

# JUN'S

## FESTIVE TASTING MENU | 590

### jun's mulled wine

**pani puri** SH | DF\*\*

lobster, macanese sauce, tamarind, agua

**watermelon** GF | DF

dry aged sea bream, watermelon, tomato dashi, wasabi, olives

**first trip to china** GF\*\* | DF

燒餅 flatbread kibbeh nayeh  
酸菜魚 sour cabbage snapper  
包燒 otoro leaf wrap

**hot and sour wonton soup** SH | GF | DF

scallop, wonton, hot and sour rassam

짜장면 **jja jjang myun** SH | GF | DF

cuttlefish, amaebi, fermented black bean, bacon, kaluga caviar

**fountain of youth** SH | GF | DF

fish maw, collagen soup, crab, mom's steamed egg

**crabby mom** SH | N

king crab, crab paste, confit onions, hazelnut, mantou

**portuguese baked lobster rice** SH | N | GF

lobster, apple, cashew, puffed rice

**da laang congee** SH | GF | DF

wagyu tenderloin 9+ skewer, toothfish, arroz caldo, bagoong

**loomi paleta** GF | DF

fall fruit, cilantro, loomi

**garrets popcorn 'chicago mix'** GF

popcorn mousse, burnt caramel ganache, popcorn sponge,  
four cheese ice cream, kaluga caviar

**childhood treat** GF\*\*

pu-erh scented dark chocolate ganache, horlicks, sesame, mochi

**petit fours**

**gingerbread cookies and eggnog**

## PAIRINGS

**zero proof | 145**

**wine | 495**

**bottle of laurent perrier champagne | 950**

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