

JUN'S

PRE-THEATRE

now even happier

daily 5.30pm to 7pm

two course menu | 165
starter + main or main + dessert

STARTER

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

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

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

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

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

MAIN

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

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

roasted baby chicken with egg fried rice ^{GF}
roasted baby chicken, pimenton,
butter olive oil emulsion, egg fried rice

vegetable garlic noodles ^{VT}
tempura vegetables, chinese egg noodles,
garlic parmesan emulsion

koji prawns with egg fried rice ^{SH|GF|DF}
omani prawns, ginger, garlic,
egg, serrano chilies

DESSERT

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

s'mores ice cream sandwich ^{GF|N**}
chocolate ganache, burnt marshmallow

ENHANCEMENTS

house wine ^{glass | bottle}
45 | 200

champagne ^{glass | bottle}
125 | 720

house spirits | 40

beer | 40

premium beer | 75

cocktails | 50

aperol spritz
aperol, soda, sparkling wine

#2 pencil
irish whiskey, islay whisky spray, ginger, lime

gin basil smash
gin, basil, lemon

espresso martini
vodka, coffee liqueur, espresso

za'atar gin & tonic
gin, za'atar infused white wine, tonic

limoncello spritz
limoncello, sparkling, soda

SMALL BITES | 50

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

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

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

wagyu beef potstickers ^{GF|DF|SH}
three pieces, wagyu beef, shrimp,
jun's chilli crunch, hot & sour vinaigrette,
szechuan powder

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

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

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

mushroom pani puri ^{VT|DF**}
three pieces, macanese mushroom, achari,
tamarind fluid gel, golgappa

house made truffle fries ^{VT|GF|DF**}
triple cooked potatoes, parmesan,
truffle oil, chives

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