



JUNO

STARTERS

★ Ibérico Ham 48 Months	180
Served on homemade rosemary focaccia	
Caviar d'Aubergine	130
Roasted eggplant, pine nuts, mint, basil, honey dressing (V)	
Smoked Angus Beef Tongue	120
Porcini mushrooms, beef jus, toast bread and pickles	
Arugula Salad	110
Pickled beetroot, feta cheese, walnut, olives, balsamic dressing (V)	
Burrata Pugliese	150
Cherry tomatoes, hazelnuts, Frisée salad, basil oil (V)	
★ Chicken Liver Pâté	120
Marsala, wine jelly, shaved truffles, fresh baked baguette	
Padrón Peppers	90
Deep fried Padrón green peppers, extra virgin olive oil (V)	
Spicy Nduja & Melted Scamorza al Forno	120
Charcoal oven baked scamorza & spicy Nduja from Calabria	

COCKTAILS 120

Red Sangria
Peach Me Up
Passion Fruit Mojito
Lemon Breeze

BREADS 40

Served with olive oil
Rosemary Focaccia
Grilled Baguette
Gluten-free bread

SEAFOOD

Tuna Tartare	150
Pomegranate dressing, rice crackers, mini-capers, orange jelly	
Fine de Claire Oysters	80
Freshly shucked Fine de Claire oysters (2pc)	
Eggs Tonnato	60
Tuna egg mayonnaise foam, capers, salmon roe (2pc)	
Crab Croquettes	70
Crab meat, parmesan cheese, lemon mayonnaise (2pc)	
★ Grilled Calamari	150
Fresh squid, smoked paprika breadcrumbs, crispy iberico ham, extra virgin olive oil	
Sautéed Clams	150
Clams, garlic, white wine, butter, grilled baguette	
★ Hamachi Crudo	160
Sashimi grade Hamachi, yuzu vinaigrette, ponzu caviar	
Pink Prawns Carpaccio	160
Raw prawns carpaccio, burrata, raw pistachio, lemon zeste and Peranzana extra virgin olive oil	

PASTA AND RICE

Juno Truffle Tagliolini	220
Thin noodle "all'uovo", parmesan cheese, shaved truffle (V)	
Paccheri Salsiccia	210
Paccheri pasta, Italian pork sausage, marsala wine, guanciale, tomato sauce, espelette pepper	
★ Short-Ribs Orecchiette	220
Braised short-ribs ragu, cherry tomato, pecorino cheese	
★ Seafood Fideos "a la Cazuela" (to share for 2)	530
Red prawn carabineros, short & thick juicy noodles, cuttlefish soffrito	
Truffled Angus Beef Cheek Risotto	280
Angus beef cheek, aged Carnaroli rice, Mascarpone cheese, shaved truffle	

MAIN COURSES

Baked "Côte d'Azur" Seabass	260
Sustainable French Seabass, Tomato, courgette, eggplant, sage, extra virgin olive oil	
★ Magret de Canard	260
French duck breast, celeriac puree, asparagus, orange jelly	
Pork Ribs	240
Pomegranate molasses citrus and spices, smashed rosemary jacket potatoes	
Ballottine d'Agneau à la Provençale	250
Lamb chop and lamb shoulder, shallots, baby eggplant, black olives, tomato, rosemary, garlic	
Half Roasted Spring Chicken	190
Grilled in our charcoal oven, baked potatoes, lemon, rosemary salt	
★ Braised Ossobuco	280
Veal shank, saffron mashed potatoes, beef sauce, grilled vegetables	
Prime USDA Rib-Eye (to share for 2)	520
Grilled in our charcoal oven, served with arugula, dried tomato salad, smashed jacket potatoes	

DESSERTS

★ Tiramisu	100
Savoyardi, mascarpone, Valrhona cocoa powder	
Fresh Raspberry & Passion Fruit	90
Raspberry, passion fruit foam, candied almonds	
Panna Cotta	80
White chocolate infused panna cotta, strawberry coulis	
Tarte Tatin	90
Apple tart, caramel chantilly, vanilla ice cream	