It was NEVER PAREWELL

JNON · HONC HONC

香港灣仔皇后大道東二一三號胡忠大廈二樓

1山 后

SINCE 1967

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

Facebook: JUNON 仙后餐廳

貳零貳肆年肆月

From 2nd April, 2024

SET LUNCH 午市套餐

લ્ક છ

STARTER 頭盤

Heirloom tomatoes with vinaigrette, burrata cheese & olives 彩色溫室蕃茄,油醋汁,布拉塔芝士,橄欖

Or 或

Veal loin, anchovy, aged parmesan, baby gem 牛仔薄片,銀魚柳,巴馬臣芝士,生菜沙律 Or 或

Carpaccio hamachi, crème fraiche, citrus, chive 油甘魚薄片,酸忌廉,柑橘,瑞士蔥+\$38 Or或

Pan seared duck liver, pear poached, pear gel and chicken jus 香煎鴨肝,慢煮啤梨,啤梨啫喱,雞濃汁+\$48

(38 (26)

SOUP 湯

Chef's daily soup (v) 是日餐湯 Or 或 Onion soup, Emmental 法式洋蔥湯 + \$28

68 80

MAIN COURSE 主菜

Pan seared sea bream, chorizo, green pea puree, mint, meuniere sauce 香煎鯛魚,辣肉腸,青豆蓉,薄荷,文也汁 Or 或

Duck leg confit, three way of fennel, orange sauce, and cumin seed 慢煮鴨髀, 茴香三弄, 鮮橙汁, 小茴香籽 Or 或

> Prawn spaghetti, crispy guiancale, bacon foam, chive 海蝦意粉,香脆煙肉,煙肉泡沫,瑞士蔥 Or 或

Black Angus sirloin steak, garlic butter, roasted vine tomatoes and mesclun salad 黑安格斯西冷牛排,蒜蓉牛油,香烤有枝車厘茄,雜菜沙律+\$58

68 80

DESSERT 甜品

Coconut ice cream, passion fruit, hazelnut 椰青雪糕,熱情果,榛子果仁

Or 或

Kuromitu kinako ice cream, strawberry compote, hojicha ganache 黑糖黃豆粉雪糕,燴士多啤梨,焙茶奶油醬

Or 或

Pecan banana cake, osmanthus, chocolate caramel mousse 山核桃香蕉蛋糕,桂花,朱古力焦糖慕絲

Soup + Main Course + Starter or Dessert (湯+主菜+頭盤或甜品)**每位\$268 per person**

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

Bernard Lonclas JUNON, Selection Brut, Bassuet, NV, France (\$158 per glass / \$780 per bottle)

A LA CARTE 自選餐點

68 80

OYSTERS 牛蠔

1pc 3pcs 6pcs Special de Claire **\$78** \$188 \$338 Regal No.2 \$208 \$388 \$88

68 80

STARTER 頭盤

Baked Burgundy escargot in garlic and parsley butter 焗布根地田螺,番茜蒜蓉牛油 \$188

French duck breast slice, cherry gel, flambé cherry, Tonka bean, mix herbs 法國鴨胸薄片,車厘子啫喱,火焰車厘子,零陵香豆,雜香草 \$228

> Green asparagus, Gribiche sauce, French caviar 青蘆筍,特色蛋黃醬,法國魚子醬 \$268

Alaska king crab, heirloom tomato, melon 阿拉斯加皇帝蟹,彩色蕃茄,西瓜 \$328

SOUP 湯

Daily soup 是日餐湯 \$118

Classic French onion soup, Emmental 法式洋蔥湯 \$138

MAIN COURSE 主菜

Slowed cook black cod fish, mashed potato, zucchini, beurre blanc sauce 慢煮銀雪魚,香滑薯蓉,意大利青瓜,奶油牛油汁 \$388

> Pan seared pork rack, baked butternut, sweet potato chips 香煎豬鞍,焗牛油南瓜,甜薯脆片 \$408

Pan seared Australia lamb chop, eggplant parmigiana, and rosemary jus' 香煎羊架,千層芝士茄子,露絲瑪莉汁 \$468

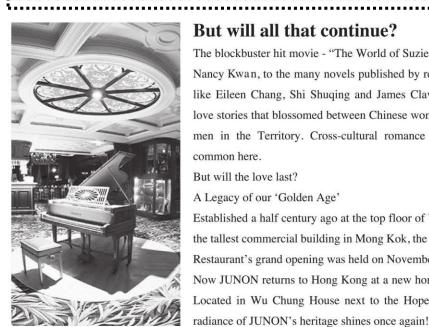
Pan seared M8 Wagyu beef sirloin, baby carrot variation, Vadouvan spice 香煎M8和牛西冷,三色小甘筍,法國香料 \$528

DESSERT 甜品

Coconut ice cream, passion fruit, hazelnut 椰青雪糕,熱情果,榛子果仁 \$128

Kuromitu kinako ice cream, strawberry compote, hojicha ganache 黑糖黃豆粉雪糕,燴士多啤梨,焙茶奶油醬 \$128

Pecan banana cake, osmanthus, chocolate caramel mousse 山核桃香蕉蛋糕,桂花,朱古力焦糖慕絲 \$128



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

*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