



# Jun's

## weekend rituals

2 courses 150aed | 3 courses 180aed

### STARTER

choose 1

- baby gem caesar salad** <sup>VT|GF</sup>  
charred corn, parmesan, baby gem, smoky caesar dressing, garlic confit
- coconut sea bream** <sup>GF|DF</sup>  
7 day aged sea bream, coconut vinegar, coconut amino, umeboshi
- watermelon tartar** <sup>VG|GF</sup>  
compressed watermelon, nori cracker, charred avocado, agua de chile, sesame
- szechuan eggplant with hummus** <sup>VT|N|GF\*\*</sup>  
hummus, charred eggplant, walnut mince, herbs, jordanian sumac, paratha
- char siu jackfruit bao** <sup>VT|GF\*\*</sup>  
charred jackfruit, gunpowder, pickles, char siu sauce, bao
- wagyu beef potsticker** <sup>SH|GF|DF</sup>  
wagyu beef, shrimp, jun's chili crunch, hot & sour vinaigrette, szechuan powder
- rainbow heirloom carrots** <sup>VT|N|GF\*\*</sup>  
smoked labneh, soy honey butter, candied walnuts, sourdough
- salmon carpaccio** <sup>GF|DF</sup>  
salmon, lemon, jalapeño, kaffir lime oil
- chili chicken** <sup>GF|DF</sup>  
kashmiri chili, boriva chili, chicken thigh, szechuan peppercorn, jalapeño

### ENTREES

choose 1

- miso sea bass claypot rice** <sup>GF|DF\*\*</sup>  
line caught patagonian toothfish, lemon emulsion over claypot jasmine rice
- roasted baby chicken** <sup>GF</sup>  
roasted baby chicken, pimenton, butter olive oil emulsion, egg fried rice
- char siu wagyu short rib claypot rice** <sup>GF|DF\*\*</sup>  
wagyu short rib, char siu bbq sauce, fried egg over claypot rice
- dan dan spaghetti** <sup>VG|N</sup>  
mushroom broth, spaghetti, mustard greens, peanuts, scallions
- macanese mushroom** <sup>VT|GF\*\*</sup>  
wild mushroom, macanese sauce, parmesan, sourdough
- jalapeño onion wagyu burger (single) & fries** <sup>GF\*\*|DF\*\*</sup>  
comeback sauce, american cheese, smashed single wagyu patty, hawaiian bun
- sesame prawn cheese toast** <sup>SH|GF\*\*</sup>  
hand cut shrimp, sourdough, mom's singapore style coconut curry
- vegetable garlic noodles** <sup>VT</sup>  
tempura vegetables, chinese egg noodles, garlic parmesan emulsion
- wagyu steak frites** <sup>GF|DF\*\*</sup>  
australian wagyu, house made triple cooked fries, wild mushroom sauce
- koji prawns with egg fried rice** <sup>SH|GF|DF</sup>  
omani prawns, ginger, garlic, egg, serrano chilies

### DESSERT

choose 1

- chocolate pancake** <sup>GF</sup>  
gluten free pancakes, dark chocolate, milk chocolate, white chocolate, maple syrup
- boba creme brulee** <sup>GF</sup>  
ginger scented custard, coconut boba, burnt caramel
- mango panna cotta** <sup>VG|GF|N</sup>  
mango elderflower panna cotta, sago, almond crumble, mango leather

### BEVERAGES

packages available for three hours

soft | 110    house | 295    bubbles | 395    champagne | 545

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|--|--|--|---|---|
| <b>soft</b><br>zero-proof cocktails<br>soft drinks<br>fresh juices | <b>house</b><br>spirits<br>cocktails<br>wine<br>beer | <b>bubbles</b><br>sparkling wine<br>spirits<br>cocktails<br>wine<br>beer | <b>champagne</b><br>house champagne<br>premium spirits<br>cocktails<br>wine<br>beer | <b>cocktails</b><br>passion fruit martini<br>za'atar gin & tonic<br>gin basil<br>sabai<br>new york sour<br>sticky |
|--|--|--|---|---|

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