



# JUNO

## LUNCH MENU - HK\$ 208 PER PERSON

### ADD HK\$38 FOR ONE DRINK

Calamansi Fizz, Peach Ice Tea, Ginger Lemonade  
Cava, Rosé Wine, White Wine, Red Wine

### CHOOSE TWO STARTERS

#### Carrot & Capsicum Soup

Roasted carrot, red pepper, cheese baguette (v)

#### Padrón Peppers

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

#### Tuna Tartare +HK\$50

Pomegranate dressing, capers, orange jelly, rice crackers

#### Hummus with pita bread

Chick peas, tahini, extra virgin olive oil

#### Burrata Pugliese +HK\$60

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

### CHOOSE ONE MAIN COURSE

#### Fusilli all'amatriciana

Guanciale, tomato sauce, pecorino cheese

#### Half Roasted Spring Chicken

Lemon salt and rosemary baked potatoes

#### Baked Seabass +HK\$30

Parsnip puree, baby spinach, lemon capers sauce

#### Melanzane alla Parmigiana

Layers of mozzarella, eggplant, tomato and fresh basil

#### Braised Beef Cheek +HK\$80

Pumpkin risotto, parmesan cheese, beef cubes

#### USDA Prime Rib-Eye

(min. 2 guests) +HK\$150 per person

Arugula and dry tomato salad, smashed potatoes

### CHOOSE ONE DESSERT

#### Fresh Raspberry & Passion Fruit

Raspberry, passion fruit foam, candied almonds

#### Tiramisu +HK\$30

Savoyardi, mascarpone, Valrhona cocoa powder

#### Coffee +HK\$20

(v) Vegetarian. All prices are in HKD  
and subject to 10% Service Charge



# JUNO

## LUNCH MENU 午餐套餐 - 每位 HK\$208

### 精選飲料一杯另加HK\$38

青金桔梳打, 白桃冰茶, 薑汁檸檬特飲  
氣泡酒, 粉紅葡萄酒, 紅葡萄酒, 或白葡萄酒

### CHOOSE TWO APPETISERS 自選兩道前菜

#### Carrot & Capsicum Soup 烤甘荀甜椒濃湯

香烤甘荀, 紅甜椒, 芝士法包 (素)

#### Padrón Peppers 西班牙甜青椒

特級初榨橄欖油炸甜椒 (素)

#### Tuna Tartare 吞拿魚他他 +HK\$50

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

#### Burrata Pugliese 布拉塔流心水牛芝士 +HK\$60

有機小蕃茄, 羅勒初榨橄欖油拌狗芽菜沙律, 烘烤榛子碎 (素)

### CHOOSE ONE MAIN 自選一道主菜

#### 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

#### Half Roasted Spring Chicken 烤春雞半隻

檸檬鹽, 迷迭香烤馬鈴薯

#### Baked Seabass 炭烤海鱸魚 +HK\$30

歐防風蓉, 嫩菠菜, 檸檬水瓜榴醬

#### Melanzane alla Parmigiana 南意爐烤芝士茄子塔

莫札瑞拉芝士, 茄子, 蕃茄及新鮮羅勒葉

#### Braised Beef Cheek 燉安格斯牛面肉燴飯 +HK\$80

南瓜蓉燴飯, 帕馬森芝士絲, 慢燉安格斯牛面肉粒

#### USDA Prime Rib-Eye

(min. 2 guests) +HK\$150 per person

#### 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

### CHOOSE ONE DESSERT 自選一道甜品

#### Fresh Raspberry & Passion Fruit 紅桑子與百香果

新鮮紅桑子, 百香果泡沫, 焦糖杏仁

#### Tiramisu 提拉米蘇 +HK\$30

咖啡浸手指餅, 馬斯卡彭芝士, Valrhona可可粉

#### Coffee 咖啡 +HK\$20