

JUN'S

weekend rituals

biscuits | 50 ^{GF}

gluten free jalapeño cheddar biscuit, hot honey butter

egg avo toast | 95 ^{VT}

poached eggs, smashed avocado, chili crunch, labneh

eggs benedict | 95 ^{VT | GF}

poached eggs, hollandaise, gluten free bread, baby spinach

truffle scramble | 105 ^{VT | GF**}

soft scrambled eggs, chives, parmesan, winter black truffle oil, wild mushrooms, sourdough

croque madame | 105 ^{VT | GF**}

sourdough, aged cheddar, parmesan, granny smith apple, béchamel, sunny side egg

beef naan wrap | 140 ^{SH | DF**}

australian wagyu tenderloin, sesame garlic butter naan, aioli, house pickles, spring onions, herbs

steak and eggs | 195 ^{GF | DF**}

australian wagyu mb7+ striploin, sunny side eggs, fries

chocolate pancakes | 85 ^{GF}

jun's gluten free mix, dark chocolate, milk chocolate, white chocolate

strawberry cheesecake french toast | 85

liquid cheesecake, strawberry compote, fresh strawberries, milk crumbs

PACKAGES

packages available for three hours

soft | 100

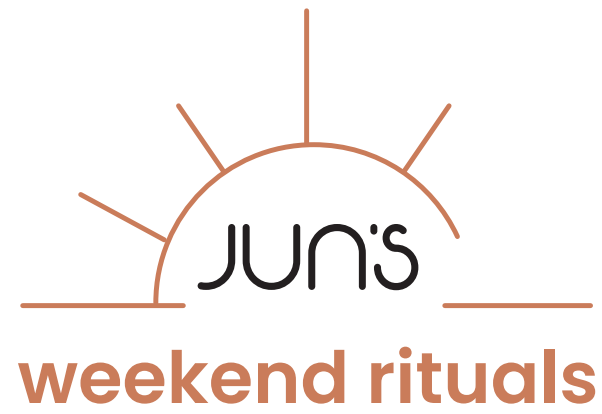
house | 275

bubbles | 350

premium | 500

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

weekend rituals

VEGETARIAN

LITTLES

to be shared

bread & hot honey butter VT
hot honey chili butter, vietnamese banh mi, fermented black garlic

edamame hummus VG|N|GF
root vegetable chips, steamed edamame

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

mushroom pani puri VT|GF**
macanese mushroom, achari, tamarind fluid gel, golgappa

watermelon tartar VG|GF
compressed watermelon, nori cracker, charred avocado, agua de chile, sesame

baby gem caesar VG|GF
candy tomatoes, heirloom tomatoes, baby beets, melon seeds, umeboshi sesame seeds

NOT SO LITTLES

to be shared

mapo burrata VT|GF**
burrata, szechuan sauce, charred tomatoes, mapo chili powder, sourdough

szechuan braised eggplant VG|N|GF
japanese eggplant, walnuts, szechuan pumpkin sauce, masa cracker

vegetable potstickers GF|DF
snap peas, jun's chili crunch, hot and sour vinaigrette, szechuan powder

spinach saag dip VT|GF**
baby spinach, fenugreek, crispy okra, cauliflower puree, parmesan, paratha

corn ribs VT|GF
crispy mini corn ribs served with brown butter miso soy aioli & black lime

char siu jackfruit bao VT|GF**
charred jackfruit, gunpowder, pickles, char siu sauce, bao

ENTREES

choice of one

vegan dan dan noodles VG|N|GF**
mushroom broth, spaghetti, mustard greens, peanuts, scallions

penang red curry VG|GF
malaysian style curry, tofu, winter vegetables

tempura vegetable noodles VT|GF**
tempura vegetables, chinese egg noodles, garlic parmesan emulsion

