

Chinese New Year @ Hojiak

Yee Sang 鱼生 \$45



What is Chinese New Year without Yee Sang?
Toss it high, toss it good.
Toss it for a prosperous year!

Served with salmon slices & a colourful array of fresh vegetables, tossing this must-have dish is the traditional way to start the Lunar New Year.

Did you know every ingredient has its own auspicious meaning?

 2016 Framingham Classic Riesling,
 Marlborough NZ

Longevity Noodles 长寿面



Buttery with a kick of spice, these auspicious noodles are the secret to longevity. Our ancestors believed that the longer the noodles, the longer your life.

So, pick up those chopsticks and do the #noodlelift!

Served with your choice of:
Spanner Crab Meat \$45
Whole Lobster \$98
Mud Crab \$128/kg

 2016 Domaine de la Metairie D'Alon Chardonnay,
 Languedoc FRANCE

Lap Mei Fan 腊味饭 \$50



Braised abalone creates a tantalising juice, which is added to our Chinese duck & pork sausage (lap cheong) rice. Our Lap Mei Fan is born.

Featuring our Head Chef's premium and delightful rendition of his Amah's homecooked classic. This dish is the heart of Junda's childhood Chinese New Year.

Discover how rice can be so tasty.

 2016 Woods Crampton White Label Cab Sav,
 Eden Valley SA

Siong Tong Pipies 上汤文蛤 \$45



An aromatic dish of wok fried pipies in garlic & ginger infused oil, these clams are cooked into a simmering pot of heavenly & flavourful stock.

For the finishing touches, we add Century egg, rice wine & chilli padi for that special Ho Jiak kick.

For the serious pipi lovers.

 NV Mascareri 'dry' Prosecco,
 Prosecco ITALY

Spanner Crab Broccoli 西兰花配澳洲旭蟹肉酱 \$38



It was Amah's rule that there must always be greens on the dinner table. A humble family favourite, these broccoli florets are luxuriated with Hokkaido scallops, salmon roe & spanner crab meat in a silky egg gravy that will leave you wanting more.

Who knew veges could be so sexy?!

 2015 Hanwood Estate 1913 Vermentino,
 Riverina NSW

Teochew Pomfret 潮州金鲳鱼 \$45



This year, Junda drew inspiration from his beloved Amah's favourite fish, the Golden Pomfret.

Steamed in a delicate Teochew-style ginger sauce, the Golden Pomfret will exude a refreshing taste on your palate with its natural sweetness & tender texture.

Excite your tastebuds today!

 2017 Framingham Sauvignon Blanc,
 Marlborough NZ

Drunken Prawns 轩尼诗醉虾 \$58



It's no secret that our Head Chef loves to kick back after work with a drink. So it was no surprise when he decided to feed our tiger prawns a shot - or two - of Hennessy.

With one shot too many, these crisp juicy drunken prawns are exquisitely sweet with a hint of cognac.

We recommend getting an Uber home.

 2017 Les Trois Rose,
 Cotes de Provence, FRANCE