

# JNNON · HONC KONC

香港灣仔皇后大道東二一三號胡忠大廈二樓

仙后

SINCE 1967



2/F, Wu Chung House, 213 Queen's Road Eas Wan Chai, Hong Kong Telephone 電話: 2808 0882

Reservation 訂座

Online Booking 網上預約: www.junon.com.hk

Instagram: junon.hk 微博:香港JUNON仙后餐廳

Facebook: JUNON 仙后餐廳

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HONG KONG, WEEKDAYS FROM 28 DEC, 2020

### SET LUNCH 午市套餐

#### Starter 頭盤

Iberico Ham, Beef Heart Tomato Salad with Pickled Endive and Green Onion 黑毛豬火腿,牛心茄沙律配醋漬苦白菜,青蔥

Pork Knuckle and Foie Gras Terrine with Parsley, Mache Salad **豬手鴨肝凍批配蕃茜**,野苣沙律

Salade Lyonnaise 里昂沙律 Poached Egg, French Bacon, Crispy Crouton, Frisée Salad and Mustard Vinaigrette

水煮蛋,法國煙肉,香脆包粒,菊苣沙律,芥末油醋

Crispy Veal Sweetbread with Potato Salad, Cornichons, Green Beans, Frisée and Sauce Gribiche

香脆小牛胸腺配馬鈴薯沙律,酸黃瓜、法邊豆、菊苣及法式蛋黃醬

#### Soup 湯

Daily Soup 是日餐湯

#### Main Course 主菜

Duck Breast, Blood Sausage served with Pickled Beetroot and Hibiscus Oil 鴨胸,血腸配醃紅菜頭及洛神花油

Crispy Pork Belly with Braised Cabbage, Baby Carrot, Pork Jus香脆豬腩配燴白菜,迷你胡蘿蔔,豬肉汁

Pan-seared Salmon, Pickled Cucumber and Dill, Lemon Honey Vinaigrette 輕煎三文魚,醃青瓜及蒔蘿,檸檬蜜糖醋汁

Spaghetti with Calamari, Chorizo and Espelette Pepper in Tomato Sauce 魷魚,辣肉腸意大利粉配微辣蕃茄醬

Truffle Croque Monsieur with French Fries and Garden Salad 法式芝士火腿及黑松露三文治配薯條及沙律

#### Dessert 甜品

Creme Brûlée with Madeleine 傳統焦糖燉蛋配瑪德蓮蛋糕

Chocolate Fondant with Kirsch and Sour Cherry Compote 法式朱古力流心蛋糕配櫻桃酒及酸甜醃漬櫻桃

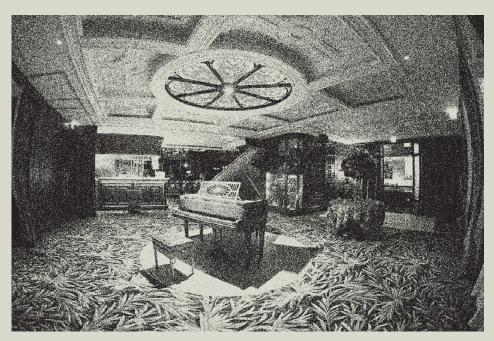
Mont Blanc Cake with Dried Fruit Sauce 栗子忌廉蛋糕配乾果汁

Coffee or Tea 咖啡或茶

Soup 湯 + Main Course 主菜 每位 **\$198** per person

Extra Order 額外加配Starter 頭盤 / Dessert 甜品每位 \$68 per person

Starter 頭盤 + Dessert 甜品 每位 \$136 per person



# A heritage of the past and the people from far-flung lands comprise truly fascinating tales.

How rapid economic development has transformed Hong Kong since the second half of the 20th century! From a quaint fishing village to the bustling 'Pearl of the Orient' by the 1980s, she not only attracted the world's attention, but also nurtured a unique and compelling vibe with her cutting-edge entertainment and exceptional dining culture found nowhere else. Those were the halcyon days of Hong Kong!

Will we ever see a renaissance of that era?

Back in the early-1800s, Hong Kong served as a backwater fishing port while Wan Chai was just a quiet, humble bay. Today, Hong Kong has emerged as the quintessential 'East-meets-West' global destination while Wan Chai is a dynamic and growing community where Chinese and Westerners easily mingle both socially and commercially.

From its business hub north of Gloucester Road and famous nightlife entertainment along Lockhart Road to Queen's Road East which was the original coast line, Wan Chai reflects a very particular Hong Kong style.

But will all that continue?

# **ALCOHOL - FREE WINE BY THE GLASS**

Dominique Laporte "Moscat d'Aqui" Sparkling \$98 per glass

Dominique Laporte Blanc \$88 per glass

Dominique Laporte Rouge \$88 per glass



## But will all that continue?

The blockbuster hit movie - "The World of Suzie Wong", starring Nancy Kwan, to the many novels published by renowned authors like Eileen Chang, Shi Shuqing and James Clavell, all describe love stories that blossomed between Chinese women and Western men in the Territory. Cross-cultural romance is indeed quite common here.

But will the love last?

A Legacy of our 'Golden Age'

Established a half century ago at the top floor of Wu Sang House, the tallest commercial building in Mong Kok, the original JUNON Restaurant's grand opening was held on November 17, 1967.

Now JUNON returns to Hong Kong at a new home in Wan Chai.

Located in Wu Chung House next to the Hopewell Centre, the

radiance of JUNON's heritage shines once again!

\*The dishes listed in the above menu are available on weekdays from Dec 28, 2020 onwards (from 12:15pm – 3:00pm, except public holidays and eves), and subject to change based on season and availability.
以上餐單由2020年12月28日起之平日供應(**由下午12:15至下午3:00**·公衆假期及其前夕除外)·並會根據季節及供應量進行調整