

JUN'S

DUBAI RESTAURANT WEEK LUNCH MENU

available from 1 - 17 may
2 courses | aed 125 per person
choice of starter + main or main + dessert and a bottle of **EIRA** water
PURE NORWEGIAN MINERAL WATER.

STARTER

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

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

chili chicken GF|DF
kashmiri chili, boriva chili, chicken thigh,
szechuan peppercorn, jalapeno

MAIN

char siu wagyu claypot rice GF|DF**
char siu bbq sauce, fried egg over claypot jasmine rice

miso sea bass claypot rice GF|DF**
line caught patagonian toothfish, togarashi miso,
lemon emulsion over claypot jasmine rice

mapo tofu & vegetables claypot rice VG|GF
silken tofu, wild mushroom, mapo sauce over claypot jasmine rice

DESSERT

coconut ube pie GF
coconut purple potato schmear, ube mousse,
coconut mousse, gluten free pie crumbs

mango panna cotta VG|GF|N**
mango elderflower panna cotta, coconut sago,
pomelo, almond crumble, mango leather

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**)

all prices are inclusive of VAT and municipality fees

DUBAI
RESTAURANT
WEEK

1 - 17 MAY 2026

JUN'S

DUBAI RESTAURANT WEEK DINNER MENU

available from 1 - 17 may
3 courses | aed 250 per person
choice of starter + main + dessert and a bottle of **EIRA** water
PURE NORWEGIAN.
MINERAL WATER.

STARTER

- rainbow heirloom carrots** VT|N|GF**
smoked labneh, soy honey butter, candied walnuts, sourdough
- szechuan eggplant with hummus** VT|N|VG**
hummus, charred eggplant, walnut kheema, herbs, jordanian sumac
- chili chicken** GF|DF
kashmiri chili, boriva chili, chicken thigh, szechuan peppercorn, jalapeño

MAIN

- dan dan spaghetti** VG|N
vegan mushroom peanut coconut broth, spaghetti,
zucchini, squash, peanuts, scallions
- roasted baby chicken** GF
roasted baby chicken, pimenton, butter olive oil emulsion, egg fried rice
- miso chilean seabass** GF|DF**
apple fennel slaw, lemon emulsion, summer vegetable, furikake

DESSERT

- coconut ube pie** GF
coconut purple potato schmear, ube mousse,
coconut mousse, gluten free pie crumbs
- mango panna cotta** VG|GF|N**
mango elderflower panna cotta, coconut sago,
pomelo, almond crumble, mango leather

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**)

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