JUN'S

Events Brochure

@junsdubai

www.junsdubai.com

The Brand

Jun’s is Dubai’s home for bold, boundary-breaking flavours. Recognized by the Michelin Guide, MENA’s 50 Best Restaurants, and Gault & Millau, Jun’s redefines modern fine dining with a spirit of playfulness and innovation. Located on the city’s iconic boulevard with views of the Burj Khalifa, Jun's serves inventive, borderless cuisine that surprises, delights, and connects people through flavour.

Gault & Millau

Middle East North Africa's 50 BEST RESTAURANTS
powered by S.Pellegrino & Acqua Panna

MICHELIN



Chef Kelvin Cheung

Kelvin's cooking is shaped by the places he has lived, the cultures he grew up with and the memories he has collected along the way. A third generation Chinese Canadian chef raised in Chicago, he has worked in kitchens around the world before bringing those experiences together at Jun's, one of Dubai's most recognised third culture dining destinations.

His French culinary training, Chinese heritage and North American upbringing all play a part in the way he approaches food. Over the years, Kelvin has developed a style that feels deeply personal, drawing on familiar flavours and memories while presenting them in new and unexpected ways. At Jun's, this comes through in dishes that tell a story, spark emotion and encourage guests to experience something outside the ordinary.

As Chef and Partner, Kelvin brings the same care and energy to his team as he does to every plate. He is passionate about the smallest details, creating an open and collaborative kitchen, and making sure that genuine hospitality sits at the heart of everything Jun's does.











Private Bookings

Indoor

120 Pax, Seated
300 Pax, Standing, Cocktail & Canapés
DJ Booth / Bar Area: 14 Pax Seated | 20 Standing
Semi-Private Area: 25 Pax Seated | 30 Standing
Main Dining Area: 120 Pax Seated | 200 Pax Standing
(Semi-Private, Main Dining & Bar)
Family Dining Area: 30 Pax Seated

Lunch
Indoor (Weekdays): AED 30K onwards
Indoor (Weekends): AED 40K onwards

Dinner
Indoor (Weekdays): AED 50K onwards
Indoor (Weekends): AED 80K onwards

Pricing can be customised depending on package type, number of guests, and event style.



Private Bookings

Outdoor

100 pax seated with existing chairs
200 pax standing, cocktail & canapés

Lunch
Outdoor (Weekdays): AED 20K onwards
Outdoor (Weekends): AED 40K onwards

Dinner
Outdoor (Weekdays): AED 30K onwards
Outdoor (Weekends): AED 50K onwards



Group Bookings

From birthdays to baby showers, Jun's sets the stage for unforgettable moments.

Our vibrant space creates the perfect backdrop to eat, drink, and connect with the people who matter most. Whether you're gathering for a milestone celebration, hosting an intimate dinner, or simply enjoying a night out, Jun's transforms every occasion into something memorable.

From fully customized event packages to everyday dining, our dedicated team is here to guide you through the process with care and creativity. We'll help you tailor every detail, from menus to ambiance, so your experience feels effortless, seamless, and truly personal.

At Jun's, we believe every meal should be a celebration. And whether it's a once-in-a-lifetime event or your favorite midweek escape, we're here to make it special, every step of the way.



A Venue Brands and Communities Can Make Their Own

Jun's has welcomed brands, communities and private hosts for occasions that feel personal rather than pre-packaged. From intimate dinners and product moments to professional gatherings and celebrations, the team works closely with each partner to adapt the space, guest journey and menu.

Layouts, service style, dishes and details can be tailored around a campaign, audience or brief, allowing every event to retain its own identity while benefiting from Jun's warm hospitality and Chef Kelvin Cheung's Third Culture Cooking, making it an ideal setting for brand events, or personalized get-togethers.

A flexible setting for paid brand events, private occasions and community gatherings.



Multi-Format Dining at Jun’s

Jun’s offers a flexible approach to event dining, with menus and service styles adapted to suit each occasion. Formats can be enjoyed individually or combined to create an experience tailored to the guest list, setting and brief.

Canapés: Ideal for standing receptions and cocktail parties, bite-sized interpretations of Chef Kelvin Cheung’s Third Culture Cooking allow guests to mingle while discovering the restaurant’s distinctive flavours.

Seated dining: Intimate dinners and larger gatherings can be built around personalised menus, bringing guests together over thoughtfully prepared dishes and Jun’s warm hospitality.

