

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

muhamarra SH | N | VT**
red pepper, smoked szechuan eggplant, black bean clams, lentil crackers

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 spaghetтини VG | N
mushroom broth, spaghetтини,
mustard greens, peanuts, scallions

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

chicken al pastor GF | DF
spiced minced chicken, tomato cucumber salsa,
sunny-side egg over claypot jasmine rice

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

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

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

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

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	50 250		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