







BLACK PEARL OSCIETRA CAVIAR (30 g) 黑珍珠奥西特拉鱼子酱

\$ 258

Junda's modern take on luxury reimagines the traditional caviar service with a

Malaysian flair. Crisp wonton skin holds a decadent mix of salted egg yolk and crème
fraîche, topped with hand-picked mud crab and crowned with

Black Pearl Oscietra Caviar. A bite-sized explosion of texture,
richness, and refined flavour



\$98 Per head (minimum of 2 pax)

\$128 Per head (minimum of 4 pax)

SMOKED OYSTER 特色熏蚝

KINGFISH 亚参叻沙帝王鱼刺身 🕗

SAN CHOY BOW 生菜包 词

ASSORTED SATAY 什锦沙爹串

LAKSA BOMB 叻沙云吞 💋 💋

CHAR KOAY TEOW 招牌炒贵刁 ❷ ❷ ⑤

CHAR SIU LAMB RIBS 蜜汁叉烧烤羊排

ASSAM NYONYA BARRAMUNDI 亚参娘惹盲曹 💋 💋

BELACHAN KANGKUNG 馬來栈通菜 💋 💋

DESSERT OF THE DAY 当日甜品

SMOKED OYSTER 特色熏蚝

KINGFISH 亚参叻沙帝王鱼刺身 🥥

SOY SALMON CARPACCIO海南式三文鱼刺身 🥥

CHILLI CRAB BAO 辣椒螃蟹刈包 2

XO BUTTER SCALLOP XO 黄油扇贝 😇 💋

ROTI PIZZA 冬阴功披萨 🕗

INDOMIE CAESAR SALAD 肉蟹沙拉 🗑

BEEF RENDANG POT PIE 冷当咖喱牛肉派 200

GRILLED CALAMARI 烤鱿魚 💋 💋 💋

HAINAN CHICKEN 海南鸡

SALT & PEPPER TOFU 椒盐豆腐 ②

DESSERT OF THE DAY 当日甜品



COLD STARTER

CS1. NYONYA OYSTER

娘惹鲜蚝

Sydney Rock Oyster, Nyonya Vinaigrette, Trout Roe, Chives

8 each

CS2. SMOKED OYSTER

特色熏蚝

Jasmine Rice Smoked Oyster, Bloody Mary, Chives

8 each

CS3. KINGFISH

亚参叻沙帝王鱼刺身



Hiramasa Kingfish, Shiso, Pineapple Salsa, Assam Laksa Granita

8 each

CS4. SOY SALMON CARPACCIO

海南式三文鱼刺身 💋



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

28

CS5. INDOMIE CAESAR SALAD

肉蟹沙拉 🐻



Charred Lettuce, Indomie Aioli, Handpicked Mud Crab, Pork Fat, Smoked Egg













E1. SAN CHOY BOW

生菜包 🗑



Duck Breast, Pork Mince,
Shiitake, Beansprouts 7.5 each

E2. XO BUTTER SCALLOP

XO 黄油扇贝 🐻 🕗





Hokkaido Scallop, Sambal, Brown Butter, Shrimp & Bacon XO 9.5 each





E3. CHICKEN SATAY

沙爹鸡柳串

Chicken Thigh, Turmeric, Peanut Sauce

6.5 each

E5. TAMARIND PRAWN

亚参烤虾王

Hervey Bay King Prawn, Tamarind Sauce, Crispy Capers

12 each

E4. BEEF SATAY

沙爹牛柳烤串

Topside Beef, Cumin, Fennel, Peanut Sauce

8 each

E6. CHILLI CRAB BAO

辣椒螃蟹刈包 🗾



Deep Fried Milk Bun, Chilli Sauce, Handpicked Mud Crab

18 each





E7. HOJIAK'S LAKSA BOMB

叻沙云吞 💋 💋





Chicken & Prawn Dumplings,Laksa Lemak Broth,

29





炒粿角 🐻 🗾





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

22





避风塘XO鸡米花 🐻 💋





Black Beans, Chilli, Garlic, Ginger, XO





E10. ROTI PIZZA

冬阴功披萨 🕖



Roti, House-made Tomyum Sauce, Prawns, Pineapple, Chilli (Please allow 15 mins wait)

27



E11. BONE MARROW ROTI

冷当牛骨髓煎饼 🕖 🕖





Slow Roasted Bone Marrow, Rendang, Roti



活海鲜 LIVE SEAFOOD

EASTERN ROCK LOBSTER 龙虾

Market Price/ KG

- Malaysian Chilli 马来西亚辣椒
 Add Man Tou (8 pieces) 另加黄金炸馒头 +18
- LS2 Salted Duck Egg 金沙咸蛋黄 Add Indomie 另加印尼炒面 +18
- LS3 Sarawak Black Pepper 砂拉越黑椒 Add Egg Noodles 另加生面 +17

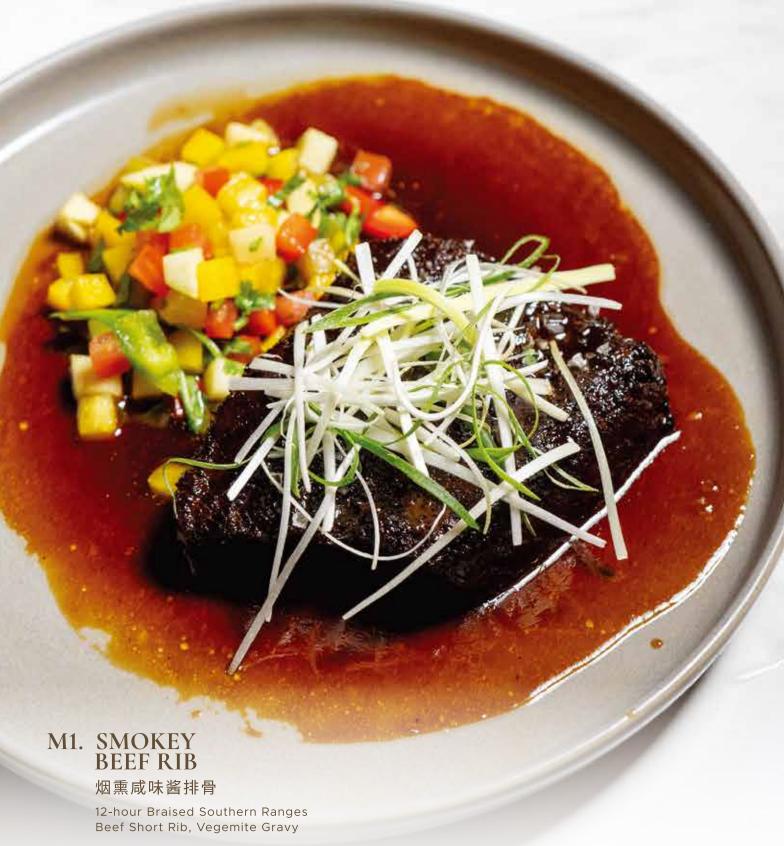








肉类 MEAT





M2. CRISPY CURRY CHICKEN 肯德基冷当咖喱鸡 ② ② Crispy Fried Chicken, Wok Tossed in Tomato Curry, Makrut Lime



M4. HALF HAINANESE CHICKEN 半只海南鸡 Turmeric Poached, Soy, Shallot Oil 39



M3. SAMBAL STEAK (300G) 参巴西冷牛排 Sirloin, Sambal Ijo Chimichurri, Burnt Lime, Wonton Frites 52



M5. BEEF RENDANG POT PIE 冷当咖喱牛肉派 🗸 🗸 Slow Cooked Beef Chuck, Toasted Coconut, Roti 47







M7. MALAYSIAN ROAST PORK BELLY 脆皮烧肉 🐻

Spiced Pork Belly, Sambal Ijo Chimichurri, Tartare Sauce

45



M8. CHAR SIU LAMB RIBS 蜜汁叉烧烤羊排 Riverina Lamb Ribs, Caramelised Soy, Pico De Gallo 48



M9. KAPITAN LAMB SHANK

甲必丹烤羊腿 💋 💋



Slow Cooked Riverina Lamb Shanks, Kapitan Curry, Desiccated Coconut, Makrut Lime Leaf

