Ho Jiak · Junda's Playground ·

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No outside food and drink allowed No BYO Alcohol Minimum \$20 spending per head 10% Service Charge applies to goups of 8 and above 10% of the total bill surcharge is applicable on Sundays 15% of the total bill surcharge is applicable on NSW Public Holidays Please inform our staff of any food allergies or special dietary requirements



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	CHEF9S	
	SPECIAL	
	HO JIAK : A TASTE OF MALAYSIA COOK BOOK 好吃饭店食谱 by Chef Junda Khoo 45	
	LOBSTER PIPIS SANG MEE 龙虾与蚬生面 nole Southern Rock Lobster, Goolwa Pipis, Crispy Egg Noodles, Prawn Stock 248	Ę
Chick	KARI CHICKEN 咖喱鸡 <i>)</i> Ken Thigh, Potatoes, Makrut Lime, Lemongrass, Ginger Flower, Coconut Crean 38	n
	GINGER SHALLOT BEEF 姜葱牛肉 Sliced Beef, Ginger Shallot, Yellow Chives 28	
	STEAMED EGG TOFU 大虾蒸豆腐 GF (PLEASE ALLOW 15 MINS WAIT) Diced Prawns, Egg Tofu, Silky Steamed Egg, Soy, Prawn Oil 48	
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After years of drawing inspiration from my beloved Amah, I decided it was time to embark on a new phase of my culinary journey. This is a space where I aim to redefine the boundaries of traditional flavours, showcasing my culinary evolution using vibrant spices, fresh local produce and with innovative combinations that would surprise and delight the palate.

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I invite you to step into my world of gastronomic exploration and join me on a culinary adventure like no other.

Welcome to Junda's playground.



We do not guarantee any of our dishes to be 100% allergen free. Traces of allergen may be present in any of our dishes.

SNACKY SNACKS

SAN CHOY BOW 生菜包 🐻

Duck Breast, Pork Mince, Shiitake, Beansprouts

7 each

XO BUTTER SCALLOP XO黄油扇贝 でノ

Hokkaido Scallop, Sambal, Brown Butter, Shrimp & Bacon XO

9 each

TAMARIND PRAWN 亚参烤虾王

Hervey Bay King Prawn, Tamarind Sauce, Crispy Capers

22 each

CHICKEN SATAY 沙爹鸡柳烤串

Chicken Thigh, Tumeric, Peanut Sauce

6 each

BEEF SATAY 沙爹牛烤串

Topside Beef, Cumin, Fennel, Peanut Sauce

8 each

CHILLI CRAB BAO 辣椒螃蟹刈包 🌙

Deep Fried Milk Bun, Chilli Sauce, Port Lincoln Blue Swimmer

14 each

GRILLED KINGFISH COLLAR 烤咖喱帝王魚颈 🍠

(PLEASE ALLOW 15 MINS WAIT)

Hiramasa Kingfish Collar, Curry Leaves, Fish Curry, Tofu Puffs

21





°YOU ONLY LIVE ONCE, INDULGE YOURSELF A LITTLE"



Dive

SEAFOOI

Ginger Shallot 姜葱 Malaysian Chilli 马来西亚辣椒 ノノ Salted Duck Egg 金沙咸蛋黄 Sarawak Black Pepper 砂拉越黑椒 Steamed with Rice Noodles 蒸告刁 Typhoon XO 避风塘 XO ノ Salt & Pepper 椒盐 ノ

QUEENSLAND CORAL TROUT

Market Price / KG (PLEASE ALLOW AT LEAST 20 MINS WAIT)

Cantonese Steamed 粤式清蒸 Asam Nyonya Steamed/Fried 亚參娘惹 // Crispy Soy Fried 豉油脆皮 /

GOOLWA PIPIS Market Price / KG

Ginger Shallot 姜葱 Sarawak Black Pepper 砂拉越黑椒 X0でノ

ADD ON

Plain Roti 煎饼	
Man Tau 炸馒头	18
E-fu Noodles 伊面	19
Soft Egg Noodles 软面	
Crispy Egg Noodles 脆面	
Crispy Vermicelli 煎米粉	20





SEAFOOD

CHILLI PRAWNS 辣椒大虾 //

Chilli, Ginger, Belachan, Egg White, Chives

38

SALT AND PEPPER BASKET 椒盐海鲜拼盘 🌙

Prawns, Calamari, Cuttlefish, Calamansi, Garlic Butter, Dried Chilli **39**

ASAM NYONYA BARRAMUNDI 亚参娘惹盲曹 //

Ginger Flower, Galangal, Tamarind, Mint Leaves 46

CRISPY SOY SNAPPER 豉油脆皮红绸鱼 🌶

Scorched Garlic, Ginger & Chilli, Calamansi Soy

48

SALTED DUCK EGG MIX 金咸蛋海鲜拼盘

Butter, Salted Duck Egg Yolk, Prawns, Calamari, Cuttlefish 45

GRILLED CALAMARI 烤鱿魚 ノノノ

Calamari, Rojak Sauce, Sambal, Burnt Lime, Morning Glory, Peanut **36**

BAKED KING PRAWNS 粉丝焗虾煲 👅

(PLEASE ALLOW 15 MINS WAIT)

Hervey Bay King Prawns, Glass Noodles, Chinese Celery, Rice Wine

46







RICE & NOODLES

CLAYPOT BIRYANI 沙煲印度黄姜饭 🐻 🌙

Basmati Rice, Spices, Red Cabbage, Roast Pork, Mint & Coriander Buttermilk **38**

SIZZLING YEE MEE 沙煲伊面

Crispy Noodles, Mixed Seafood, Chicken, Egg Gravy

26

LONGEVITY NOODLES 长寿面

E-fu Noodles, Shiitake Mushrooms, Baby Bok Choy, Chives and Rice Wine

28

XO VERMICELLI XO海鲜煎米粉 🐻

Crispy Vermicelli, Hokkaido Scallops, Prawns, XO Sauce

48

KERABU SQUID INK PASTA 墨鱼汁意面配马来风味沙拉

Wok Fried Squid Ink Spaghetti with 3-Flavour Sauce and Calamansi Juice

28

BEEF HOR FUN 滑蛋牛肉河粉

Sliced Beef, Rice Noodles, Egg Gravy, Yellow Chives

26



