



Ho Jiak
· Junda's Playground ·

**SELAMAT
DATANG**

No outside food and drink allowed
No BYO Alcohol
Minimum \$20 spending per head
10% Service Charge applies to groups 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

CHEF'S SPECIAL

HO JIAK : A TASTE OF MALAYSIA COOK BOOK 好吃饭店食谱

by Chef Junda Khoo

45

TEMPURA XO OYSTER 茅台天妇罗XO生蚝 🍤🍷

Pacific Oyster, Mou Tai, Tempura Batter

9.5 each

SQUID INK UNI NOODLES 海胆墨鱼汁意面 🍷

Wok Fried Squid Ink Spaghetti, 3-Flavour Sauce, Sea Urchin Roe

78

BONE MARROW UNI PASTA 牛骨髓海胆意面 🍷

Roasted Bone Marrow, Sea Urchin Roe, Caviar, Bacon, Spaghetti

88

MOU TAI ROASTED DUCK 茅台脆皮烤鸭

10-day Aged Duck, Salt Rub, Hoisin Sauce, Mou Tai

69

FOIE GRAS CANTONESE FRIED RICE 鹅肝粤式炒饭 🍷 GF

Prawns, Chinese Sausage, Trout Roe, Dried Scallop, Foie Gras

68

SMOKEY BEEF RIBS 烟熏叉烧牛肋排

Slow Braised Char Siu Short Rib, Pico De Gallo, Smoked Applewood Chips

48

GF GLUTEN FREE available

Please inform our staff of any food allergies or special dietary requirements. We try our best to cater to dietary requirements. We do not guarantee any of our dishes to be 100% allergen free. Traces of allergen may be present in any of our dishes.

BANQUET

\$98

per head
(Min. 2pax)

SMOKED OYSTER
KINGFISH
INDOMIE CAESAR SALAD

SAN CHOY BOW 🍲
ASSORTED SATAY

LAKSA BOMB 🌶️🌶️
BONE MARROW ROTI 🌶️🌶️

CHAR SIU LAMB RIBS
ASAM NYONYA
BARRAMUNDI 🌶️🌶️
BELACHAN KANGKUNG 🌶️🌶️

DESSERT OF THE DAY

\$128

per head
(Min. 4pax)

SMOKED OYSTER
KINGFISH
SOY SALMON CARPACCIO 🌶️

CHILLI CRAB BAO 🌶️
ASSORTED SATAY
XO BUTTER SCALLOP 🍲🌶️

LAKSA BOMB 🌶️🌶️
TYPHOON XO POPCORN CHICKEN 🌶️
ROTI PIZZA 🌶️

VEGEMITE SHORT RIB
GRILLED CALAMARI 🌶️🌶️🌶️
KAPITAN LAMB SHANK 🌶️🌶️
ROASTED DUCK

DESSERT OF THE DAY



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.

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.

