

JUN'S

CHEF SUGGESTS ELEVEN COURSE TASTING MENU | 485

pani puri SH | DF** | VT**

butter poached lobster, achari, tamarind fluid gel, golgappa

coconut GF | DF

kombu, sea bream, young coconut, coconut amino

snacks SH | GF**

tart, hand roll, chicharon

rainbow heirloom carrots VT | N | GF**

smoked labneh, soy honey butter, candied walnuts, sourdough

potstickers SH | GF | DF

wagyu beef, shrimp, hot & sour, szechuan powder

agnolotti SH

king crab, boursin cheese, brown butter, sweet and sour sambar

fish congee GF | DF | N

patagonian toothfish, rice, lentils, peanuts, tadka

beef & broccoli noodles GF | DF**

australian ribeye mb9, rice noodles, broccolini, roasted garlic sauce

melon GF | DF

musk melon, calamansi, cold brew dragon gate tea, elderflower

cheese GF | N

spanish manchego, basque cream cheese, charred grapes, walnuts

chef's dessert

the sweetest ending selected by chef

ENHANCEMENTS

wine pairing | 165

zero proof pairing | 85

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

JUN'S

CHEF SUGGESTS ELEVEN COURSE VEGETARIAN TASTING MENU | 425

spring pani puri ^{VG**}

organic squash, achari, tamarind fluid gel, golgappa

coconut ^{GF | DF}

kombu cured watermelon, young coconut, coconut amino, thai chili

snacks ^{GF**}

tart, hand roll, rice cracker

rainbow heirloom carrots ^{N | GF**}

smoked labneh, soy honey butter, candied walnuts, sourdough

potstickers ^{VG | GF}

snap peas, jun's chili crunch, hot & sour vinaigrette, szechuan powder

agnolotti

pumpkin, boursin cheese, brown butter, sweet and sour sambar

"fish" congee ^{VG | GF}

roasted jackfruit, jasmine rice, lentils, peanuts, tadka

"beef" & broccoli noodles ^{VG | GF}

lions mane, hand cut rice noodles, broccolini, vegan demi glace

melon ^{GF | DF**}

musk melon, calamansi, cold brew dragon gate tea, elderflower

cheese ^{GF | N}

spanish manchego, basque cream cheese, charred grapes, walnuts

chef's dessert

the sweetest ending selected by chef

ENHANCEMENTS

wine pairing | 165

zero proof pairing | 85

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