



*Ho Jia*  
• 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** **\$88pp** (Min. 2 Pax)

**SAN CHOY BOW** 生菜包

**TRIPLE COOKED RADISH CUBE** 炒粿角 🌶️

**SALTED DUCK EGGPLANT** 金沙咸蛋黄茄子

**SALT & PEPPER TOFU** 椒盐豆腐 🌶️

**ROTI PIZZA** 冬阴功披萨 🌶️

**CRISPY TOFU SALAD** 香脆豆腐沙拉

**CHINESE BROCCOLI** 芥兰两吃

**VEGETABLE CURRY** 咖喱什菜 🌶️🌶️

**STIR FRY SEASONAL GREENS** 炒時蔬

**DESSERT OF THE DAY** 今日甜品

Gluten Free  
**BANQUET**  
**\$98pp**  
(Min. 2 Pax)

**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

**SALTED DUCK EGG MIX** 金咸蛋海鲜拼盘 🌶️

**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

**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

**7.5 each**

## **TRIPLE COOKED RADISH CUBE** 炒粿角

Steamed, Deep-Fried, Wok Fried Radish Cubes, Beansprouts, Egg, Chives

**22**

## **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

**28**

## **CHINESE BROCCOLI** 芥兰两吃

Gai Lan Two Ways, Oyster Sauce, Garlic Oil

**25**

## **EGGCITING** 吾皇之蛋

Steamed Eggs with Kombu, Marinated Century Eggs, Salted Duck Eggs, Trout Roe, Caviar & Chives

**49**

## **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 Chilli

**27**



VEGAN available

# Vegetarian RICE & NOODLES

## **CHAR KOAY TEOW** 招牌炒贵刁 🌿🌶️🌶️🌶️

Flat Rice Noodle, Shiitake Mushrooms, Chives

**29**

## **INDOMIE GORENG** 印尼炒面 🌿🌶️🌶️🌶️

Instant Noodles, Beansprouts, Tofu Puff, Fried Egg

**28**

## **MEE MAMAK** 印度炒面 🌿🌶️🌶️🌶️

Hokkien Noodles, Mixed Vegetables & Tomato Sambal

**27**

## **NASI GORENG** 素炒饭 🌿🌶️🌶️

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

**28**

# ADD ON

## **STEAMED RICE** 白饭

**5**

## **NASI KUNING** 黄姜饭

**7**

## **MAN TAU** 炸馒头

**18**

## **PLAIN ROTI (per piece)** 煎饼

**5**



*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 SOUP

## CRAB AND CORN SOUP 蟹肉玉米羹

Dried Scallop Soup, Handpicked Mud Crab, Corn, Egg White

25



# Gluten Free

## ENTRÉE

### **XO BUTTER SCALLOP** XO黄油扇贝 🐞🌶️

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

**9.5 each**

### **TOFU SKIN** 椒盐腐皮 🌶️

Snapper Paste Stuffed Tofu Skin, Makrut Lime, Lemongrass

**24**

### **SALT & PEPPER RADISH CUBES** 椒盐茼蒿 🌶️

Steamed, Deep-Fried, Wok Fried Radish Cubes, Calamansi, Garlic Butter, Dried Chilli

**22**





# Gluten Free LIVE SEAFOOD

**SOUTHERN ROCK LOBSTER** MARKET PRICE / KG

**NORTHERN TERRITORY MUD CRAB** MARKET PRICE / KG

**Salted Duck Egg** 金沙咸蛋黄 🌶️

**Typhoon XO** 避风塘 XO 🐼 🌶️

**Salt and Pepper** 椒盐 🌶️

# Gluten Free SEAFOOD

## **ASSAM NYONYA BARRAMUNDI** 亚参娘惹盲曹 🌶️🌶️

Ginger Flower, Galangal, Tamarind, Mint Leaves

**46**

## **SALTED DUCK EGG MIX** 金咸蛋海鮮拼盘 🌶️

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

**45**

## **GRILLED CALAMARI** 烤鱿鱼 🌶️🌶️🌶️

Calamari, Torch Ginger Flower, Sambal, Burnt Lime

**38**

## **GRILLED KINGFISH CURRY** 烤咖喱帝王魚颈 🌶️🌶️

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

**52**

## **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

**39**

## **KARI CHICKEN** 咖喱鸡 🌶️

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

**42**

## **ROASTED DUCK (HALF)** 脆皮燒烧鸭

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

**54**

## **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

**46**



# 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

**28**

## **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**

## **SALT & PEPPER TOFU** 椒鹽豆腐 🌶️

Firm Tofu, Calamansi, Garlic Butter, Dried Chilli

**27**

# Gluten Free RICE

## **CLAYPOT BIRYANI** 沙煲印度黄姜饭 🌶️

Basmati Rice, Spices, Lamb Belly, Curry Chicken

**38**

## **NASI GORENG** 海鲜炒饭 🌶️🌶️

Fried Rice, Handpicked Mud Crab, Seafood, Makrut Lime, Calamansi Juice

**35**

## **CANTONESE FRIED RICE** 粤式炒饭

Prawns, Duck Breast, Trout Roe, Dried Scallop

**38**

**Add Foie Gras** 另加鹅肝 **+20**

# ADD ON

## **STEAMED RICE** 白饭

**5**

## **NASI KUNING** 黄姜饭

**7**