

JUN'S

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

RAW

kinilaw prawns | 80 GF|DF|SH
amaebi prawns, calamansi, lime juice

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

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

thai beef salad | 95 GF|DF|N
wagyu beef, tomatoes, pomelo, mango, bean sprouts, lime juice, peanuts

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

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

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

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

lamb neck shawarma | 175 SH|DF**
slow cooked lamb neck, charred pineapple salsa macha xo, sumac, lemon labneh, herbs

CHEF KELVIN SUGGESTS THIRTEEN COURSE TASTING MENU

CHEF'S TASTING 560
VEGETARIAN TASTING 490

GRILL

char siu jackfruit bao | 95 VT|VG**|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

juicy lucy burger | 110 GF**|DF**
200g wagyu patty, american cheese, griddled onion, pickles, jalapeño

roasted baby chicken | 150 GF
roasted baby chicken, pimenton, butter olive oil emulsion, cherry tomato salad

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, furikake, cauliflower puree

wagyu steak frites | 425 GF|DF**
house made triple cooked fries, wild mushroom sauce
choice of cut 300g

wagyu steak & handmade noodles | 495 GF|DF**
australian wagyu, hand cut rice noodles, broccolini, roasted garlic sauce
choice of cut 300g

NOODLES

dan dan spaghetti | 115 VG|N
mushroom broth, spaghetti, mustard greens, peanuts, scallions

xo lobster spaghetti | 275 SH
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

sabudana potato skins | 55 GF
mashed potato, crispy skin, curry leaf brown butter, sago

winter greens | 60 GF|DF
broccolini, broccoli, roasted garlic glaze

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