



JUNO

BRUNCH MENU - HKD 288 PER PERSON

ADD HK\$198 PER PERSON FOR 2 HOURS FREE-FLOW

Red Wine, White Wine, Rosé Wine, Cava, Negroni and Beer



ALL STARTERS TO SHARE

Eggs Tonnato

Tuna egg mayonnaise foam, capers, salmon roe

Sautéed Clams

Clams, garlic, white wine, butter, grilled baguette

Tuna Tartare

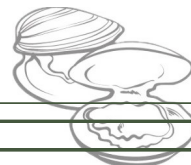
Pomegranate dressing, capers, orange jelly, rice crackers

Hummus with pita bread

Chick peas, tahini, extra virgin olive oil (V)

Padrón Peppers

Deep fried green peppers, extra virgin olive oil (V)



UNLIMITED PASTA AND RISOTTO !

Spaghetti Cacio e Pepe

Chitarra spaghetti, creamy cheese sauce, black pepper (V)

Fusilli all'amatriciana

Guanciale, tomato sauce, pecorino cheese

Orecchiette ai Funghi

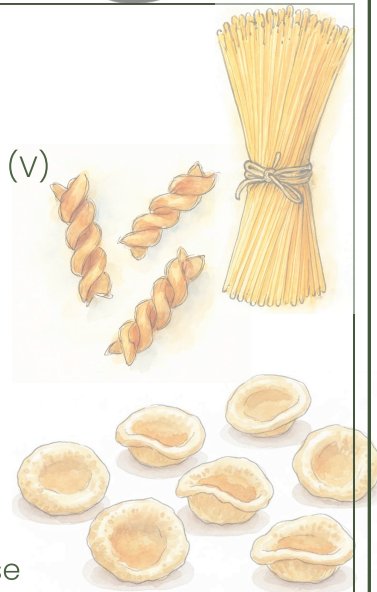
Mushroom ragù, porcini broth, Parmesan cheese (V)

Nduja & Chorizo Risotto

Nduja butter, chorizo, smoked scamorza cheese

Beef Cheek Risotto

Angus beef cheek, pumpkin risotto, Parmesan cheese



ADD-ON MAINS

Prime USDA Rib-Eye (min. 2 guests) +HK\$150 per person

Grilled in our charcoal oven, arugula, dried tomato salad, smashed potatoes

Seafood Fideos "a la Cazuela" (min. 2 guests) +HK\$150 per person

Red prawn carabineros, short juicy noodles, cuttlefish sofrito



CHOOSE ONE DESSERT

Tiramisu

Savoyardi, mascarpone, Valrhona cocoa powder

Panna Cotta

White chocolate infused, strawberry coulis

Brunch menu will only be served for the whole table. (V) Vegetarian.

All prices are in HKD and subject to 10% Service Charge



JUNO

BRUNCH MENU 週末午餐套餐 - 每位 HK\$288

FREE-FLOW無限暢飲兩小時另加HK\$198每位

紅葡萄酒，白葡萄酒，粉紅葡萄酒，氣泡酒，尼格羅尼，啤酒

ALL STARTERS TO SHARE 供分享前菜包括

Eggs Tonnato 吞拿魚蛋黃醬泡沫

意式吞拿魚醬，酸豆，三文魚子

Sautéed Clams 意大利白酒煮蜆

活蜆，大蒜，白酒，牛油，炭烤法包

Tuna Tartare 吞拿魚他他

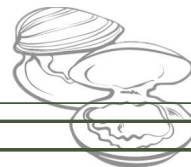
紅石榴醬汁，薄脆米片，迷你水瓜榴，香橙啫喱

Hummus with pita bread 鷹嘴豆泥配皮塔餅

鷹嘴豆蓉，中東芝麻醬，初榨橄欖油（素）

Padrón Peppers 西班牙甜青椒

特級初榨橄欖油炸甜椒（素）



UNLIMITED PASTA AND RISOTTO 無限任食！

Spaghetti Cacio e Pepe 黑胡椒羊奶芝士意粉

手製弦線意粉，佩克里諾羊奶芝士醬，手炒黑胡椒碎（素）

Fusilli all'amatriciana 豬頰肉番茄意粉

意大利豬面頰肉，蕃茄汁，12個月Pecorino Romano芝士

Orecchiette ai Funghi 意大利蘑菇貓耳朵粉

白酒燉蘑菇，牛肝菌高湯，特級帕馬森芝士（素）

Nduja & Chorizo Risotto 西班牙辣香腸意大利飯

意式辣肉醬牛油，香烤西班牙香腸，煙燻斯卡莫札芝士

Beef Cheek Risotto 慢煮牛面頰意大利飯

安格斯牛面頰肉，南瓜意大利飯，帕馬森芝士



ADD-ON MAINS 追加主菜

Prime USDA Rib-Eye 美國特級肉眼牛排（最少兩位）+HK\$150每位

炭烤牛排，搭配蕃茄乾火箭菜沙律，烤馬鈴薯碎泥

Seafood Fideos "a la Cazuela" 海鮮“砂鍋”西班牙短麵（最少兩位）+HK\$150每位

西班牙大紅蝦，蕃茄濃汁短麵條，墨魚



CHOOSE ONE DESSERT 自選一道甜點

Tiramisu 提拉米蘇

咖啡浸手指餅，馬斯卡彭芝士，Valrhona可可粉

Panna Cotta 意式奶凍

白朱力奶凍，士多啤梨濃醬