COLD STARTER

NYONYA OYSTER 娘惹鲜蚝

Merimbula Oyster, Nyonya Vinaigrette, Trout Roe, Chives

7.5 each

SMOKED OYSTER 特色熏蚝

Jasmine Rice Smoked Oyster, Bloody Mary, Chives

7 each

KINGFISH 亚参叻沙帝王鱼刺身

Hiramasa Kingfish, Shiso, Pineapple Salsa, Asam Laksa Granita

8 each

SOY SALMON CARPACCIO 海南式三文鱼刺身 🌶️

Atlantic Salmon, Ponzu, Hainan Soy, Truffle Oil, Calamansi, Chilli Oil

28

INDOMIE CAESAR SALAD 花蟹沙拉 🦀

Charred Lettuce, Indomie Aioli, Handpicked Mud Crab, Pork Fat, Smoked Egg

30

SOUP

CRAB AND CORN 蟹肉玉米羹

Dried Scallop Soup, Handpicked Mud Crab, Corn, Egg White

25

WONTON SOUP 海鲜云吞汤

Chicken Prawn Scallop Wonton, Chicken Broth, Bok Choy

19

SNACKY SNACKS

SAN CHOY BOW 生菜包 🍲

Duck Breast, Pork Mince, Shiitake, Beansprouts

7 each

XO BUTTER SCALLOP XO黄油扇贝 🍲🌶️

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

12 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, Handpicked Mud Crab

18 each

ENTREE

LAKSA BOMB 叻沙云吞 🌶️🌶️

Chicken & Prawn Dumplings, Laksa Lemak Broth, Sliced Mint

28

TRIPLE COOKED RADISH CUBES 炒糶角 🌶️🍲

Steamed, Deep-Fried, Wok Fried Radish Cubes, Beansprouts, Egg, Chives

19

TOFU SKIN 椒盐腐皮 🌶️

Snapper Paste Stuffed Tofu Skin, Makrut Lime, Lemongrass

22

TYPHOON XO POPCORN CHICKEN 避风塘XO鸡米花 🌶️🍲

Black Beans, Chilli, Garlic, Ginger, XO

25

BONE MARROW ROTI 冷当牛骨髓煎饼 🌶️🌶️

Slow Roasted Bone Marrow, Rendang, Roti

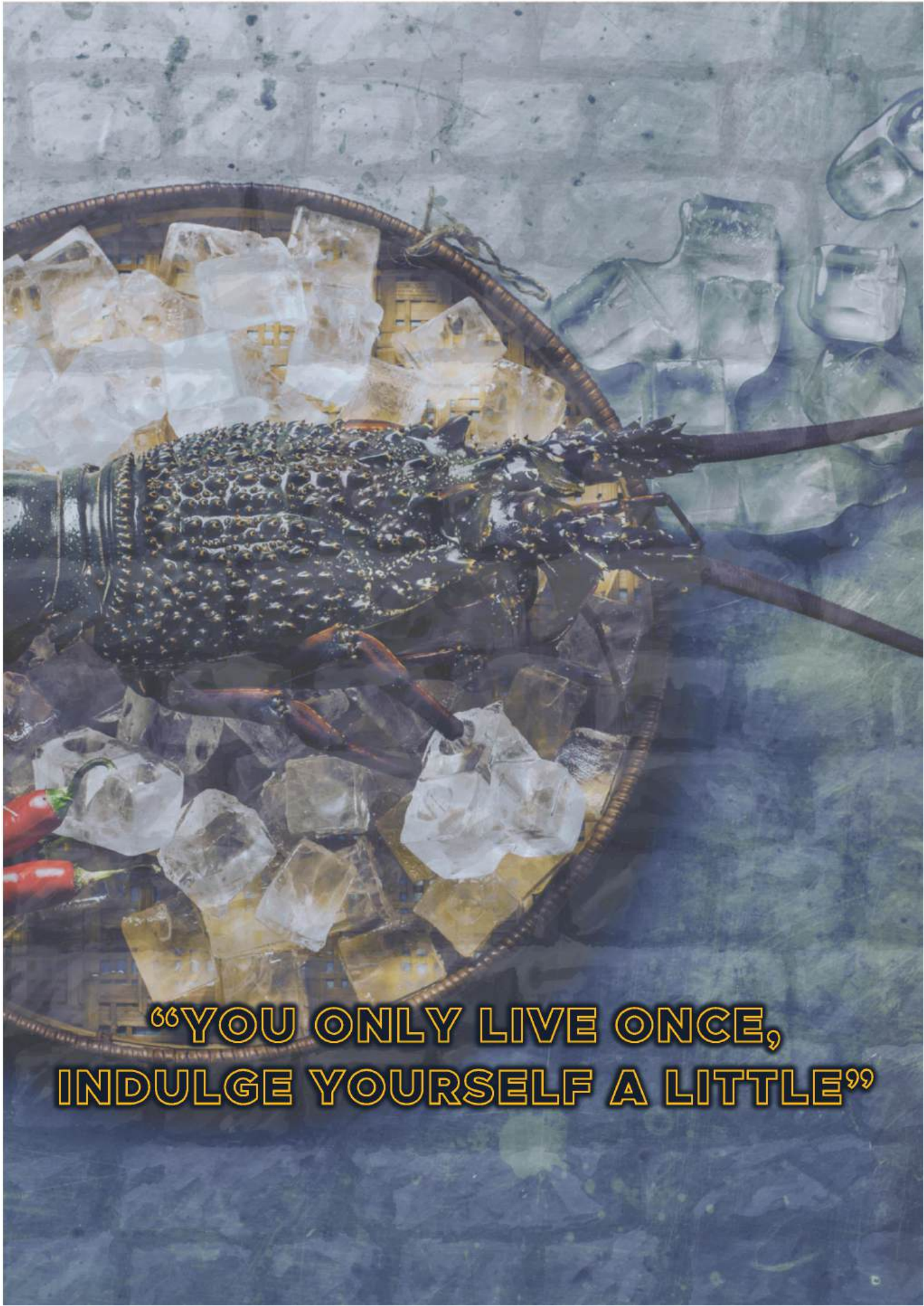
28

ROTI PIZZA 冬阴功披萨 🌶️

(PLEASE ALLOW 15 MINS WAIT)

Roti, House-made Tom yum Sauce, Prawns, Chilli

27



**“YOU ONLY LIVE ONCE,
INDULGE YOURSELF A LITTLE”**

Live SEAFOOD

SOUTHERN ROCK LOBSTER Market Price/ KG
NORTHERN TERRITORY MUD CRAB Market Price / KG

Ginger Shallot 姜葱

Malaysian Chilli 马来西亚辣椒 🌶️🌶️

Salted Duck Egg 金沙咸蛋黄

Sarawak Black Pepper 砂拉越黑椒

Steamed with Rice Noodles 蒸贵刁 (Mud Crab Only)

