



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

貳零貳肆年肆月

From 2nd April, 2024

Facebook: JUNON 仙后餐廳

OYSTERS 生蠔

Special de Claire

1pc	3pcs	6pcs
\$78	\$188	\$338

Regal No.2

1pc	3pcs	6pcs
\$88	\$208	\$388

SET DINNER 晚市套餐



STARTER 頭盤

Baked Burgundy escargot in garlic and parsley butter

焗布根地田螺，番茜蒜蓉牛油

OR 或

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

OR 或

Green asparagus, Gribiche sauce, French caviar

青蘆筍，特色蛋黃醬，法國魚子醬 +\$68



SOUP 湯

Daily soup

是日餐湯

OR 或

Classic French onion soup, Emmental

法式洋蔥湯 +\$28

OR 或

Creamy lobster bisque, lobster, basil, whipped cream

香濃龍蝦湯，龍蝦肉，羅勒，鮮忌廉 +\$48



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

OR 或

Pan seared pork rack, baked butternut, sweet potato chips

香煎豬鞍，焗牛油南瓜，甜薯脆片

OR 或

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 +\$68

OR 或

Boston lobster spaghetti, tomato cherry, sage

波士頓龍蝦意粉，車厘茄，西子 +\$88



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

A LA CARTE 自選餐點



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

Pan seared langoustine, lime leaf bisque, revisited coleslaw, lime cress

香煎小龍蝦，青檸葉蝦濃湯，椰菜絲沙律，青檸苗 \$308

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

Creamy lobster bisque, lobster, basil, whipped cream

香濃龍蝦湯，龍蝦肉，羅勒，鮮忌廉 \$158

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

Boston lobster spaghetti, tomato cherry, sage

波士頓龍蝦意粉，車厘茄，西子 \$498

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

Extra Side Dish 額外配菜

每份 \$88 per dish

French fries with truffle mayonnaise
炸薯條配黑松露蛋黃醬Sautéed white button mushroom, thyme
香炒白菌，百里香Baby spinach, brown butter, fresh oregano
菠菜苗，黃金牛油，新鮮披薩草Parmesan risotto, parsley, capers
巴馬臣芝士意大利飯，番茜，水瓜柳Soup + Main Course + Starter or Dessert
(湯 + 主菜 + 頭盤 或 甜品) 每位 \$628 per personStarter + Soup + Main Course and Dessert
(頭盤 + 湯 + 主菜及甜品) 每位 \$658 per personBernard Lonclas JUNON, Selection Brut, Bassuet, NV, France
(158 per glass / 780 per bottle)

*The dishes listed in the above menu are available on weekdays (from 6:00pm - 10:00pm, and subject to change based on season and availability).

以上餐單平日供應 由下午6:00至10:00，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。



Secret Gourmet
25 Mar to 26 May 2024

Poached oyster, salmon roe, white wine cream sauce, lemongrass jelly, chive oil
慢煮生蠔，三文魚子，白酒忌廉汁，香茅啫喱，瑞士蔥油

Octopus carpaccio, avocado, dill oil, pickled cucumber
西班牙八爪魚薄片牛油果刁草油，醃製青瓜

Duck liver "Royal", chestnut confit, shimeji
鴨肝蒸蛋，油封栗子，靈芝菇

Amadai, French Kristal caviar, blue-foot mushroom, white wine sauce, leek confit
甘鯛魚柳，法國精鑽魚子醬，藍腳磨菇白酒汁，慢煮大蒜

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

Whisky foam, coffee cremeux, vanilla ice cream
威士忌泡沫，咖啡奶油醬，雲呢拿雪糕

Petit four
精緻小點

Fresh brewed coffee or selections of tea
鮮磨咖啡或西式紅茶

每位 HK\$1,088 per person plus 10% service charge 另設加一服務