

JUN'S

THE SHORT STORY VOLUME II SEVEN COURSE TASTING MENU | 255

lobster pani puri ^{DF**}

lobster, macanese sauce, tamarind, agua

kinilaw ^{GF | DF}

amaebi prawns, calamansi, lime juice

not quite hummus ^{VG | GF}

three lentil hummus, mapo jam, papadum

scallop and corn ^{SH | GF}

hokkaido scallop, corn miso,
pickle, parmesan garum foam

juicy lucy burger ^{GF** | DF**}

200g wagyu patty, american cheese,
griddled onion, pickles, jalapeño on a house
baked hawaiian bun with fries

OR

wagyu steak & handmade noodles ^{GF | DF}

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

loomi paleta ^{GF | DF}

summer fruit, cilantro, loomi

breakfast in dubai ^{GF}

dubai strawberry cereal, vanilla bean pot de creme,
sponge, sumac strawberries, loomi

petit fours ^{GF** | DF**}

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