

# JUN'S

WITH CANTONESE ROOTS, THIRD CULTURE COOKING WHERE EVERY DISH HAS A STORY

## COLD

**edamame hummus | 60** <sup>VG|N|GF</sup>  
root vegetable chips, steamed edamame

**watermelon tartar | 67** <sup>VG|GF</sup>  
compressed watermelon, nori cracker,  
charred avocado, agua de chile, sesame

**green goddess summer salad | 75** <sup>VT|GF|VG\*\*</sup>  
kale, arugula, asparagus, edamame,  
broccoli, avocado, feta cheese

**baby gem caesar salad | 75** <sup>VT|GF|VG\*\*</sup>  
charred corn, parmesan, baby gem,  
smokey caesar dressing, garlic confit

**salmon carpaccio | 80** <sup>GF|DF</sup>  
salmon, capers, lemon, jalapeño,  
crispy shallots, truffle, kombu oil

**seabream carpaccio | 80** <sup>GF|DF</sup>  
kombu, sea bream, young coconut,  
coconut aminos, umeboshi

**rainbow heirloom carrots | 84** <sup>VT|N|GF\*\*</sup>  
smoked labneh, soy honey butter,  
candied walnuts, sourdough

**mapo burrata | 95** <sup>VT|GF\*\*</sup>  
burrata, szechuan sauce, charred tomatoes,  
mapo chili powder, sourdough

**scallop & corn | 95** <sup>SH|GF</sup>  
hokkaido scallop, house made yuzu kosho,  
corn puree, warm crispy rice

**lobster pani puri | 120** <sup>SH|GF\*\*|DF\*\*|VT\*\*</sup>  
butter poached lobster, achari,  
tamarind fluid gel, golgappa

**wagyu striploin beef tartar | 130** <sup>DF|GF</sup>  
szechuan bone marrow, chicharron, kimchi,  
classic tartar garnishes, 63 degree egg

## HOT

**bread & hot honey butter | 40** <sup>VT</sup>  
hot honey chili butter, vietnamese banh mi,  
fermented black garlic

**tempura za'atar chaat | 60** <sup>VT|GF|VG\*\*</sup>  
za'atar tempura, tamarind, yogurt,  
avocado crema, chaat masala

**kung pao broccoli | 72** <sup>VG|GF|N</sup>  
peanuts, broccoli, tofu  
szechuan peppercorn

**spinach saag dip | 85** <sup>VT|GF\*\*</sup>  
baby spinach, fenugreek, crispy okra,  
cauliflower puree, parmesan, paratha

**chili chicken | 90** <sup>GF|DF</sup>  
kashmiri chili, boriva chili, chicken thigh,  
szechuan peppercorn, jalapeño

**red hot chicken karaage & waffles | 90** <sup>GF</sup>  
crispy chicken thighs, bubble waffle,  
jalapeño smoked butter, maple syrup

**wagyu beef potsticker | 90** <sup>SH|GF|DF</sup>  
wagyu beef, shrimp, jun's chili crunch,  
hot & sour vinaigrette, szechuan powder

**szechuan baba ganoush | 99** <sup>GF|VT\*\*</sup>  
tzatziki, kaluga caviar, salmon roe,  
crispy squash chips

**sesame prawn cheese toast | 100** <sup>SH|GF\*\*</sup>  
hand cut shrimp, sourdough,  
mom's singapore style coconut curry

**brown butter paprika prawns | 135** <sup>SH|GF\*\*</sup>  
omani prawns, brown butter lemon emulsion,  
xo sauce, local samphire, sourdough

## GRILL

**charred cabbage | 45** <sup>VT|GF</sup>  
brown butter ponzu, potato chip crumble

**kathi chicken kebab | 65** <sup>GF</sup>  
spicy yogurt, chicken thigh,  
lime juice, fresh herbs

**char siu jackfruit bao | 78** <sup>VT|GF\*\*</sup>  
charred jackfruit, gunpowder, pickles,  
char siu sauce, bao

**jalapeño onion wagyu smash burger | 87** <sup>GF\*\*|DF\*\*</sup>  
comeback sauce, smashed double wagyu patty,  
american cheese, hawaiian bun

**lamb neck nihari | 115** <sup>GF</sup>  
slow braised lamb neck, gravy, fresh herbs

**char siu wagyu short rib bao | 120** <sup>GF\*\*</sup>  
charred wagyu short rib, char siu sauce, pickles, bao

**red curry baby roasted chicken | 125** <sup>GF|DF\*\*</sup>  
red coconut curry, corn fed baby chicken,  
summer vegetables

**miso chilean seabass | 230** <sup>GF|DF\*\*</sup>  
apple fennel slaw, lemon emulsion, furikake

**wagyu steak frites | 385** <sup>GF|DF\*\*</sup>  
australian wagyu striploin mb7, fries,  
broccoli, comeback sauce

## CHEF KELVIN SUGGESTS ELEVEN COURSE TASTING MENU

CHEF'S TASTING 485  
VEGETARIAN TASTING 425

## NOODLES

**dan dan spaghettini | 95** <sup>VG|N|GF\*\*</sup>  
mushroom broth, spaghettini,  
mustard greens, peanuts, scallions

**tempura veg & garlic noodles | 100** <sup>VT|GF\*\*</sup>  
zucchini, squash, chinese egg noodles,  
broccoli, garlic parmesan emulsion

**wagyu tenderloin & handmade rice noodles | 425** <sup>GF|DF\*\*</sup>  
australian tenderloin mb7, hand cut rice noodles,  
broccolini, roasted garlic sauce

**wagyu ribeye & handmade rice noodles | 425** <sup>GF|DF\*\*</sup>  
australian ribeye mb7, hand cut rice noodles,  
broccolini, roasted garlic sauce

## RICE

**vegetable kimchi egg fried rice | 60** <sup>VT|GF|DF</sup>  
kimchi, egg, burnt garlic, mixed vegetables

**bone marrow shrimp fried rice | 135** <sup>SH|GF|DF</sup>  
roasted bone marrow, omani prawns,  
ginger, garlic, serrano chilies

## SIDES

**truffle fries with truffle oil | 45** <sup>VT|GF|DF\*\*</sup>  
yukons, parmesan, truffle oil, chives  
add fresh truffles +25 aed

**sweet potato | 55** <sup>VT|GF|N|VG\*\*</sup>  
brown butter maple syrup gastrique,  
thecha aioli, chives

**brussel sprouts with beef bacon | 60** <sup>GF|DF|N</sup>  
roasted brussel sprouts, beef bacon

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