Live stations: Interactive cooking and serving stations bring an engaging element to brand events and celebrations, allowing guests to experience the creativity behind each dish.



Event Catering

Jun’s also offers event catering, bringing Chef Kelvin Cheung’s Third Culture Cooking and the restaurant’s warm hospitality to venues and celebrations across Dubai. Every catering experience is developed around the individual client, with bespoke packages ranging from food-only catering to a more complete service with Jun’s chefs on site. Menus, formats and levels of support can be adapted depending on the scale and style of the occasion, ensuring each event receives exactly what it needs.



Event Catering - Capabilities

Event Types:

Product Launches and Brand Activations: Tailored menus, branded details and interactive dining moments designed to bring a campaign or product story to life.

Founder Dinners and Media Gatherings: Seated dinners, intimate suppers and networking events created for founders, media, influencers and key brand communities.

Corporate and Private Celebrations: Catering for team gatherings, client entertainment, milestone events and larger celebrations across a range of external venues.

Catering Services:

Flexible Service Packages: Bespoke options ranging from food-only catering to complete on-site support with chefs, service staff.

Adaptable Dining Formats: Canapés, seated dining and interactive live stations can be offered individually or combined to suit the venue, guest list and occasion.

Bespoke Menus and Presentation: Menus can be tailored around dietary requirements, brand identity, event themes and budgets, with options for customised presentation, menus and packaging.



Spotify Guest List supper club

Spotify brought its Guest List platform to life at Jun's through a premium supper club that connected music, food and personal storytelling. Chef Kelvin Cheung's menu helped translate the campaign into an intimate collaboration between food and music for invited guests.



Dubai Young Professionals

The restaurant has hosted Dubai Young Professionals for a gathering that balanced meaningful networking with a relaxed dining experience. The setting allowed guests to connect naturally while the menu created a shared focal point for the occasion.



Wedding Reception

Jun's provided a warm setting for a wedding reception lunch, with the space, table styling, service and menu shaped around the couple's celebration, accompanied by one of the venue's signature celebration cakes. The format showed how naturally the restaurant can move from everyday dining to an occasion that feels entirely personal.



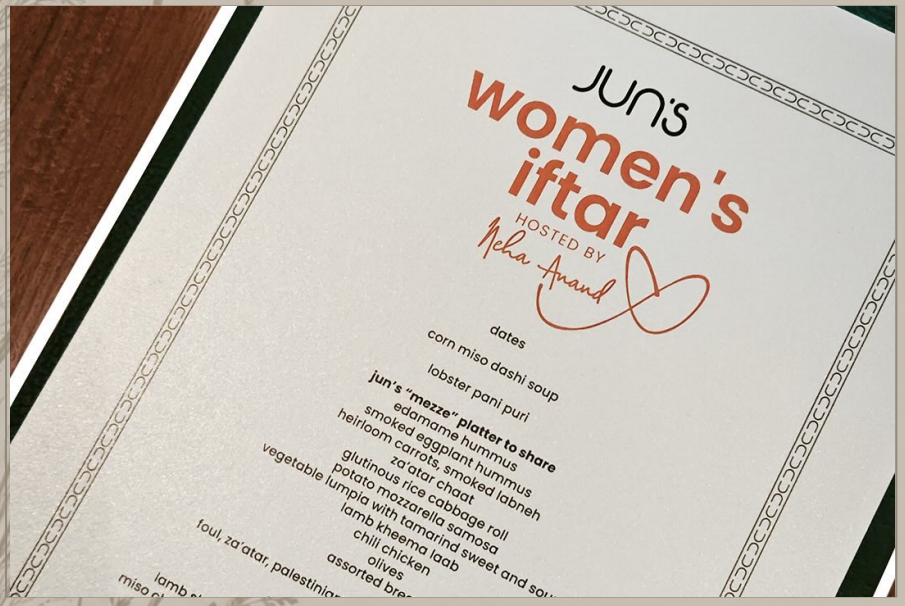
Baby shower

For a private baby shower, Jun's offered an intimate setting that could be tailored around the host, guest list and mood of the celebration. From the menu to personalized décor to the tablescape and service style, details can be adjusted to make personal milestones feel distinctive.



