

Jun's

THIRD CULTURE COOKING WITH CANTONESE ROOTS, INSPIRED BY THE PEOPLE, PLACES, AND CULTURES THAT HAVE SHAPED WHO WE ARE.

RAW

salmon carpaccio | 95 GF|DF
salmon, lemon, jalapeño, kaffir lime oil

coconut sea bream | 95 GF|DF
7 day aged sea bream, coconut vinegar, coconut amino, umeboshi

hokkaido scallop | 95 SH|GF|DF
pineapple calamansi tepeche, avocado, banana chips

snapper ceviche | 95 GF|DF
tomato yuzu aguachile, raw mango, shiso, pickled tomatoes

wagyu striploin beef tartar | 155 GF|DF
szechuan bone marrow, chicharron, kimchi, classic tartar garnishes, 63 degree egg

COLD

burrata | 95 VT|GF**
pink paradise tomato, smashed cucumber, lacto fermented candy tomatoes, jun's chili crunch, sourdough

rainbow heirloom carrots | 95 VT|N|GF**
smoked labneh, soy honey butter, candied walnuts, sourdough

lobster pani puri | 130 SH|VT**
butter poached lobster, achari, tamarind fluid gel, golgappa

HOT

tempura za'atar chaat | 70 VT|GF
za'atar tempura, tamarind, yogurt, avocado crema, chaat masala

muhamarra | 75 SH|N
red pepper, smoked szechuan eggplant, black bean clams, lentil crackers

kung pao broccoli | 90 VG|GF|N
peanuts, broccoli, broccolini, crispy tofu, szechuan peppercorn

chili chicken | 100 GF|DF
kashmiri chili, boriva chili, chicken thigh, szechuan peppercorn, jalapeño

wagyu beef potsticker | 100 SH|GF|DF
wagyu beef, shrimp, jun's chili crunch, hot & sour vinaigrette, szechuan powder

sesame prawn cheese toast | 120 SH|GF**
hand cut shrimp, sourdough, mom's singapore style coconut curry

RICE AND NOODLES

dan dan spaghetti | 115 VG|N
mushroom broth, spaghetti, mustard greens, peanuts, scallions

bone marrow shrimp fried rice | 160 SH|GF|DF
roasted bone marrow, omani prawns, ginger, garlic, serrano chilies

GRILL

jalapeño onion wagyu smash burger | 95 GF**|DF**
comeback sauce, smashed double wagyu patty, american cheese, hawaiian bun

roasted baby chicken | 150 GF
roasted baby chicken, pimenton, butter olive oil emulsion, cherry tomato salad

cumin wagyu short rib | 180 GF**
wagyu short rib, szechuan peppercorn, cumin crust, pickles, chinese mustard, bao

omani prawn vindaloo | 220 SH|GF**|DF**
jumbo local prawns, goan spice, tamarind, curry leaves, crispy mantou

miso chilean sea bass | 290 GF|DF**
apple fennel slaw, lemon emulsion, furikake, cauliflower puree

wagyu steak frites | 425 GF|DF**
house made triple cooked fries, wild mushroom sauce
choice of cut 300g

wagyu steak & handmade noodles | 495 GF|DF**
australian wagyu, hand cut rice noodles, broccolini, roasted garlic sauce
choice of cut 300g

SIDES

house made truffle fries | 50 VT|GF|DF**
triple cooked potatoes, parmesan, truffle oil, chives

sabudana potato skins | 60 GF|VT
mashed potato, crispy skin, sago, curry leaf brown butter, melted cheese

summer greens | 60 VG|GF
seasonal vegetables, roasted garlic glaze

CHEF KELVIN SUGGESTS

CHEF'S TASTING 560
TEN COURSE TASTING MENU

VEGETARIAN TASTING 490
TEN COURSE TASTING MENU

SHORT STORY 295
SEVEN COURSE TASTING MENU

SHORT STORY 295
SEVEN COURSE VEGETARIAN MENU

vegan (VG) vegetarian (VT) gluten-free (GF) dairy-free (DF) shellfish (SH) nuts (N) can be made: vegan (VG**) vegetarian (VT**) gluten-free (GF**) dairy-free (DF**)

we use only gluten-free soy sauce and gluten-free oyster sauce in our kitchen. some products may contain milk, eggs, wheat, soy, peanuts, pecans, other tree nuts or traces of nuts. if you have a food allergy, please inform the Jun's team member serving you.
inclusive of 5% VAT, 10% service charge and subject to 7% municipality fee