



JUNO

BRUNCH MENU HK\$ 308 PER PERSON

ADD HK\$198 PER PERSON FOR 90MIN FREE-FLOW

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

CHOOSE TWO STARTERS

Cauliflower Soup

Roasted cauliflower, smoked paprika, grilled baguette (v)

Grilled Mix Vegetables

Grilled zucchini, bell peppers, gaeta olives, shaved parmesan, balsamic glaze (v)

Eggs Tonnato

Tuna egg mayonnaise foam, capers, salmon roe (2pc)

Burrata Pugliese +HK\$40

Cherry tomatoes, Frisée salad, hazelnuts, basil oil (v)

Sautéed Clams +HK\$40

Clams, garlic, white wine, butter, grilled baguette

CHOOSE ONE MAIN COURSE

Paccheri Salsiccia

Paccheri pasta, Italian pork sausage, marsala wine, guanciale, tomato sauce, pepper

Pork Ribs

Pomegranate molasses citrus and spices glaze, smashed rosemary jacket potatoes

Baked Seabass

Roasted sweet potato, sauce vierge, basil breadcrumbs

Capsicum & Scamorza Risotto

Red bell pepper puree, smoked scamorza, shaved parmesan (v)

Prime USDA Rib-Eye (min. 2 guests) +HK\$120 per person

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

Seafood Fideos "a la Cazuela" (min. 2 guests) +HK\$140 per person

Red prawn carabineros, short juicy noodles, cuttlefish sofrito

CHOOSE ONE DESSERT

Panna Cotta

White chocolate infused panna cotta, Amarena cherry

Tiramisu +HK\$20

Savoyardi, mascarpone, Valrhona cocoa powder

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\$308

FREE-FLOW無限暢飲90分鐘另加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

CHOOSE TWO STARTERS 自選兩道前菜

Cauliflower Soup 椰菜花濃湯

香烤椰菜花, 煙燻甜椒粉, 烤麵包 (素)

Grilled Mix Vegetables 意大利炭烤雜菜

炭烤意大利青瓜, 有機甜椒, 醃黑橄欖, 陳年特級帕馬森芝士片, 意大利黑醋糖漿 (素)

Eggs Tonnato 吞拿魚蛋黃醬泡沫

意式吞拿魚醬, 酸豆, 三文魚子 (2隻)

Burrata Pugliese 布拉塔流心水牛芝士 +HK\$40

有機小蕃茄, 羅勒初榨橄欖油拌狗芽菜沙律, 烘烤榛子碎 (素)

Sautéed Clams 意大利白酒煮蜆 +HK\$40

活蜆, 大蒜, 白酒, 牛油, 炭烤法包

CHOOSE ONE MAIN 自選一道主菜

Paccheri Salsiccia 意大利豬肉腸寬管粉

寬管意粉, 意大利豬肉腸, 瑪薩拉酒, 豬面頰肉, 蕃茄汁, 南法紅辣椒粉

Pork Ribs 炭烤豬肋骨

石榴糖蜜, 柑橘配香料, 迷迭香烤馬鈴薯碎泥

Baked Seabass 炭烤海鱸魚

香烤甜薯, 法式橄欖檸檬醬, 羅勒麵包糠

Capsicum & Scamorza Risotto 甜椒煙燻芝士意大利飯

紅甜椒泥, 煙燻斯卡莫扎流心芝士, 陳年特級帕馬森芝士片 (素)

Prime USDA Rib-Eye 美國特級肉眼牛排 (最少兩位) +HK\$120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\$140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

Panna Cotta 黑櫻桃奶凍

白朱古力奶凍, Amarena糖酒漬黑櫻桃

Tiramisu 提拉米蘇 +HK\$20

咖啡浸手指餅, 馬斯卡彭芝士, Valrhona可可粉

Brunch menu will only be served for the whole table 套餐適用於整桌

(素) 素食. 價格以每位以港幣計算, 所有價格另加一服務費