

JUN'S

PRE-THEATRE

now even happier

daily 5.30pm to 7pm

two course menu | 165
starter + main or main + dessert

STARTER

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

salmon carpaccio GF | DF
salmon, lemon, jalapeño, kaffir lime oil

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

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

MAIN

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

jalapeño onion wagyu smash burger & fries GF** | DF**
smashed single wagyu beef patty, comeback sauce,
american cheese, hawaiian bun

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

inasal bbq chicken leg GF | DF
boneless chicken leg, soy, chimichurri, papaya salad

DESSERT

mango panna cotta VG | GF | N
mango elderflower panna cotta, coconut sago,
almond crumble, mango leather

baked alaska tiramisu mochi & hot chocolate mocha GF | N
espresso zabaglione, brown butter semifreddo,
sesame peanut mochi

ENHANCEMENTS

house wine glass | bottle
45 | 200

prosecco glass | bottle
65 | 375

champagne glass | bottle
125 | 720

house spirits | 45

beer | 45

premium beer | 75

cocktails | 55

aperol spritz
aperol, soda, sparkling wine

#2 pencil
irish whiskey, Islay whisky spray, ginger, lime

gin basil smash
gin, basil, lemon

espresso martini
vodka, coffee liqueur, espresso

za'atar gin & tonic
gin, za'atar infused white wine, tonic

limoncello spritz
limoncello, sparking, soda

SMALL BITES | 50

salmon carpaccio GF | DF
salmon, lemon, jalapeño, kaffir lime oil

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

szechuan eggplant with hummus VT | N | VG**
hummus, charred eggplant, walnut mince,
herbs, jordanian sumac, paratha

dibba bay #2 oysters SH | GF | DF
thai herbs, lemon, fermented sambal

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

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

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

mushroom pani puri GF** | DF**
three pieces, macanese mushroom, achari,
tamarind fluid gel, golgappa

house made truffle fries VT | GF | DF
triple cooked potatoes, parmesan,
truffle oil, chives

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