

JUN'S

WITH CANTONESE ROOTS, THIRD CULTURE COOKING WHERE EVERY DISH HAS A STORY

RAW

salmon carpaccio | 95 ^{GF | DF}
salmon, lemon, jalapeño, kaffir lime oil

coconut sea bream | 95 ^{GF | DF}
7 day aged sea bream, coconut vinegar, coconut amino, umeboshi

dibba bay #2 oysters | 110 ^{SH | GF | DF}
thai herbs, lemon, fermented sambal

scallop & corn | 115 ^{SH | GF}
hokkaido scallop, house made yuzu kosho, corn puree, warm crispy rice

wagyu striploin beef tartar | 155 ^{GF | DF}
szechuan bone marrow, chicharron, kimchi, classic tartar garnishes, 63 degree egg

COLD

watermelon tartar | 80 ^{VG | GF}
compressed watermelon, nori cracker, charred avocado, agua de chile, sesame

baby gem caesar salad | 90 ^{VT | GF}
charred corn, parmesan, baby gem, smokey caesar dressing, garlic confit

umami koji tomato burrata | 90 ^{VT | GF**}
koji tomatoes, dried tomatoes, burrata, basil oil, sourdough

rainbow heirloom carrots | 95 ^{VT | N | GF**}
smoked labneh, soy honey butter, candied walnuts, sourdough

lobster pani puri | 130 ^{SH | DF** | VT**}
butter poached lobster, achari, tamarind fluid gel, golgappa

HOT

bread & hot honey butter | 45 ^{VT}
hot honey chili butter, vietnamese banh mi, fermented black garlic

tempura za'atar chaat | 65 ^{VT | GF | VG**}
za'atar tempura, tamarind, yogurt, avocado crema, chaat masala

spinach saag dip | 85 ^{VT | GF}
baby spinach, fenugreek, crispy okra, parmesan, cauliflower puree, root vegetable chips

kung pao broccoli | 90 ^{VG | GF | N}
peanuts, broccoli, broccolini, crispy tofu, szechuan peppercorn

szechuan eggplant with hummus | 90 ^{VT | N | VG**}
hummus, charred eggplant, walnut mince, herbs, jordanian sumac, paratha

chili chicken | 100 ^{GF | DF}
kashmiri chili, boriva chili, chicken thigh, szechuan peppercorn, jalapeño

wagyu beef potsticker | 100 ^{SH | GF | DF}
wagyu beef, shrimp, jun's chili crunch, hot & sour vinaigrette, szechuan powder

karaage 2.0 | 110 ^{GF}
corn bread waffles, crispy chicken thighs, red hot sauce, pickles

inasal bbq chicken leg | 115 ^{GF | DF}
boneless chicken leg, soy, chimichurri, papaya salad

sesame prawn cheese toast | 120 ^{SH | GF**}
hand cut shrimp, sourdough, mom's singapore style coconut curry

slow cooked lamb curry | 125 ^{GF | DF}
south indian spiced baby lamb shoulder, coconut milk, potatoes, carrots

GRILL

charred cabbage | 55 ^{VT | GF}
brown butter ponzu, potato chip crumble

char siu jackfruit bao | 95 ^{VT | GF**}
charred jackfruit, gunpowder, pickles, char siu sauce, bao

jalapeño onion wagyu smash burger | 95 ^{GF** | DF**}
comeback sauce, smashed double wagyu patty, american cheese, hawaiian bun

thai red curry roasted baby chicken | 150 ^{GF | DF}
corn fed baby chicken, thai red curry, coconut, seasonal vegetables

jerk glazed baby lamb neck | 150 ^{GF | DF**}
jamaican grilled lamb neck, jerk glaze, plantain, braised kidney bean stew

cumin wagyu short rib | 160 ^{GF**}
wagyu short rib, szechuan peppercorn cumin crust, pickles, chinese mustard, bao

lamb chops | 185 ^{GF | DF**}
australian baby lamb, jun's masala, charred olive salad

koji sambal prawns | 220 ^{SH | GF | N | DF**}
house made koji sambal, cashew puree, roasted local organic peppers

miso chilean sea bass | 290 ^{GF | DF**}
apple fennel slaw, lemon emulsion, broccolini, furikake

wagyu steak frites | 425 ^{GF | DF**}
wagyu tenderloin mb5, house made triple cooked fries, wild mushroom sauce, 300g

wagyu steak & handmade rice noodles | 520 ^{GF | DF**}
australian wagyu, hand cut rice noodles, broccolini, roasted garlic sauce
choice of cut 300g
wagyu mb7+ tenderloin
wagyu mb7+ ribeye
wagyu mb7+ striploin

NOODLES

bolognese tteokbokki | 100 ^{GF}
wagyu beef, braised brisket, tendon, shio tomatoes, parmesan

dan dan spaghetti | 115 ^{VG | N | GF**}
mushroom broth, spaghetti, mustard greens, peanuts, scallions

softshell crab & garlic noodles | 160 ^{SH | GF** | VT**}
softshell crab, chinese egg noodles, garlic parmesan emulsion

xo lobster spaghetti | 275 ^{SH | GF**}
cheung family xo sauce, butter poached lobster, cherry tomato, spaghetti

RICE

vegetable kimchi egg fried rice | 70 ^{VT | GF | DF}
kimchi, egg, burnt garlic, mixed vegetables

bone marrow shrimp fried rice | 160 ^{SH | GF | DF}
roasted bone marrow, omani prawns, ginger, garlic, serrano chilies

SIDES

house made truffle fries | 50 ^{VT | GF | DF**}
triple cooked potatoes, parmesan, truffle oil, chives
add fresh truffles +25 aed

CHEF KELVIN SUGGESTS THIRTEEN COURSE TASTING MENU

CHEF'S TASTING 560
VEGETARIAN TASTING 490

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