SIDES

to be shared

kimchi egg fried rice VT|GF|DF
kimchi, egg, burnt garlic and mixed vegetables

sweet potato VT|N|GF|VG**
brown butter maple syrup gastrique, thecha aioli, chives

wok sauteed green vegetables GF|DF
seasonal greens, confit garlic, oyster sauce

DESSERT

chef's selection

PACKAGES

packages available for three hours

non-alcoholic beverages | 395
mocktails, coffee, tea & fresh juices

house | 465
spirits, cocktails, wine & beer

bubbles | 520
prosecco, house spirits, cocktails, wine & beer

champagne | 760
champagne, premium spirits, cocktails, wine

BEVERAGES

house spirits
vodka, rum, gin, whisky

house beer

house wine
white, red and rose

cocktails selection
maracuya martini
breakfast for dinner
mojito
jun's tonic
new york sour
gin basil

bubbles
house bubbles

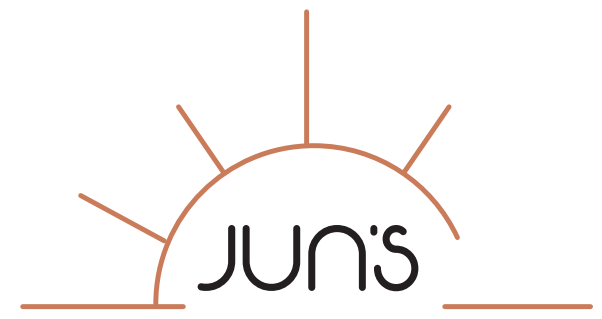
champagne
house champagne
premium spirits

water
soft beverage
selection of mocktails
juices
tea and coffee

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



Jun's

weekend rituals

LITTLES

to be shared

bread & hot honey butter VT
hot honey chili butter, vietnamese banh mi, fermented black garlic

edamame hummus VG|N|GF
root vegetable chips, steamed edamame

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

mushroom pani puri VT|GF**
macanese mushroom, achari, tamarind fluid gel, golgappa

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

baby gem caesar GF|DF
kombu, sea bream, young coconut, coconut amino

NOT SO LITTLES

to be shared

mapo burrata VT|GF**
burrata, szechuan sauce, charred tomatoes, mapo chili powder, sourdough

szechuan braised eggplant VG|N|GF
japanese eggplant, walnuts, szechuan pumpkin sauce, masa cracker

wagyu beef potstickers SH|GF|DF
wagyu beef, shrimp, jun's chili crunch, hot & sour vinaigrette, szechuan powder

spinach saag dip VT|GF**
baby spinach, fenugreek, crispy okra, cauliflower puree, parmesan, paratha

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

ENTREES

choice of one

miso chilean seabass GF|DF**
apple fennel slaw, lemon emulsion, furikake

roast soya sauce glazed chicken GF|DF
corn fed baby chicken, ginger scallion chutney, soy pickles, hoisin hot sauce

lamb neck nihari GF
slow braised lamb neck, gravy, fresh herbs

tempura veg & garlic noodles VT|GF**
tempura vegetables, chinese egg noodles, garlic parmesan emulsion

SIDES

to be shared

kimchi egg fried rice VT|GF|DF
kimchi, egg, burnt garlic and mixed vegetables

sweet potato VT|N|GF|VG**
brown butter maple syrup gastrique, thecha aioli, chives

DESSERT

chef's selection

PACKAGES

packages available for three hours

non-alcoholic beverages | 425
mocktails, coffee, tea & fresh juices

house | 495
spirits, cocktails, wine & beer

bubbles | 550
prosecco, house spirits, cocktails, wine & beer

champagne | 790
champagne, premium spirits, cocktails, wine

BEVERAGES

house spirits
vodka, rum, gin, whisky

house beer

house wine
white, red and rose

cocktails selection
maracuya martini
breakfast for dinner
mojito
jun's tonic
new york sour
gin basil

bubbles
house bubbles

champagne
house champagne
premium spirits

water
soft beverage
selection of mocktails
juices
tea and coffee

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