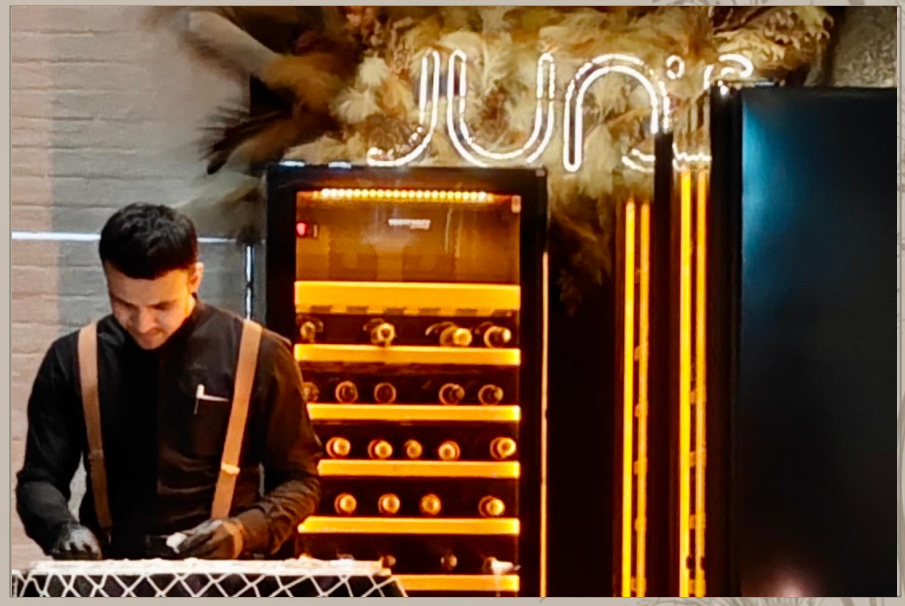
Women's Iftar

A dedicated Women’s Day Iftar brought guests together over a shared dining experience designed around connection and conversation and celebration of women. Jun's communal style of hospitality made it possible to create an occasion that felt considered, welcoming and suited to the spirit of the evening.



DALDS

Jun's welcomed DALDS for an organisation-led gathering built around good food including a bespoke oyster bar and easy conversation. The occasion demonstrated how the restaurant can support group events that need structure and privacy without losing warmth or personality.



Large Group Sample Menus

JUN'S

THREE COURSE SHARING STYLE MENU | 350*

STARTERS

tempura za'atar chaat
za'atar tempura, tamarind, yogurt, avocado crema, chaat masala

chili chicken
kashmiri chili, boriva chili, chicken thigh, szechuan peppercorn, jalapeño

MAINS

kung pao broccoli
peanuts, broccoli, szechuan peppercorn, tofu

jerk glazed baby lamb neck
jamaican grilled lamb neck, jerk glaze, braised kidney bean stew, plantain

thai red curry roasted baby chicken
corn fed baby chicken, thai red curry, coconut, sesonal vegetables

SIDES

vegetable kimchi fried rice

DESSERTS

mango panna cotta
mango elderflower panna cotta, coconut sago,
coconut almond crumble, mango leather

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

Inclusive of 5% VAT, 10% service charge and subject to 7% municipality fee

JUN'S

FOUR COURSE SHARING STYLE MENU | 445*

STARTERS

bread & hot honey butter
hot honey chili butter, vietnamese banh mi, fermented black garlic

salmon carpaccio
7 day aged salmon, kaffir lime leaf, nikiri, pickled shallots

tempura za'atar chaat
za'atar tempura, tamarind, yogurt, avocado crema, chaat masala

wagyu beef potsticker
wagyu beef, shrimp, jun's chili crunch, hot & sour vinaigrette, szechuan powder

MAINS

kung pao broccoli
peanuts, broccoli, szechuan peppercorn, tofu

norwegian grilled salmon
winter vegetables, lemon butter emulsion

jerk glazed baby lamb neck
jamaican grilled lamb neck, jerk glaze, braised kidney bean stew, plantain

thai red curry roasted baby chicken
corn fed baby chicken, thai red curry, coconut, sesonal vegetables

SIDES

sweet potato
vegetable kimchi fried rice

DESSERTS

mango panna cotta
mango elderflower panna cotta, coconut sago,
coconut almond crumble, mango leather

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

boba creme brulee
ginger scented custard, coconut boba, burnt caramel

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JUN'S

FOUR COURSE SHARING STYLE MENU | 800*

STARTERS

rainbow heirloom carrots
smoked labneh, soy honey butter, candied walnuts, sourdough

szechuan eggplant with hummus
hummus, charred eggplant, walnut mince, herbs, Jordanian sumac, paratha

potsticker
wagyu beef, shrimp, jun's chili crunch, hot & sour vinaigrette, szechuan powder

