法國傳統巴斯克醬, 牛油小洋蔥 \$398

Grain-fed beef tenderloin, French green asparagus, brown butter Hollandaise,
roasted hazelnut
穀飼牛柳, 法國青蘆筍, 黃金牛油蛋黃汁, 香烤榛子 \$428

Grilled French turbot on skin, baby artichoke Barigoule, creamy artichoke coulis, citrus salsa
香烤法國多寶魚, 法國傳統燴嫩雅枝竹, 香濃忌廉雅枝竹醬, 柑橘沙沙 \$448

DESSERTS 甜品

White peach, yogurt ice cream, mille feuille
白桃, 乳酪雪糕, 法式千層酥 \$128

Earl grey tea cheesecake
伯爵紅茶芝士蛋糕 \$128

Honey orchid mango mousse, passionfruit compote, almond praline
蜜蘭香芒果慕絲, 熱情果, 杏仁醬 \$128

WINE RECOMMENDATION

La Croix Du Pin, JUNON, Loire Valley, 2016, France (\$98 per glass / \$420 per bottle)

Domaine Oudin, Les Serres, Chablis, Burgundy, 2018, France (\$130 per glass / \$620 per bottle)

Domaine La Manarine JUNON, Côtes du Rhône, 2018, France (\$118 per glass / \$520 per bottle)

Château La Mission Lalande-de-Pomerol 2015, France (\$188 per glass / \$880 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!

*The dishes listed in the above menu are available on weekdays (from 12:00pm - 3:00pm, except public holidays and eves), and subject to change based on season and availability.
以上餐單平日供應 (由下午12:00至下午3:00, 公眾假期及其前夕除外), 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

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 charged 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。