



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

Cauliflower Soup

Roasted cauliflower, smoked paprika, baguette (v)

Padrón Peppers

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

Tuna Tartare +HK\$50

Minced tuna, shallots, citrus ponzu, fried rice crackers

Beetroot Tartare

Sous-vide beetroot, dill yogurt, rocket and pinenuts (v)

Burrata Pugliese +HK\$60

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

CHOOSE ONE MAIN COURSE

Tagliatelle ai Funghi

Mushroom ragu, porcini broth, pecorino romano cheese

Half Roasted Spring Chicken

Lemon salt and rosemary baked potatoes

Baked Seabass +HK\$30

Roasted sweet potato, sauce vierge, basil breadcrumbs

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\$140 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

Cauliflower Soup 椰菜花濃湯

香烤椰菜花, 煙燻甜椒粉, 烤麵包 (素)

Padrón Peppers 西班牙甜青椒

特級初榨橄欖油炸甜椒 (素)

Tuna Tartare 吞拿魚韃靼 +HK\$50

吞拿魚蓉配檸檬西油味醃汁, 薄脆米片

Beetroot Tartare 紅菜頭他他

慢煮紅菜頭, 小茴香乳酪, 火箭菜, 烤松子仁 (素)

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

Tagliatelle ai Funghi 意大利蘑菇寬扁意粉

白酒燉蘑菇, 牛肝菌高湯, 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

香烤甜薯, 法式橄欖檸檬醬, 羅勒麵包糠

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\$140 per person

美國特級肉眼牛排 (最少兩位) +HK\$140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