

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

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

**burrata** <sup>VT|GF\*\*</sup>  
pink paradise tomatoes, smashed szechuan cucumber,  
chinese red vinegar, lacto fermented candy tomatoes,  
jun's chili crunch, sourdough

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

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

### MAIN

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

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

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

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

**omani prawn vindaloo** <sup>SH|GF\*\*|DF\*\*</sup>  
jumbo local prawns, goan spice,  
tamarind, curry leaves, crispy mantou

### DESSERT

**coconut panna cotta** <sup>GF|VG\*\*</sup>  
mango, passion fruit, palitaw mochi, pandan sago

**s'mores ice cream sandwich** <sup>GF|N</sup>  
gluten free cookies, vanilla ice cream,  
burnt meringue, hot chocolate

### ENHANCEMENTS

house wine <sup>glass | bottle</sup> 45 | 200

champagne <sup>glass | bottle</sup> 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

**passionfruit martini**  
vodka, lemon, passionfruit

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

**limoncello spritz**  
limoncello, sparkling, soda

### SMALL BITES | 50

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

**burrata** <sup>VE|GF\*\*</sup>  
pink paradise tomatoes, smashed szechuan cucumber,  
chinese red vinegar, lacto fermented candy tomatoes,  
jun's chili crunch, sourdough

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

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

**tempura za'atar chaat** <sup>VT|GF</sup>  
za'atar tempura, tamarind, yogurt,  
avocado crema, chaat masala

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

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

**mushroom pani puri** <sup>VT</sup>  
three pieces, macanese mushroom, achari,  
tamarind fluid gel, golgappa

**house made truffle fries** <sup>VT|GF|DF\*\*</sup>  
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