

JUN'S

THE SHORT STORY VOLUME IV SEVEN COURSE TASTING MENU | 295

lobster pani puri SH | DF**

lobster, tamarind, macanese sauce, agua

sea bream GF

whipped bone broth butter, dry aged sea bream,
pickled grapes, gamtae seaweed

pequod's deep dish pizza GF**

sourdough focaccia, mozzarella, cheese foam,
lacto fermented tomatoes, pizza fond

mama's dolma elotes GF

scallop, wagyu longaniza, glutinous rice in grape leaf, elotes puree

wagyu steak & handmade noodles GF | DF

australian wagyu mb7, hand cut rice noodles,
broccolini, roasted garlic sauce

OR

lobster & handmade noodles SH | GF | DF

lobster, hand cut rice noodles, black bean sauce

keri chaat GF | DF

raw mango sorbet, jun's chaat masala, herbs, puffed rice

palestinian olive oil GF

olive oil ice cream, olive caramel, dark chocolate

petit fours

PAIRINGS

zero proof | 125
wine | 245

THIRD CULTURE COOKING WITH CANTONESE ROOTS,
INSPIRED BY THE PEOPLE, PLACES, AND CULTURES
THAT HAVE SHAPED WHO WE ARE.

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**)

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