

Jun's

BUSINESS LUNCH

2 courses 125aed | 3 courses 145aed

STARTER

choose 1

- dibba bay oysters no.2 (2pcs)

thai herbs, lemon, fermented sambal

SH | GF | DF

szechuan eggplant with hummus

hummus, charred eggplant, walnut mince, herbs, jordanian sumac, paratha

N | VT | VG**

tempura za'atar chaat

za'atar tempura, tamarind, yogurt, avocado crema, chaat masala

VT | GF | VG**

wagyu beef potsticker

wagyu beef, shrimp, jun's chili crunch, hot & sour vinaigrette, szechuan powder

SH | GF | DF

rainbow heirloom carrots

smoked labneh, soy honey butter, candied walnuts, sourdough

VT | N | GF**

umami koji tomato burrata

koji tomatoes, dried tomatoes, burrata, basil oil, sourdough

VT | GF**

salmon carpaccio

salmon, lemon, jalapeño, kaffir lime oil

GF | DF

chili chicken

kashmiri chili, boriva chili, chicken thigh, szechuan peppercorn, jalapeño

GF | DF

MAIN

choose 1

- dan dan spaghetti

mushroom broth, spaghetti, mustard greens, peanuts, scallions

VG | N | GF**

jalapeño onion wagyu burger (single) & fries

comeback sauce, american cheese, smashed single wagyu patty, hawaiian bun

GF** | DF**

karaage 2.0

corn bread waffles, crispy chicken thighs, red hot sauce, pickles

GF

sesame prawn cheese toast

hand cut shrimp, sourdough, mom's singapore style coconut curry

SH | GF**

wagyu steak frites

wagyu tenderloin mb5, house made triple cooked fries, wild mushroom sauce

GF | DF**

mapo tofu & vegetables claypot rice

silken tofu, wild mushroom, mapo sauce over claypot jasmine rice

VG | GF

macanese mushroom

wild mushroom, macanese sauce, parmesan, sourdough

VT | GF**

char siu wagyu short rib claypot rice

wagyu short rib, char siu bbq sauce, fried egg over claypot jasmine rice

GF | DF**

miso sea bass claypot rice

line caught patagonian toothfish, lemon emulsion over claypot jasmine rice

GF | DF**

szechuan string bean claypot rice

string beans, winged beans, shallots, garlic, chili, sunny side egg

GF | DF | VG**

pad gra prow

thai basil wagyu beef, thai red chili, holy basil, sunny side egg, claypot rice

GF | DF

inasal bbq chicken leg

boneless chicken leg, soy, chimichurri, papaya salad

GF | DF

softshell crab & garlic noodles

softshell crab, chinese egg noodles, garlic parmesan emulsion

SH | GF** | VT**

thai red curry roasted baby chicken

corn fed baby chicken, thai red curry, coconut, seasonal vegetables

GF | DF

DESSERT

choose 1

- boba creme brulee

ginger scented custard, burnt caramel, coconut tapioca boba

GF

coconut ube pie

coconut purple potato schmear, ube mousse, coconut mousse, gluten free pie crumbs

GF

mango panna cotta

mango elderflower panna cotta, mango leather, coconut sago, coconut almond crumble

VG | GF | N

baked alaska tiramisu mochi

espresso zabaglione, brown butter semifreddo, sesame peanut mochi

GF | N

ENHANCEMENTS

- beer

45 | bottle

selection

house wine

glass | bottle

sparkling wine

glass | bottle
- premium beer

75 | bottle

of cocktails | 55

red/white/rose

45 | 200

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