

JUN'S

BUSINESS LUNCH

2 courses 110aed | 3 course 130aed

STARTER

choose 1

- baby gem caesar salad** ^{VT|GF|VG**}
charred corn, parmesan, baby gem, smokey caesar dressing, garlic confit
- szechuan baba ganoush** ^{VT|GF}
eggplant, tzatziki, squash chips
- char siu jackfruit bao** ^{VT|GF**}
charred jackfruit, gunpowder, pickles, char siu sauce, bao
- wagyu beef potsticker** ^{SH|GF|DF}
wagyu beef, shrimp, jun's chili crunch, hot & sour vinaigrette, szechuan powder
- rainbow heirloom carrots** ^{VT|N|GF**}
smoked labneh, soy honey butter, candied walnuts, sourdough
- grilled chicken kathi kebab** ^{GF}
spicy yogurt, chicken thigh, lime juice, fresh herbs
- mapo burrata** ^{VT|GF**}
burrata, szechuan sauce, charred tomatoes, mapo chili powder, sourdough
- salmon carpaccio** ^{GF|DF}
salmon, capers, lemon, jalapeño, crispy shallots, truffle, kombu oil
- chili chicken** ^{GF|DF}
kashmiri chili, boriva chili, chicken thigh, szechuan peppercorn, jalapeño

MAIN

choose 1

- dan dan spaghetti** ^{VG|N|GF**}
mushroom broth, spaghetti, mustard greens, peanuts, scallions
- jalapeño onion wagyu burger (single) & fries** ^{GF**|DF**}
comeback sauce, american cheese, smashed single wagyu patty, hawaiian bun
- green goddess summer salad** ^{VT|GF|VG**}
kale, arugula, asparagus, edamame, broccoli, avocado, feta cheese
- sesame prawn cheese toast** ^{SH|GF**}
hand cut shrimp, sourdough, mom's singapore style coconut curry
- grilled wagyu striploin** ^{GF|DF**}
150g mb7+ wagyu, choice of fries or rice or green salad
- grilled ½ baby chicken** ^{GF|DF**}
corn fed baby chicken, choice of fries or rice or green salad
- grilled norwegian salmon** ^{GF|DF**}
chinese olive tapenade, choice of fries or rice or green salad
- mapo tofu & vegetables claypot rice** ^{VG|GF}
silken tofu, wild mushroom, mapo sauce over claypot jasmine rice
- char siu wagyu shortrib claypot rice** ^{GF|DF**}
wagyu short rib, char siu bbq sauce, fried egg over claypot jasmine rice
- miso sea bass claypot rice** ^{GF|DF**}
line caught patagonian toothfish, lemon emulsion over claypot jasmine rice
- pad gra prow** ^{GF|DF}
thai basil wagyu beef, thai red chili, holy basil, sunny side egg, claypot rice
- fermented hot honey chicken sandwich** ^{DF|GF**}
crispy chicken thigh, charred guacamole, fermented hot honey, caramelized onions, jalapeño
- tempura vegetable & garlic noodles** ^{VT|GF**}
zucchini, squash, chinese egg noodles, broccoli, garlic parmesan emulsion
- red curry baby roasted chicken** ^{GF|DF**}
red coconut curry, corn fed baby chicken, summer vegetables

DESSERT

choose 1

- boba creme brulee** ^{GF}
ginger scented custard, burnt caramel, coconut tapioca boba
- coconut ube pie** ^{GF}
coconut purple potato schmear, ube mousse, coconut mousse, gluten free pie crumbs
- mango** ^{VG|GF|N}
mango elderflower panna cotta, mango leather, coconut sago, coconut almond crumble
- baked alaska tiramisu mochi** ^{GF|N}
espresso zabaglione, brown butter semifreddo, sesame peanut mochi

ENHANCEMENTS

beer	bottle 40	house wine	glass bottle 40 180	sparkling wine	glass bottle 60 280
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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