



weekend rituals

2 courses 150aed | 3 courses 180aed

STARTER

choose 1

dibba bay #2 oysters(3pcs) ^{SH, GF, DF}
thai herbs, lemon, fermented sambal

coconut sea bream ^{GF | DF}
7 day aged sea bream, coconut vinegar, coconut amino, umeboshi

watermelon tartar ^{VG | GF}
compressed watermelon, nori cracker, charred avocado, agua de chile, sesame

egg avo toast ^{VT | GF**}
poached eggs, smashed avocado, chili crunch, labneh, sourdough

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

char siu jackfruit bao ^{VT | GF**}
charred jackfruit, gunpowder, pickles, char siu sauce, bao

wagyu beef potsticker ^{SH | GF | DF}
wagyu beef, shrimp, jun's chili crunch, hot & sour vinaigrette, szechuan powder

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

salmon carpaccio ^{GF | DF}
salmon, lemon, jalapeño, kaffir lime oil

chili chicken ^{GF | DF}
kashmiri chili, boriva chili, chicken thigh, szechuan peppercorn, jalapeño

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

ENTREES

choose 1

miso sea bass claypot rice ^{GF | DF**}
line caught patagonian toothfish,
lemon emulsion over claypot jasmine rice

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

char siu wagyu short rib claypot rice ^{GF | DF**}
wagyu short rib, char siu bbq sauce,
fried egg over claypot rice

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

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

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

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

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

wagyu steak frites ^{GF | DF**}
wagyu tenderloin mb5, house made triple cooked fries,
wild mushroom sauce

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

DESSERT

choose 1

chocolate pancake ^{GF}
gluten free pancakes, dark chocolate,
milk chocolate, white chocolate, maple syrup

boba creme brulee ^{GF}
ginger scented custard,
coconut boba, burnt caramel

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

BEVERAGES

packages available for three hours

soft | 110 **house | 295** **bubbles | 395** **champagne | 545**

soft
zero-proof cocktails
soft drinks
fresh juices

house
spirits
cocktails
wine
beer

bubbles
sparkling wine
spirits
cocktails
wine
beer

champagne
house champagne
premium spirits
cocktails
wine
beer

cocktails
passion fruit martini
za'atar gin & tonic
gin basil
sabai
new york sour
sticky

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