

JUN'S

DESSERT

mango panna cotta | 55 VG|GF|N

mango elderflower panna cotta, coconut sago,
almond crumble, mango leather

boba creme brulee | 55 GF

ginger scented custard, coconut boba, burnt caramel

baked alaska | 55 GF|N

burnt meringue, mochi, espresso ice cream,
brown butter semi freddo, hot chocolate mocha

coconut ube pie | 55 GF

coconut purple potato schmear, ube mousse,
coconut mousse, gluten free pie crumbs

banoffee | 55

burnt banana mousse, turon, vanilla ice cream,
caramelized white chocolate

strawberry | 55 GF

pavlova, strawberry liquid cheesecake,
strawberry crumble, mousse, sumac

textures of chocolate | 60 GF

veloute, chocolate rocks,
chocolate soil, chocolate mousse

vegan (VG) gluten-free (GF) nuts (N) dairy-free (DF)

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