

JUN'S

PRE-THEATRE

now even happier

daily 4pm to 7pm

two course menu | 150
starter + main or main + dessert

STARTER

rainbow heirloom carrot ^{VT|N|GF**}
smoked labneh, soy honey butter,
candied walnuts, sourdough

salmon carpaccio ^{GF|DF}
salmon, capers, lemon, jalapeño,
crispy shallots, kombu oil

mapo burrata ^{VT|GF**}
burrata, szechuan sauce, charred tomatoes,
mapo chilli powder, sourdough

chili chicken ^{GF|DF}
kashmiri chili, boriva chili, chicken thigh,
szechuan peppercorn, jalapeño

MAIN

tempura veg & garlic noodles ^{VT|GF**}
zucchini, squash, chinese egg noodles,
broccoli, garlic parmesan emulsion

jalapeño onion wagyu smash burger & fries ^{GF**|DF**}
smashed single wagyu beef patty, comeback sauce,
american cheese, hawaiian bun

grilled salmon ^{GF|DF**}
norwegian grilled salmon, grilled vegetables,
lemon butter emulsion

DESSERT

mango panna cotta ^{VG|GF|N}
mango elderflower panna cotta, coconut sago,
almond crumble, mango leather

baked alaska tiramisu mochi & hot chocolate mocha ^{GF|N}
espresso zabaglione, brown butter semifreddo,
sesame peanut mochi

ENHANCEMENTS

house spirits | 40

house wine | 40

sparkling wine | 50

beer | 40

cocktails | 50

aperol spritz
aperol, soda, sparkling wine

#2 pencil
irish whiskey, islay whisky spray, ginger, lime

mezcal clara
tequila, mezcal, cointreau, chili tincture

breakfast for dinner
vodka, amaro di angostura, orange &
saffron marmalade, lemon

espresso martini
vodka, coffee liqueur, espresso

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

hugo
st germain, sparkling wine, lime, mint leaves

SMALL BITES | 45

edamame hummus ^{VG|N|GF}
root vegetable chips, steamed edamame

green goddess summer salad ^{VT|GF|VG**}
kale, arugula, asparagus, edamame,
broccoli, avocado, feta cheese

jalapeño onion wagyu smash burger ^{GF**|DF**}
smashed single wagyu beef patty, comeback sauce,
american cheese, hawaiian bun

rainbow heirloom carrots toastie ^{VT|N|GF**}
smoked labneh, soy honey butter,
candied walnuts, sourdough

chili chicken ^{GF|DF}
kashmiri chili, boriva chili, chicken thigh,
szechuan peppercorn, jalapeño

mushroom pani puri ^{GF**|DF**}
three pieces, macanese mushroom, achari,
tamarind fluid gel, golgappa

truffle fries ^{GF|DF**}
hand cut fries, parmesan, chives,
white truffle oil, black truffle aioli

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