

Ho Jiak 好吃

JUNDA'S PLAYGROUND

Signature Banquet \$118 Per Head*

Achar Pickled Vegetables

Raw Seafood Selection, Teocheow Seasoned Soy

Alaskan King Crab, Fried Bread, Malaysian Chilli

Ho Jiak Signature Laksa Bombs

Oven Roasted Dry Aged Corn-fed Duck, Moutai

**Supplementary pancakes & condiments +18*

Vongole & Barramundi, Assam Nyonya, Torch Ginger Flower

Cantonese Fried Rice, Lap Cheong, Prawns & Conpoy

Wok Fried Asian Greens, Lotus Root, Garlic

Pandan Lava Cake

Kuih Mochi, Pistachio, Palm Sugar

**Minimum for 2 pax, all guest must partake in the banquet menu.*

No outside food and drink allowed. No BYO Alcohol. A 10% Service Charge applies to groups of 8 and above (Mondays-Fridays).

A 10% of total bill surcharge is applicable on Saturdays & Sundays. A 15% of total bill surcharge is applicable on VIC Public Holidays.



Oyster, Bunga Kantan Mignonette 7 ea (G*)
 Raw Kingfish, Assam Laksa Granita, Pineapple Salsa 9 ea
 Drunken Abalone, Sweet Rice, Pickle Daikon 16 ea
 Shark Bay Scallop, XO Butter 11 ea (G*)
 San Choy Bow, Shiitake, Pork & Duck 8 ea (VG)
 Alaskan King Crab, Fried Bread, Malaysian Chilli 19 ea
 Kari Puff, