

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

Vegetarian
BANQUET
\$88 pp

CRISPY TOFU SALAD 香脆豆腐沙拉

SAN CHOY BOW 生菜包

ROTI PIZZA 冬阴功披萨 🌶️

TRIPLE COOKED RADISH CUBE 炒糯米角 🌶️

SALTED DUCK EGGPLANT 金沙咸蛋黄茄子

SALT & PEPPER TOFU 椒盐豆腐 🌶️

VEGETABLE CURRY 咖喱什菜 🌶️🌶️

CHINESE BROCCOLI 芥兰两吃

GARLIC KANGKUNG 蒜蓉通菜

VEGETARIAN FRIED RICE 素炒饭 🌶️🌶️

DESSERT OF THE DAY 今日甜品

Gluten Free
BANQUET
\$98 pp

SMOKED OYSTER 特色熏蚝

SOY SALMON CARPACCIO 海南式三文鱼刺身 🌶️

CRAB AND CORN SOUP 蟹肉玉米羹

SALT & PEPPER BASKET 椒盐海鲜拼盘 🌶️

TOFU SKIN 椒盐腐皮 🌶️

XO BUTTER SCALLOP XO黄油扇贝 🐚🌶️

ASAM NYONYA BARRAMUNDI 亚参娘惹盲曹 🌶️🌶️

ROASTED DUCK 脆皮烤鸭

CHINESE BROCCOLI 芥兰两吃

KARI CHICKEN 咖喱鸡 🌶️

DESSERT OF THE DAY 今日甜品

Vegetarian ENTRÉE

CRISPY TOFU SALAD 香脆豆腐沙拉

Cos Lettuce, Crispy Tofu, Indomie Aioli

19

SAN CHOY BOW 生菜包

Plant-based Meat, Shiitake, Beansprouts

7 each

TRIPLE COOKED RADISH CUBE 炒粿角

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

19

ROTI PIZZA 冬阴功披萨

(PLEASE ALLOW 15 MINS WAIT)

