



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 10 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

by Chef Junda Khoo

好吃饭店食谱

45

KFC CURRY RENDANG 🌶️🌶️

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

肯德基冷當咖喱雞

48

LOBSTER PIPIS SANG MEE

Whole Southern Rock Lobster, Goolwa Pipis, Crispy Egg Noodles, Prawn Stock

龍蝦與蜆生麵

248

LONGEVITY NOODLES

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

長壽麵

28

WOK FRIED ROAST PORK 🐷🌶️

Roast Pork Slices, Chinese Broccoli, Fermented Soy Bean

豉汁燒肉

35

KARI CHICKEN 🌶️🌶️

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

咖喱雞

38

BANQUET

\$98

per head

SMOKED OYSTER

KINGFISH

CURRY SARDINE 🌶️

SAN CHOY BOW 🐼

ASSORTED SATAY

LAKSA BOMB 🌶️🌶️

TOFU SKIN 🌶️

SALT & PEPPER
SEAFOOD BASKET 🌶️

ASAM NYONYA
BARRAMUNDI 🌶️🌶️

BELACHAN KANGKUNG 🌶️🌶️

DESSERT OF THE DAY

\$128

per head

SMOKED OYSTER

KINGFISH

CRAB CAESAR SALAD

SAN CHOY BOW 🐼

ASSORTED SATAY

XO BUTTER SCALLOP 🐼🌶️

LAKSA BOMB 🌶️🌶️

TYPHOON XO POPCORN CHICKEN 🌶️

TOFU SKIN 🌶️


CRISPY SOY BARRAMUNDI 🌶️

SHORT RIB

SALT & PEPPER
SEAFOOD BASKET 🌶️

VEGETABLE CURRY 🌶️🌶️

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 flavors, 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 娘惹鮮蠔

Merimbula Oyster, Nyonya Vinaigrette, Trout Roe, Chives

7.5 each

SMOKED OYSTER 特色熏蠔

Jasmine Rice Smoked Oyster, Bloody Mary, Chives

7 each

ASAM LAKSA KINGFISH 亞參叻沙帝王魚刺身

Hiramasa Kingfish, Shiso, Pineapple Salsa, Asam Laksa Granita

8 each

HAINAN SOY SALMON 海南式三文魚刺身 🍣

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

28

CRAB CAESAR SALAD 花蟹沙拉 🦀

Cos Lettuce, Indomie Aioli, Port Lincoln Blue Swimmer Crab, Pork Fat

25

SOUP

CRAB AND CORN 蟹肉玉米羹 🦀

Dried Scallop Soup, Port Lincoln Blue Swimmer Crab and Corn, Egg White

19

CEMANI CHICKEN SOUP 烏雞湯

Cemani Chicken, Wintermelon, Longan, Goji Berries

25

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, Deep Fried 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 Bao, Chilli Sauce, Port Lincoln Blue Swimmer, Chives

14 each

CURRY SARDINE 咖喱沙丁鱼馒头 🌶️

Deep Fried Mantau, Curry Sardine, Pickled Cucumber

6.5 each

ENTREE

LAKSA BOMB 喇沙雲吞

Chicken & Prawn Dumpling, Laksa Lemak Broth, Sliced Mint

28

TRIPLE COOKED RADISH CUBES 炒粿角

Triple Cooked Radish Cubes, Beansprouts, Egg, Chives

19

TOFU SKIN 椒鹽腐皮

Snapper Paste Stuffed Tofu Skin, Makrut Lime, Lemongrass

22

TYPHOON XO POPCORN CHICKEN 避風塘XO鷄米花

Black Beans, Chilli, Garlic, Ginger, XO

25

BONE MARROW ROTI 冷當牛骨髓煎餅

Slow Cooked Bone Marrow, Rendang, Roti

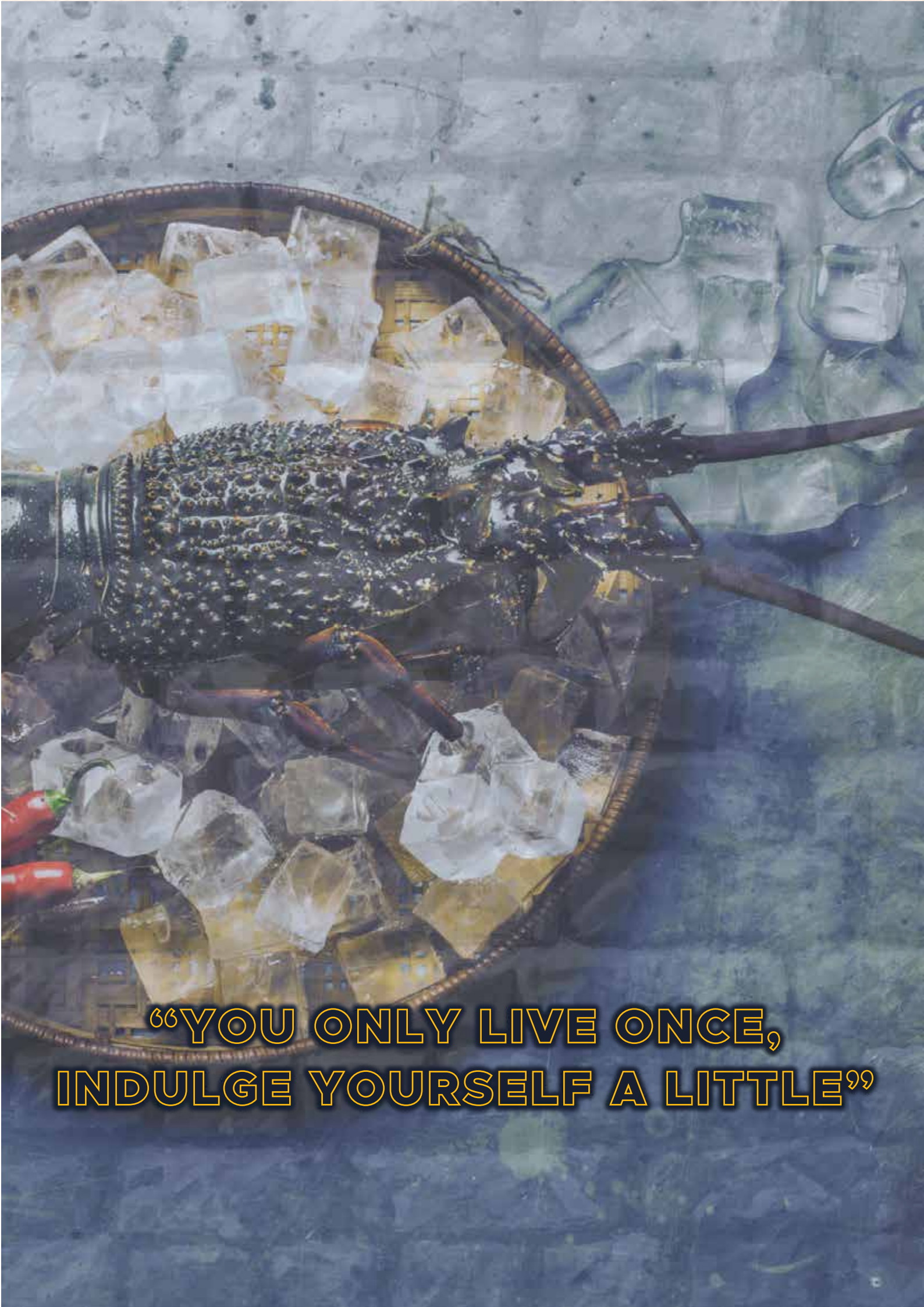
28

ROTI PIZZA 冬陰功披薩

(PLEASE ALLOW 15 MINS WAIT)

Roti, Tomyum Pizza 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 姜蔥

Salted Duck Egg 金沙鹹蛋黃

Malaysian Chilli 馬來西亞辣椒 🌶️

Sarawak Black Pepper 砂拉越黑椒

Baked with Vermicelli 焗粉絲 🍝

Salt & Pepper 椒鹽 🌶️

Typhoon XO 避風塘 XO 🌶️

QUEENSLAND CORAL TROUT

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

Cantonese Steamed 粵式清蒸

Asam Nyonya Steamed 亞參娘惹 🌶️

Crispy Soy 豉油脆皮 🌶️

GOOLWA PIPIS

Market Price / KG

Ginger Shallot 姜蔥

Sarawak Black Pepper 砂拉越黑椒

XO 🍝🌶️

ADD ON

Plain Roti 煎餅 8

Man Tau 炸饅頭 18

E-fu Noodles 伊麵 19

Soft Egg Noodles 軟麵 17

Crispy Egg Noodles 脆麵 15

Crispy Vermicelli 脆粉絲 20

SEAFOOD

CHILLI PRAWN 辣椒大蝦 🌶️🌶️

Chilli, Ginger, Belachan, Egg White, Chives

38

SALT AND PEPPER SEAFOOD BASKET 椒鹽海鮮拼盤 🌶️

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

39

ASAM NYONYA BARRAMUNDI 亞參娘惹盲曹 🌶️🌶️

Ginger Flower, Galangal, Tamarind, Mint Leaves

46

CRISPY SOY BARRAMUNDI 豉油脆皮盲曹 🌶️

Scorched Garlic, Ginger & Chilli, Calamansi Soy

45

TOOTHFISH TIKKA 鱈魚蒂卡

Mint & Coriander Buttermilk, Glacier 51 Toothfish, Ground Spices

58

SALTED DUCK EGG SEAFOOD BASKET 金鹹蛋海鮮拼盤

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

45

GRILLED CALAMARI 烤魷魚 🌶️🌶️🌶️

Calamari, Torch Ginger Flower, Sambal, Burnt Lime

36

CLAYPOT BAKED KING PRAWNS 粉絲焗蝦煲 🍲

(PLEASE ALLOW 15 MINS WAIT)

Hervey Bay King Prawns, Vermicelli, Chinese Celery, Rice Wine

46

MEAT

BEEF RENDANG POT PIE 冷當咖喱牛肉 🌶️🌶️🌶️

Slow Cooked Beef Chuck, Toasted Coconut, Roti

48

VEGEMITE SHORT RIB 咸味醬排骨

12-hour Braised Beef Short Rib, Vegemite Gravy

88

SIRLOIN STEAK (250G) 西冷牛排 🌶️

Grain-fed Angus, Sambal Ijo Chimichurri, Burnt Lime, Wonton Frites

68

HAINANESE CHICKEN (HALF) 海南雞

Turmeric Poached, Soy, Shallot Oil

35

CRISPY ROAST CHICKEN (HALF) 脆皮燒雞

Five Spice, Soy, Shallot Oil

36

ROASTED DUCK (HALF) 脆皮燒鴨

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

49

MALAYSIAN ROAST PORK 脆皮燒肉 🐷

Spiced Pork Belly, Sambal Ijo Chimichurri, Tartare Sauce

42

CLAYPOT PORK RIBS 沙煲可樂黑豚豬肋排 🐷

Kurobuta Pork Ribs, Soy, Coca Cola, Rice Wine

42

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 芥蘭兩吃

Gai Lan Two Ways, Oyster Sauce, Garlic Oil

25

STIR FRY SEASONAL GREEN 炒時蔬

Seasonal Vegetables, Garlic, Kombu, Rice Wine

26

STEAMED EGG TOFU 大蝦蒸豆腐

(PLEASE ALLOW 15 MINS WAIT)

Diced King Prawns, Egg Tofu, Silky Egg White, Soy, Prawn Oil

48

SNAKE BEAN 清炒豇豆 🐍🌶️

Pork Mince, Dried Shrimp, Snake Bean, Rice Wine

26

TYPHOON SHELTER CABBAGE 避風塘卷心菜

Roasted Red Cabbage, Garlic, Ginger, Onions

25

SALT & PEPPER TOFU 椒鹽豆腐 🌶️

Firm Tofu, Calamansi, Garlic Butter, Dried Chilli

22

RICE & NOODLES

CHAR KOAY TEOW 招牌炒貴刁 🐼 🌶️ 🌶️ 🌶️

Flat Rice Noodle, Prawns, Chinese Sausage, Hand Picked Swimmer Crab

28

SANG HAR MEE 生蝦麵

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

58

INDOMIE GORENG 印尼炒麵 🌶️ 🌶️ 🌶️

Instant Noodles, Prawns, Duck Egg Floss, Fried Egg

27

MEE MAMAK 印度炒麵 🌶️ 🌶️ 🌶️

Hokkien Noodles, Chicken, Tomato Sambal

25

NASI GORENG 海鮮炒飯 🌶️ 🌶️

Fried Rice, Seafood, Makrut Lime, Calamansi Juice, Garlic Crackers

28

CANTONESE FRIED RICE 粵式炒飯 🐼

Prawns, Chinese Sausage, Trout Roe, Dried Scallop

36

CLAYPOT BIRYANI 沙煲印度黃姜飯 🐼 🌶️

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

38

SIZZLING YEE MEE 沙煲伊麵 🐼

Crispy Noodles, Mixed Seafood, Egg Gravy

26

EXTRAS

STEAMED RICE 白飯

5

CHICKEN RICE 鷄油飯

7

DRY EGG NOODLES 乾撈面 🍜

10

MAN TAU (8pcs) 馒头

18

PLAIN ROTI 煎餅

8