

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

Vegetarian
BANQUET
\$88 pp

CRISPY TOFU SALAD 香脆豆腐沙拉

SAN CHOY BOW 生菜包

ROTI PIZZA 冬陰功披薩 🌶️

TYPHOON SHELTER CABBAGE 避風塘卷心菜

SALTED DUCK EGGPLANT 金沙鹹蛋黃茄子

SALT & PEPPER TOFU 椒鹽豆腐 🌶️

VEGETABLE CURRY 咖喱什菜 🌶️🌶️

CHINESE BROCCOLI 芥蘭兩吃

GARLIC KANGKUNG 蒜香通菜

VEGETARIAN FRIED RICE 素炒飯 🌶️🌶️

DESSERT OF THE DAY 今日甜品

Gluten Free
BANQUET
\$98 pp

SMOKED OYSTER 特色熏蠔

CURRY SARDINE 咖喱沙丁魚頭 🌶️

XO BUTTER SCALLOP XO黃油扇貝 🐚🌶️

CRAB AND CORN SOUP 蟹肉玉米羹 🐞

SALT & PEPPER SEAFOOD BASKET 椒鹽海鮮拼盤 🌶️

TYPHOON SHELTER CABBAGE 避風塘卷心菜

TOFU SKIN 椒鹽腐皮 🌶️

ASAM NYONYA BARRAMUNDI 亞參娘惹盲曹 🌶️🌶️

ROASTED DUCK 脆皮烤鴨

CHINESE BROCCOLI 芥蘭兩吃

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

Triple Cooked Radish Cubes, Beansprouts, Egg, Chives

19

ROTI PIZZA 冬陰功披薩

(PLEASE ALLOW 15 MINS WAIT)

Roti, Tomyum Pizza Sauce, Chilli

27

SALTED DUCK EGGPLANT 金沙鹹蛋黃茄子

Butter, Salted Duck Egg Yolk, Eggplant

24



Vegetarian MAINS

VEGETABLE CURRY 咖喱什菜

Eggplant, Snake Bean, Coconut Curry

27

CHILLI/GARLIC KANGKUNG 辣椒通菜

Morning Glory, Chilli Paste, Garlic

23

CHINESE BROCCOLI 芥蘭兩吃

Gai Lan Two Ways, Oyster Sauce, Garlic Oil

25

STIR FRY SEASONAL GREEN 炒時蔬

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

26

STEAMED EGG TOFU 蒸豆腐

(PLEASE ALLOW 15 MINS WAIT)

Egg Tofu, Silky Egg White, House-made Soy Blend

38

SNAKE BEAN 清炒豇豆

Plant-based Meat, Snake Bean, Rice Wine

26

GARLIC EGGPLANT 蒜香茄子

Eggplant, Garlic, Onions, Kombu

24

TYPHOON SHELTER CABBAGE 避風塘卷心菜

Roasted Red Cabbage, Garlic, Ginger, Onions

25

SALT AND PEPPER TOFU 椒鹽豆腐





Firm Tofu, Calamansi, Garlic Butter, Dried Chilli

22



Vegetarian

RICE & NOODLES

CHAR KOAY TEOW 招牌炒貴刁    





Flat Rice Noodle, Shiitake Mushrooms, Chives

28

INDOMIE GORENG 印尼炒麵    

Instant Noodles, Beansprouts, Tofu Puff, Fried Egg

27

MEE MAMAK 印度炒麵    



Hokkien Noodles, Mixed Vegetables & Tomato Sambal

25

NASI GORENG 素炒飯   

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

28

CLAYPOT BIRYANI 沙煲印度黃姜飯  

Basmati Rice, Spices, Roasted Red Cabbage, Mint & Coriander Buttermilk

25

ADD ON

STEAMED RICE 白飯

5

MAN TAU 炸饅頭

18

PLAIN ROTI 煎餅

8

 **VEGAN available**

Gluten Free COLD STARTER

NATURAL OYSTER 鮮蠔

Merimbula Oyster, Fresh Lime, Trout Roe, Chives

7.5 each

SMOKED OYSTER 特色熏蠔

Jasmine Rice Smoked Oyster, Bloody Mary, Chives

7 each

HAINAN SOY SALMON 海南式三文魚刺身 🌶️

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

28

Gluten Free SNACKY SNACK

XO BUTTER SCALLOP XO 黃油扇貝 🍷🌶️

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

9 each

CURRY SARDINE 咖喱沙丁魚饅頭 🌶️

Gluten Free Cracker, Curry Sardine, Pickled Cucumber

6.5 each

Gluten Free SOUP

CEMANI CHICKEN SOUP 烏鷄湯

Cemani Chicken, Wintermelon, Longan, Goji Berries

25

CRAB AND CORN SOUP 蟹肉玉米羹 🍲

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

19

Gluten Free ENTRÉE

TOFU SKIN 椒鹽腐皮 🌶️

Snapper Paste Stuffed Tofu Skin, Makrut Lime, Lemongrass

22

SALT & PEPPER RADISH CUBES 椒鹽靚角 🌶️

Triple Cooked 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 姜蔥
Salted Duck Egg 金沙鹹蛋黃
Typhoon XO 避風塘 XO 🌶️
Salt and Pepper 椒鹽 🌶️

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
XO 🐱🌶️

ADD ON
Crispy Vermicelli 脆粉絲 20

Gluten Free

SEAFOOD

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

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

Gluten Free MEAT

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, Gluten Free Soy, Shallot Oil
35

CRISPY ROAST CHICKEN (HALF) 脆皮燒雞

Five Spice, Gluten Free Soy, Shallot Oil
36

ROASTED DUCK (HALF) 脆皮燒鴨

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

MALAYSIAN ROAST PORK 脆皮燒肉 🐷

Spiced Pork Belly, Sambal Ijo Chimichurri, Tartare Sauce
42

Gluten Free

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, Vegetarian Oyster Sauce, Garlic Oil

25

STIR FRY SEASONAL GREEN 炒時蔬

Seasonal Vegetables, Garlic, Kombu

26

STEAMED EGG TOFU 大蝦蒸豆腐

(PLEASE ALLOW 15 MINS WAIT)

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

48

TYPHOON SHELTER CABBAGE 避風塘卷心菜

Roasted Red Cabbage, Garlic, Ginger, Onions

25

SALT AND PEPPER TOFU 椒鹽豆腐 🌶️

Firm Tofu, Calamansi, Garlic Butter, Dried Chilli

22

Gluten Free

RICE & NOODLES

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, Roasted Red Cabbage, Roast Pork

38

ADD ON

STEAMED RICE 白飯

5