

# JUN'S

WITH CANTONESE ROOTS, THIRD CULTURE COOKING WHERE EVERY DISH HAS A STORY

## RAW

**kinilaw prawns | 80** GF|DF|SH  
amaebi prawns, calamansi, lime juice

**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

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

## COLD

**not quite hummus | 65** VG|GF  
red lentils, mung bean, black gram lentils, mapo tomato, tadka, papadom

**baby gem caesar salad | 90** VT|GF  
charred corn, parmesan, baby gem, smokey caesar dressing, garlic confit

**burrata | 90** VT|GF\*\*  
pink paradise tomatoes, smashed szechuan cucumber, chinese red vinegar, 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 | 65** VT|GF  
za'atar tempura, tamarind, yogurt, avocado crema, chaat masala

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

**szechuan eggplant with hummus | 90** VT|N|VG\*\*  
hummus, charred eggplant, walnut mince, herbs, jordanian sumac, paratha

**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

**beef bulgogi | 100** GF|DF\*\*  
wagyu 7+ ribeye, korean chive scallion salad, aged kimchi vinaigrette, sesame seeds

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

**lamb neck shawarma | 175** SH|DF\*\*  
slow cooked lamb neck, charred pineapple salsa macha xo, sumac, lemon labneh, herbs

## CHEF KELVIN SUGGESTS THIRTEEN COURSE TASTING MENU

CHEF'S TASTING 560  
VEGETARIAN TASTING 490

## GRILL

**char siu jackfruit bao | 95** VT|VG\*\*|GF\*\*  
charred jackfruit, gunpowder, pickles, char siu sauce, bao

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

**juicy lucy burger | 110** GF\*\*|DF\*\*  
200g wagyu patty, american cheese, griddled onion, pickles, jalapeño

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

**cumin wagyu short rib | 160** GF\*\*  
wagyu short rib, szechuan peppercorn cumin crust, pickles, chinese mustard, bao

**lamb chop massaman | 185** GF|DF  
australian lamb chops, massaman curry sauce, potato, carrots

**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**

## NOODLES

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

**xo lobster spaghetti | 275** SH  
cheung family xo sauce, butter poached lobster, cherry tomato, spaghetti

## RICE

**vegetable kimchi egg fried rice | 70** VT|GF|VG\*\*  
kimchi, egg, burnt garlic, mixed vegetables

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

## SIDES

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

**sabudana potato skins | 55** GF  
mashed potato, crispy skin, sago, curry leaf brown butter, melted cheese

**summer greens | 60** VG|GF  
broccolini, broccoli, roasted garlic glaze

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