Typhoon XO 避风塘 XO 🌶️

Salt & Pepper 椒盐 🌶️

WESTERN AUSTRALIA MARRON Market Price / PIECE

Add to Your Favourite Dish 加入喜欢的菜肴

GOOLWA PIPIS
Market Price / KG

Ginger Shallot 姜葱

Sarawak Black Pepper 砂拉越黑椒

XO 🌶️🌶️

ADD ON

Plain Roti 煎饼	8
Man Tau 炸馒头	18
E-fu Noodles 伊面	19
Soft Egg Noodles 软面	17
Crispy Egg Noodles 脆面	15
Crispy Vermicelli 煎米粉	20

MEAT

BEEF RENDANG POT PIE 冷当咖喱牛肉派 🌶️🌶️🌶️

Slow Cooked Beef Chuck, Toasted Coconut, Roti

45

VEGEMITE SHORT RIB 咸味酱排骨

12-hour Braised Southern Ranges Beef Short Rib, Vegemite Gravy

48

SAMBAL STEAK (300G) 参巴西冷牛排 🌶️

Southern Grain Sirloin, Sambal Ijo Chimichurri, Burnt Lime, Wonton Frites

46

KFC CRISPY RENDANG 肯德基冷当咖喱鸡 🌶️🌶️

Colonel's Fried Chicken, Wok Tossed in Coconut Curry, Makrut Lime

48

HAINANESE CHICKEN 海南鸡

Turmeric Poached, Soy, Shallot Oil

36

ROASTED DUCK 脆皮烧鸭

10-day Aged Duck, Salt Rub, Hoisin Sauce, Leek

49

MEAT

KARI CHICKEN 咖喱鸡 🌶️

Chicken Thigh, Potatoes, Makrut Lime, Lemongrass, Ginger Flower, Coconut Cream

39

KAPITAN LAMB SHANK 甲必丹烤羊腿 🌶️🌶️

Riverina Slow Cooked Lamb Shanks, Kapitan Curry, Desiccated Coconut, Makrut Lime Leaf

45

CHAR SIU LAMB RIBS 蜜汁叉烧烤羊排

Riverina Lamb Ribs, Caramelised Soy, Pico De Gallo

48

MALAYSIAN ROAST PORK BELLY 脆皮烧肉 🐷

Spiced Pork Belly, Sambal Ijo Chimichurri, Tartare Sauce

45

CLAYPOT PORK RIBS 沙煲可乐黑豚猪肋排 🐷

Kurobuta Pork Ribs, Soy, Coca Cola, Rice Wine

42

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 烤鱿鱼 🌶️🌶️🌶️

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

36

GRILLED KINGFISH CURRY 烤咖喱帝王鱼颈 🌶️🌶️

(PLEASE ALLOW 15 MINS WAIT)

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

38

VEGETABLES

VEGETABLE CURRY 咖喱什菜 🌶️

Eggplant, Snake Bean, Coconut Curry

27

BELACHAN KANGKUNG 馬來棧通菜 🌶️🌶️

Morning Glory, Shrimp Paste, Cuttlefish

26

CHINESE BROCCOLI 芥兰两吃

Gai Lan Two Ways, Oyster Sauce, Garlic Oil

25

FRIED EGG TOFU 上汤蟹肉烩蛋豆腐

Handpicked Mud Crab, Dried Scallop Master Stock, Sweet Corn

45

STIR FRY SEASONAL GREENS 炒时蔬

Seasonal Vegetables, Garlic, Kombu, Rice Wine

26

SALT & PEPPER TOFU 椒盐豆腐 🌶️

Firm Tofu, Calamansi, Garlic Butter, Dried Chilli

27

RICE & NOODLES

CHAR KOAY TEOW 招牌炒贵刁 🍤🌶️🌶️

Flat Rice Noodle, Prawns, Chinese Sausage, Handpicked Mud Crab

35

SANG HAR MEE 生蝦面

Hervey Bay King Prawns, Crispy Egg Noodles, Prawn Stock, Shallot, Chives

42

INDOMIE GORENG 印尼炒面 🌶️🌶️

Instant Noodles, Prawns, Duck Egg Floss, Fried Egg

27

MEE MAMAK 印度炒面 🌶️🌶️

Hokkien Noodles, Chicken, Tomato Sambal

25

NASI GORENG 海鲜炒饭 🌶️

Fried Rice, Handpicked Mud Crab, Seafood, Makrut Lime, Calamansi Juice,
Garlic Crackers

34

CANTONESE FRIED RICE 粵式炒饭 🍤

Prawns, Chinese Sausage, Trout Roe, Dried Scallop

36

RICE & NOODLES

CLAYPOT BIRYANI 沙煲印度黄姜饭 🌶️

Basmati Rice, Spices, Lamb Flap, Curry Chicken, Mint & Coriander Buttermilk

38

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

EXTRAS

STEAMED RICE 白饭
5

CHICKEN RICE 鸡油饭
7

NASI KUNING 黄姜饭
7

DRY EGG NOODLES 干捞面 🍜
10

MAN TAU (8pcs) 馒头
18

PLAIN ROTI 煎饼
8