

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|ve**
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 prawn 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
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