

JUN'S

THE SHORT STORY VOLUME IV SEVEN COURSE VEGETARIAN TASTING MENU | 295

mushroom pani puri ^{DF**}

mushroom, tamarind, macanese sauce, agua

melon ^{GF}

whipped konbu butter, compressed canary melon,
pickled grapes, gamtae seaweed

pequod's deep dish pizza ^{GF**}

sourdough focaccia, mozzarella, cheese foam,
lacto fermented tomatoes, pizza fond

mama's dolma elotes ^{GF | N}

hearts of palm, walnut crumble, glutinous rice in grape leaf, elotes puree

dan dan spaghetti ^{VG | N}

mushroom broth, spaghetti, mustard greens, peanuts, scallions

keri chaat ^{GF | DF}

raw mango sorbet, jun's chaat masala, herbs

palestinian olive oil ^{GF}

olive oil ice cream, olive caramel, dark chocolate, churro

petit fours

PAIRINGS

zero proof | 125
wine | 245

THIRD CULTURE COOKING WITH CANTONESE ROOTS,
INSPIRED BY THE PEOPLE, PLACES, AND CULTURES
THAT HAVE SHAPED WHO WE ARE.

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