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

MAINS

dan dan spaghettini
mushroom broth, spaghettini, mustard greens, peanuts, scallions

miso chilean sea bass
apple fennel slaw, lemon emulsion, broccolini, furikake

thai red curry roasted baby chicken
corn fed baby chicken, thai red curry, coconut, sesonal vegetables

wagyu beef short rib
australian wagyu mb7+, char siu sauce, potato puree

SIDES

sweet potato
vegetable kimchi fried rice
winter greens

DESSERTS

mango panna cotta
mango elderflower panna cotta, coconut sago,
coconut almond crumble, mango leather

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

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FOUR COURSE SHARING STYLE MENU | 950*

STARTERS

lobster pani puri
butter poached lobster, achari, tamarind fluid gel, golgappa

heirloom tomato with burrata
garlic toum sauce, szechuan marinara, olive oil, charred sourdough

sea bream carpaccio
7 day aged salmon, kaffir lime leaf, nikiri, pickled shallots

wagyu beef potsticker
wagyu beef, shrimp, jun's chili crunch, hot & sour vinaigrette, szechuan powder

MAINS

mapo eggplant lasagna
eggplant parmesan, mapo tomato sauce, mozzarella, tofu sauce, parmesan

xo lobster spaghettini
cheung family xo sauce, butter poached lobster, cherry tomato, spaghettini

miso chilean sea bass
apple fennel slaw, lemon emulsion, broccolini, furikake

wagyu tenderloin
australian tenderloin mb7, potato puree, summer vegetables

SIDES

sweet potato
vegetable kimchi fried rice
winter greens

DESSERTS

mango panna cotta
mango elderflower panna cotta, coconut sago,
coconut almond crumble, mango leather

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

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BEVERAGE PACKAGES

SOFT | 110*

mocktails - tokyo | it's a date

fresh juices

soft drinks

HOUSE | 295*

cocktails - passion fruit martini | gin basil smash
daiquiri | penicillin | let's get sticky

wines - red | white

spirits - vodka | gin | rum | whiskey

BUBBLES | 395*

cocktails - passion fruit martini | gin basil smash
daiquiri | penicillin | | let's get sticky

wines - red | white

spirits - vodka | gin | rum | whiskey

PREMIUM | 545*

champagne

signature cocktails - sentai green | nacho libre
jun's & tonic | sabai | let's get sticky

wines - red | white | rose

premium spirits - vodka | gin | rum | whiskey

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JUN'S

CANAPÉS RECEPTION
SELECTION OF CANAPÉS | 360*

(CHOOSE FOUR)

chicken	**beef**	**seafood/fish**
chicken lumpia	beef yakitori	calamari fritters
sesame chilli chicken	bbq short ribs	tempura fish taco
korean grilled chicken	wagyu beef taco	grilled sambal shrimp

VEGETARIAN (CHOOSE THREE)
beetroot & feta cheese taco
veg lumpia
szechuan eggplant, spiced tofu yoghurt and pine nuts
kung pao tofu
smoked labneh & charred carrots on toast
charred cauliflower, chickpea chutney and pomegranate
mushroom on toast

MAKI ROLLS (CHOOSE TWO)
served with soy sauce & wasabi

spicy salmon roll
cream cheese, avocado, fresh salmon, spicy mayo, teriyaki, holland chilli, ikura

spicy tuna roll
tuna, spicy mayo, asparagus, jalapeno, black tobiko

yasai roll
avocado, cucumber, lettuce, carrots, sesame seeds, chives, mango salsa

DESSERTS (CHOOSE TWO)
raspberry chocolate mousse
ube cake
lemon cheesecake
hazelnut praline mousse and crumble

inclusive of 5% VAT, 10% service charge and subject to 7% municipality fee

Inclusive Dining

Jun’s event menus are designed with inclusive dining at their heart, ensuring every guest can enjoy the experience regardless of dietary requirements. Dishes can be thoughtfully selected and adapted for vegetarian, vegan, gluten-free and other dietary needs, without compromising the creativity, flavour or storytelling that defines Chef Kelvin Cheung’s Third Culture Cooking.



Venue Details

Address: Jun’s Sheikh Mohammed Bin Rashid Boulevard, Downtown Dubai

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For any event or collaboration inquiries, please reach out to:

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