

JUN'S

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

RAW

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

scallop & corn | 115 SH|GF
hokkaido scallop, house made yuzu kosho, corn puree, warm crispy rice

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

COLD

steamed edamame | 35 VG|GF
maldon sea salt, olive oil

thai beef salad | 65 GF|DF|N
wagyu beef, tomatoes, pomelo, mango, bean sprouts, lime juice, peanuts

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

watermelon tartar | 80 VG|GF
compressed watermelon, nori cracker, charred avocado, agua de chile, sesame

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

umami koji tomato burrata | 90 VT|GF**
koji tomatoes, dried tomatoes, burrata, basil oil, sourdough

rainbow heirloom carrots | 95 VT|N|GF**
smoked labneh, soy honey butter, candied walnuts, sourdough

lobster pani puri | 130 SH|DF**|VT**
butter poached lobster, achari, tamarind fluid gel, golgappa

HOT

tempura za'atar chaat | 65 VT|GF|VG**
za'atar tempura, tamarind, yogurt, avocado crema, chaat masala

spinach saag dip | 85 VT|GF
baby spinach, fenugreek, crispy okra, parmesan, cauliflower puree, root vegetable chips

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

calamari black bean sauce | 100 SH|GF|DF
fermented black bean, burnt nori sauce, shallots, cherry tomatoes

mapo paneer makhani | 110 VT|GF|VG**
koji urad dal, szechuan peppercorn, paneer, tofu

karaage 2.0 | 110 GF
corn bread waffles, crispy chicken thighs, red hot sauce, pickles

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

lamb chops | 185 GF|DF**
australian baby lamb, jun's masala, charred olive salad

GRILL

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

juicy lucy burger | 95 GF**|DF**
200g wagyu patty, american cheese, griddled onion, pickles, jalapeño

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

thai red curry roasted baby chicken | 150 GF|DF
corn fed baby chicken, thai red curry, coconut, seasonal vegetables

lamb neck shawarma | 160 SH|GF**|DF**
slow cooked lamb neck, charred pineapple salsa macha xo, sumac, lemon labneh, herbs

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

koji sambal prawns | 220 SH|GF|N|DF**
house made koji sambal, cashew puree, roasted local organic peppers

miso chilean sea bass | 290 GF|DF**
apple fennel slaw, lemon emulsion, furikake, cauliflower puree

wagyu steak frites | 425 GF|DF**
wagyu tenderloin mb5, house made triple cooked fries, wild mushroom sauce, 300g

wagyu steak & handmade rice noodles | 520 GF|DF**
australian wagyu, hand cut rice noodles, broccolini, roasted garlic sauce
choice of cut 300g

NOODLES

bolognese tteokbokki | 100 GF
wagyu beef, braised brisket, tendon, shio tomatoes, parmesan

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

softshell crab & garlic noodles | 160 SH|GF**|VT**
softshell crab, chinese egg noodles, garlic parmesan emulsion

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

RICE

vegetable kimchi egg fried rice | 70 VT|GF|DF
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

charred cabbage | 55 VT|GF
brown butter ponzu, potato chip crumble

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

winter greens | 60 GF|DF
broccolini, broccoli, roasted garlic glaze

CHEF KELVIN SUGGESTS THIRTEEN COURSE TASTING MENU

CHEF'S TASTING 560
VEGETARIAN TASTING 490

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