

JUN'S

CHEF SUGGESTS THIRTEEN COURSE TASTING MENU | 560

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, braised oxtail, 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

PAIRINGS

zero proof | 145

wine | 495

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