

# JUN'S

## BUSINESS LUNCH

2 courses 125aed | 3 courses 145aed

### STARTER

choose 1

**watermelon tartar** <sup>VG|GF</sup>  
compressed watermelon, nori cracker,  
charred avocado, agua de chile, sesame

**baby gem caesar salad** <sup>VT|GF</sup>  
charred corn, parmesan, baby gem,  
smoky caesar dressing, garlic confit

**rainbow heirloom carrots** <sup>N|VT|GF\*\*</sup>  
smoked labneh, soy honey butter, candied walnuts, sourdough

**szechuan eggplant with hummus** <sup>N|VT|GF\*\*</sup>  
hummus, charred eggplant, walnut mince, herbs, jordanian sumac, paratha

**coconut sea bream** <sup>GF|DF</sup>  
7 day aged sea bream, coconut vinegar, coconut amino, umeboshi

**salmon carpaccio** <sup>GF|DF</sup>  
salmon, lemon, jalapeño, kaffir lime oil

**wagyu beef potsticker** <sup>GF|DF|SH</sup>  
three pieces wagyu beef, shrimp, jun's chili crunch, hot & sour vinaigrette, szechuan powder

**chili chicken** <sup>GF|DF</sup>  
kashmiri chili, boriva chili, chicken thigh, szechuan peppercorn, jalapeño

### MAIN

choose 1

**dan dan spaghetti** <sup>VG|N</sup>  
mushroom broth, spaghetti,  
mustard greens, peanuts, scallions

**jalapeño onion wagyu burger (single) & fries** <sup>GF\*\*|DF\*\*</sup>  
comeback sauce, american cheese,  
smashed single wagyu patty, hawaiian bun

**sesame prawn cheese toast** <sup>SH|GF\*\*</sup>  
hand cut shrimp, sourdough,  
mom's singapore style coconut curry

**wagyu steak frites** <sup>GF|DF\*\*</sup>  
wagyu mb7, house made triple cooked fries,  
wild mushroom sauce

**mapo tofu & vegetables claypot rice** <sup>VG|GF</sup>  
silken tofu, wild mushroom,  
mapo sauce over claypot jasmine rice

**vegetable pad gra pow** <sup>GF|DF</sup>  
string beans, winged beans, thai red chili,  
holy basil, sunny side egg, claypot rice

**thai beef salad** <sup>GF|DF|N</sup>  
wagyu beef, tomatoes, pomelo, mango,  
bean sprouts, lime juice, peanuts

**char siu wagyu short rib claypot rice** <sup>GF|DF\*\*</sup>  
wagyu short rib, char siu bbq sauce,  
sunny side egg over claypot jasmine rice

**miso sea bass claypot rice** <sup>GF|DF\*\*</sup>  
line caught patagonian toothfish,  
lemon emulsion over claypot jasmine rice

**pad gra prow** <sup>GF|DF</sup>  
thai basil wagyu beef, thai red chili,  
holy basil, sunny side egg, claypot rice

**vegetable garlic noodles** <sup>VT</sup>  
tempura vegetables, chinese egg noodles,  
garlic parmesan emulsion

**roasted baby chicken** <sup>GF</sup>  
roasted baby chicken, pimenton,  
butter olive oil emulsion, egg fried rice

**koji prawns with egg fried rice** <sup>SH|GF|DF</sup>  
omani prawns, ginger, garlic,  
egg, serrano chillies

**vegetable pad thai** <sup>GF|DF|N</sup>  
rice noodle, tamarind, egg, peanuts, bean sprouts

### DESSERT

choose 1

**boba creme brulee** <sup>GF</sup>  
ginger scented custard, coconut boba  
burnt caramel

**coconut ube pie** <sup>GF</sup>  
coconut purple potato schmear, ube mousse,  
coconut mousse, gluten free pie crumbs

**mango panna cotta** <sup>VG|GF|N</sup>  
mango elderflower panna cotta, coconut sago,  
almond crumble, mango leather

**s'mores ice cream sandwich** <sup>GF|N\*\*</sup>  
chocolate ganache, burnt marshmallow

### ENHANCEMENTS

<b>beer</b>	<b>40   bottle</b>	<b>selection</b>	<b>house wine</b>	<b>glass   bottle</b>	<b>champagne</b>	<b>glass   bottle</b>
<b>premium beer</b>	<b>75   bottle</b>	<b>of cocktails   50</b>	<b>red/white/rose</b>	<b>45   200</b>		<b>125   720</b>

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