

JUN'S

BUSINESS LUNCH

2 courses 125aed | 3 courses 145aed

STARTER

choose 1

burrata ^{VT|GF**}
pink paradise tomatoes, smashed szechuan cucumber
chinese red vinegar, lacto fermented candy tomatoes, jun's chili crunch, sourdough

baby gem caesar salad ^{VT|GF}
charred corn, parmesan, baby gem,
smoky caesar dressing, garlic confit

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

szechuan eggplant with hummus ^{N|VT|GF**}
hummus, charred eggplant, walnut mince, herbs, jordanian sumac, paratha

coconut sea bream ^{GF|DF}
7 day aged sea bream, coconut vinegar, coconut amino, umeboshi

salmon carpaccio ^{GF|DF}
salmon, lemon, jalapeño, kaffir lime oil

wagyu beef potsticker ^{GF|DF|SH}
three pieces wagyu beef, shrimp, jun's chili crunch, hot & sour vinaigrette, szechuan powder

chili chicken ^{GF|DF}
kashmiri chili, boriva chili, chicken thigh, szechuan peppercorn, jalapeño

MAIN

choose 1

dan dan spaghetti ^{VG|N}
mushroom broth, spaghetti,
mustard greens, peanuts, scallions

jalapeño onion wagyu burger (single) & fries ^{GF**|DF**}
comeback sauce, american cheese,
smashed single wagyu patty, hawaiian bun

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

wagyu steak frites ^{GF|DF**}
wagyu mb7, house made triple cooked fries,
wild mushroom sauce

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

kung pao broccoli with egg fried rice ^{VG**|GF|N}
peanuts, broccoli, broccolini, crispy tofu,
szechuan peppercorns, egg fried rice

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

char siu wagyu short rib claypot rice ^{GF|DF**}
wagyu short rib, char siu bbq sauce,
sunny side egg over claypot jasmine rice

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

pad gra prow ^{GF|DF}
thai basil wagyu beef, thai red chili,
holy basil, sunny side egg, claypot rice

vegetable garlic noodles ^{VT}
tempura vegetables, chinese egg noodles,
garlic parmesan emulsion

roasted baby chicken ^{GF}
roasted baby chicken, pimenton,
butter olive oil emulsion, egg fried rice

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

vegetable pad thai ^{GF|DF|N}
rice noodle, tamarind, egg, peanuts, bean sprouts

DESSERT

choose 1

boba creme brulee ^{GF}
ginger scented custard, coconut boba
burnt caramel

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

coconut panna cotta ^{GF|VG**}
mango, passion fruit,
palitaw mochi, pandan sago

s'mores ice cream sandwich ^{GF|N}
gluten free cookies, vanilla ice cream,
burnt meringue, hot chocolate

ENHANCEMENTS

beer	40 bottle	selection	house wine	glass bottle	champagne	glass bottle
premium beer	75 bottle	of cocktails 50	red/white/rose	45 200		125 720

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