

Jun's

BUSINESS LUNCH

2 courses 125aed | 3 courses 145aed

STARTER

choose 1

steamed edamame ^{VG | GF}
maldon sea salt, olive oil

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

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

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

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 ^{SH | GF | DF}
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 spaghetti ^{VG | N | GF**}
mushroom broth, spaghetti,
mustard greens, peanuts, scallions

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

karaage 2.0 ^{GF}
corn bread waffles, crispy chicken thighs,
red hot sauce, pickles

sesame prawn cheese toast ^{SH | GF**}
hand cut shrimp, sourdough,
mom's singapore style coconut curry

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

macanese mushroom ^{VT | VG** | GF**}
wild mushroom, macanese sauce,
parmesan, sourdough

thai beef salad ^{GF | DF | N}
wagyu beef, tomatoes, pomelo, mango,
bean sprouts, lime juice, peanuts

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

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

thai red curry roasted baby chicken ^{GF | DF}
corn fed baby chicken, thai red curry,
coconut, seasonal vegetables

chicken caesar salad ^{GF | VT**}
grilled chicken, baby gem, charred corn,
avocado, parmesan, caesar dressing

pad thai ^{GF | DF | N}
rice noodle, tamarind, egg, peanuts, bean sprouts

chicken in black bean sauce claypot ^{SH | GF | DF}
wok sauteed chicken, fermented black bean,
soy, oyster, bell peppers, onion

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, coconut sago,
almond crumble, mango leather

baked alaska ^{GF | N}
burnt meringue, mochi, espresso ice cream,
brown butter semi freddo, hot chocolate mocha

ENHANCEMENTS

beer 45 | bottle
premium beer 75 | bottle

selection of cocktails | 55

house wine glass | bottle
red/white/rose 45 | 200

sparkling wine glass | bottle
65 | 375

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