



*Ho Jiaak*  
· 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**



VEGAN available



# 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**



VEGAN available

# 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



VEGAN available

# 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 椒盐茼蒿

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**

## **CRISPY ROAST CHICKEN (HALF)** 脆皮烧鸡

Five Spice, Gluten Free Soy, Shallot Oil  
**38**

## **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**