Roti, House-made Tomyum Sauce, Chilli

27

SALTED DUCK EGGPLANT 金沙咸蛋黄茄子

Butter, Salted Duck Egg Yolk, Eggplant

24



Vegetarian MAINS

VEGETABLE CURRY 咖喱什菜

Eggplant, Snake Bean, Coconut Curry

27

CHILLI/GARLIC KANGKUNG 辣椒/蒜蓉通菜

Morning Glory, Chilli Paste, Garlic

23

CHINESE BROCCOLI 芥兰两吃

Gai Lan Two Ways, Oyster Sauce, Garlic Oil

25

STIR FRY SEASONAL GREENS 炒時蔬

Seasonal Vegetables, Wok Fried in Garlic, Rice Wine, Kombu

26

GARLIC EGGPLANT 蒜香茄子

Eggplant, Garlic, Onions, Kombu

24

SALT AND PEPPER TOFU 椒盐豆腐

Firm Tofu, Calamansi, Garlic Butter, Dried Chili 

22



Vegetarian

RICE & NOODLES

CHAR KOAY TEOW 招牌炒贵刁

Flat Rice Noodle, Shiitake Mushrooms, Chives

28

INDOMIE GORENG 印尼炒面

Instant Noodles, Beansprouts, Tofu Puff, Fried Egg

27

MEE MAMAK 印度炒面

Hokkien Noodles, Mixed Vegetables & Tomato Sambal

25

NASI GORENG 素炒饭

Fried Rice, Plant-based Meat, Makrut Lime, Calamansi Juice, Garlic Cracker

28

LONGEVITY NOODLES 长寿面

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

28

ADD ON

STEAMED RICE 白饭

5

NASI KUNING 黄姜饭

7

MAN TAU 炸馒头

18

PLAIN ROTI 煎饼

8



Gluten Free COLD STARTER

NATURAL OYSTER 鲜蚝

Merimbula Oyster, Fresh Lime, Trout Roe, Chives

7.5 each

SMOKED OYSTER 特色熏蚝

Jasmine Rice Smoked Oyster, Bloody Mary, Chives

7 each

SOY SALMON CARPACCIO 海南式三文鱼刺身 🌶️

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

28

Gluten Free SNACKY SNACK

XO BUTTER SCALLOP XO 黄油扇贝 🐞🌶️

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

9 each

Gluten Free SOUP

CRAB AND CORN SOUP 蟹肉玉米羹

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

25

Gluten Free ENTRÉE

TOFU SKIN 椒盐腐皮 🌶️

Snapper Paste Stuffed Tofu Skin, Makrut Lime, Lemongrass

22

SALT & PEPPER RADISH CUBES 椒盐靛角 🌶️

Steamed, Deep-Fried, Wok Fried Radish Cubes, Calamansi, Garlic
Butter, Dried Chilli

19

Gluten Free

LIVE SEAFOOD

SOUTHERN ROCK LOBSTER MARKET PRICE / KG
NORTHERN TERRITORY MUD CRAB MARKET PRICE / KG

Ginger Shallot 姜葱
Salted Duck Egg 金沙咸蛋黄
Typhoon XO 避风塘 XO 🌶️
Salt and 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
XO 🐼 🌶️

ADD ON

Crispy Vermicelli 煎米粉 20

Gluten Free

SEAFOOD

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, Torch Ginger Flower, Sambal, Burnt Lime

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

Gluten Free MEAT

SAMBAL STEAK (300G) 参巴西冷牛排 🌶️

Southern Grain Sirloin, Sambal Ijo Chimichurri, Burnt Lime
46

BEEF RENDANG 冷当咖喱牛肉 🌶️🌶️🌶️

Slow Cooked Beef Chuck, Toasted Coconut
45

HAINANESE CHICKEN (HALF) 海南鸡

Turmeric Poached, Gluten Free Soy, Shallot Oil
36

KARI CHICKEN 咖喱鸡 🌶️

Chicken Thigh, Potatoes, Makrut Lime, Lemongrass, Ginger Flower,
Coconut Cream
39

ROASTED DUCK (HALF) 脆皮烧鸭

10-day Aged Duck, Salt Rub, Gluten Free Soy, Leek
49

MALAYSIAN ROAST PORK 脆皮烧肉 🐷

Spiced Pork Belly, Sambal Ijo Chimichurri
45

KAPITAN LAMB SHANK 甲必丹烤羊腿 🌶️🌶️

Riverina Slow Cooked Lamb Shanks, Kapitan Curry, Desiccated
Coconut, Makrut Lime Leaf
45

Gluten Free

VEGETABLES

VEGETABLE CURRY 咖喱什菜 🌶️🌶️

Eggplant, Snake Bean, Coconut Curry

27

BELACHAN KANGKUNG 马来栈通菜 🌶️🌶️

Morning Glory, Shrimp Paste, Cuttlefish

26

CHINESE BROCCOLI 芥兰两吃

Gai Lan Two Ways, Vegetarian Oyster Sauce, Garlic Oil

25

STIR FRY SEASONAL GREENS 炒時蔬

Seasonal Vegetables, Garlic, Kombu

26

FRIED EGG TOFU 大虾蒸豆腐

Handpicked Mud Crab, Dried Scallop Master Stock, Sweet Corn

45

SALT & PEPPER TOFU 椒鹽豆腐 🌶️

Firm Tofu, Calamansi, Garlic Butter, Dried Chilli

22

Gluten Free

RICE & NOODLES

NASI GORENG 海鲜炒饭 🌶️

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

32

CANTONESE FRIED RICE 粤式炒饭

Prawns, Duck Breast, Trout Roe, Dried Scallop

36

CLAYPOT BIRYANI 沙煲印度黄姜饭 🌶️

Basmati Rice, Spices, Lamb Belly, Curry Chicken

38

XO VERMICELLI XO 海鲜煎米粉 🐙

Crispy Vermicelli, Hokkaido Scallops, Prawns, XO Sauce

48

ADD ON

STEAMED RICE 白饭

5

NASI KUNING 黄姜饭

7