



JUNO

TASTING MENU

HK\$538 PER PERSON

ADD HK\$120 FOR TWO GLASSES OF WINE

Your choice of cava, rosé, white or red wine

ALL STARTERS TO SHARE

Ibérico Ham 48 Months

Served on homemade rosemary focaccia

Burrata Pugliese

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

Eggs Tonnato

Tuna egg mayonnaise, capers, salmon roe

Tuna Tartare

Pomegranate dressing, rice crackers,
mini-capers, orange jelly

Padrón Peppers

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

CHOOSE ONE MAIN COURSE

Braised Lamb Ribs

Spanish baby lamb ribs, sage mash,
honey glaze carrot, chick peas ragu

Seafood Fideos (min. 2 guests) +HK\$80 p.p.

Red prawn Carabineros, short juicy noodles,
cuttlefish sofrito

Pork Ribs

Pomegranate molasses citrus and spices, smashed
rosemary jacket potatoes

Truffled Angus Beef Cheek Risotto +HK\$40

Porcini mushrooms and parmesan risotto,
shaved truffle

CHOOSE ONE DESSERT

Tiramisu

Savoyardi, mascarpone, Valrhona cocoa powder

Panna Cotta

White chocolate infused, strawberry coulis

Tarte Tatin +HK\$20

Apple tart, caramel chantilly, vanilla ice cream



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TASTING MENU

每位HK\$538 PER PERSON

餐酒搭配另加HK\$120

自選兩杯葡萄酒（氣泡酒，粉紅，紅或白葡萄酒）

ALL STARTERS TO SHARE

供分享前菜包括

Ibérico Ham 48 Months 伊比利亞火腿48個月

搭配新鮮烘烤迷迭香意大利麵包

Burrata Pugliese 布拉塔流心水牛芝士

有機小蕃茄，羅勒橄欖油拌狗芽菜沙律，烘烤榛子碎（素）

Egg Tonnato 吞拿魚蛋黃醬泡沫

意式吞拿魚醬，酸豆，三文魚子

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

Padrón Peppers 西班牙甜青椒

特級初榨橄欖油炸甜椒（素）

CHOOSE ONE MAIN 自選一道主菜

Braised Lamb Ribs 慢煮西班牙羊肋排

西班牙小羊肋排，鼠尾草薯蓉，蜜汁烤甘荀，鷹嘴豆醬

Seafood Fideos (min. 2 guests)

海鮮“砂鍋”西班牙短麵（最少兩位）

（每位另加HK\$80）

西班牙大紅蝦，蕃茄濃汁短麵條，墨魚

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

Truffled Angus Beef Cheek Risotto

黑松露安格斯牛面肉燴飯（另加HK\$40）

牛肝菌和帕瑪森芝士燴飯，刨松露

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

Tarte Tatin 塔丁蘋果塔（每位另加 HK\$20）

蘋果塔，焦糖奶油，雲尼拿雪糕

Tasting menu 不可單點（兩位起）套餐適用於整桌
（素）素食 價格以港幣計算，所有價格另加一服務費