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

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.



*All guest must partake in the banquet menu

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SAN CHOY BOW 生菜包 😿

Duck Breast, Pork Mince, Shiitake, Beansprouts

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7.5 each

XO BUTTER SCALLOP XO黄油扇贝 で ノ

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

9.5 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, Turmeric, Peanut Sauce 6.5 each

BEEF SATAY 沙爹牛烤串

Topside Beef, Cumin, Fennel, Peanut Sauce

8 each

CHILLI CRAB BAO 辣椒螃蟹XI包 🌶

Deep Fried Milk Bun, Chilli Sauce, Handpicked Mud Crab 18 each







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

Malaysian Chilli 马来西亚辣椒 // Add Man Tau (8 pieces) 另加黄金炸馒头 +18

> Salted Duck Egg 金沙咸蛋黄 ┛ Add Indomie 另加印尼炒面 +18

Steamed with Rice Noodles 蒸贵刁 (Mud Crab Only) Add Flaming Moutai 另加茅台火焰 +30

> Sarawak Black Pepper 砂拉越黑椒 Add Egg Noodles 另加生面 +17

GOOLWA PIPIS Market Price / KG

Sarawak Black Pepper 砂拉越黑椒 Add Egg Noodles 另加生面 +17

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KARI CHICKEN 咖喱鸡 🌶

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

42

KAPITAN LAMB SHANK 甲必丹烤羊腿 🍠

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

46

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**

MOUTAI ROAST DUCK 脆皮烧鸭

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

59

Add Foie Gras <mark>另加鹅肝 +20</mark>





CHILLI PRAWNS 辣椒大虾 ノノ

Chilli, Ginger, Belachan, Egg White, Chives

45

ASSAM NYONYA BARRAMUNDI 亚参娘惹盲曹 🍠

Ginger Flower, Galangal, Tamarind, Mint Leaves 46

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, Peanuts **38**

GRILLED KINGFISH CURRY 烤咖喱帝王魚颈 //

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

38







RICE & NOODLES

CLAYPOT BIRYANI 沙煲印度黄姜饭 🌶

Basmati Rice, Spices, Lamb Flap, Curry Chicken, Mint & Coriander Buttermilk **38**

BEEF HOR FUN 滑蛋牛肉河粉

Sliced Beef, Rice Noodles, Egg Gravy, Yellow Chives

27

BONE MARROW UNI PASTA 牛骨髓海胆意面

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

88

KERABU SQUID INK NOODLES 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

Add Sea Urchin Roe 另加海胆 + Caviar 鱼子酱 35