46



M10. KARI CHICKEN

咖喱鸡 🕖



Chicken Thigh, Potatoes, Lemongrass, Coconut Cream







SEAFOOD



S1. CHILLI PRAWNS

辣椒大虾 💋 💋





Chilli, Ginger, Belachan, Egg White, Chives

45



S2. GRILLED CALAMARI

烤鱿魚 💋 💋 💋







Calamari, Rojak Sauce, Sambal, Burnt Lime, Morning Glory, Peanuts

38

S3. SALTED DUCK EGG MIX

金咸蛋海鲜拼盘 🕖



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



S4. GRILLED KINGFISH CURRY

烤咖喱帝王魚颈

Hiramasa Kingfish Collar, Curry Leaves, Fish Curry, Tofu Puffs

38





S5. ASSAM NYONYA BARRAMUNDI

亚参娘惹盲曹 💋 💋





Ginger Flower, Galangal, Tamarind, Mint Leaves





VEGETABLES & EGGS



V1. CHINESE BROCCOLI

芥兰两吃 Gai Lan Two Ways, Oyster Sauce, Garlic Oil



V2. SALT & PEPPER TOFU

椒盐豆腐 🗾



Firm Tofu, Calamansi, Garlic Butter, Dried Chilli

27

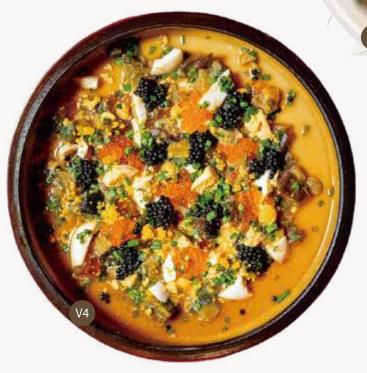
V3. BELACHAN KANGKUNG

馬來栈通菜 🕖 🕖



Morning Glory, Shrimp Paste, Cuttlefish

28



V4. EGGCITING

吾皇之蛋

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

49

V5. VEGETABLE CURRY

咖喱什菜 🥖



Eggplant, Snake Bean, Coconut Curry

27

V6. STIR FRY SEASONAL **GREENS**

炒时蔬

Seasonal Vegetables, Garlic, Kombu, Rice Wine





米饭和面条

RICE & NOODLES

RN1. HOJIAK'S CHAR KOAY TEOW







Flat Rice Noodle, Prawns, Chinese Sausage, Handpicked Mud Crab





RN2. MEE MAMAK

印度炒面ククク





Hokkien Noodles, Chicken, Tomato Sambal

28

RN3. CANTONESE FRIED RICE

粵式炒饭 🐻



Prawns, Chinese Sausage, Trout Roe, Dried Scallop

38

Add Foie Gras (40g) 另加鹅肝 +25



RN4. INDOMIE GORENG

印尼炒面 🕖 🕖







Instant Noodles, Prawns, Duck Egg Floss, Fried Egg



RN5. NASI GORENG

海鲜炒饭 🕖 🕖



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

米饭和面条

RICE & NOODLES



RN6. BONE MARROW **CREAMY UNI PASTA**

牛骨髓海胆意面 😈

Roasted Bone Marrow, Sea Urchin Roe, Caviar, Bacon, Spaghetti

88

RN7. KERABU SQUID **INK PASTA**

墨鱼汁意面配马来风味沙拉 🗾



Wok Fried Squid Ink Spaghetti with 3-Flavour Sauce and Calamansi Juice

28

Add Sea Urchin Roe + Caviar 另加海胆和鱼子酱 +35



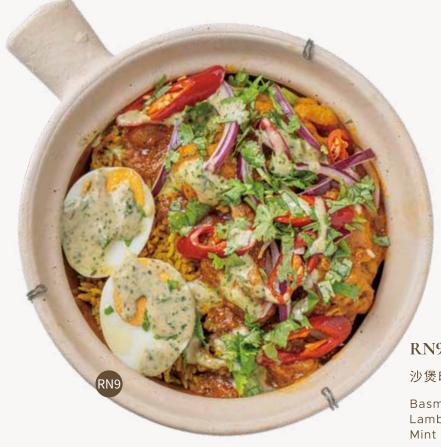
RN8. BEEF HOR FUN

滑蛋牛肉河粉

Sliced Beef, Rice Noodles, Egg Gravy, Yellow Chives

27





RN9. CLAYPOT BIRYANI

沙煲印度黄姜饭 🕖



Basmati Rice, Spices, Lamb Flap, Curry Chicken, Mint & Coriander Buttermilk

额外 EXTRAS

X1	STEAMED RICE 白饭	5	X4	干捞面 🗑	O
X2	CHICKEN RICE 鸡油饭	7	X5	MAN TOU (8 PIECES) 馒头	18
ХЗ	NASI KUNING 苗美饭	7	Х6	PLAIN ROTI (PER PIECE) 煎饼	5

No outside food and drink allowed

No BYO Alcohol

Minimum \$25 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