



# 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

**burrata** <sup>VT|GF\*\*</sup>  
pink paradise tomatoes, smashed szechuan cucumber, chinese red vinegar, lacto fermented candy tomatoes, jun's chili crunch, sourdough

**szechuan eggplant with hummus** <sup>VT|N|GF\*\*</sup>  
hummus, charred eggplant, walnut mince, herbs, jordanian sumac, paratha

**char siu jackfruit bao** <sup>VT|VG|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

**omani prawn vindaloo** <sup>SH|GF\*\*|DF\*\*</sup>  
jumbo local prawns, goan spice, tamarind, curry leaves, crispy mantou

## 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

**coconut panna cotta** <sup>GF|VG\*\*</sup>  
mango, passion fruit, palitaw mochi, pandan sago

## BEVERAGES

packages available for three hours

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

**soft**  
zero-proof cocktails  
soft drinks  
fresh juices

**house**  
spirits  
cocktails  
wine  
beer

**bubbles**  
sparkling wine  
spirits  
cocktails  
wine  
beer

**champagne**  
house champagne  
premium spirits  
cocktails  
wine  
beer

**cocktails**  
passion fruit martini  
za'atar gin & tonic  
gin basil  
sabai  
new york sour  
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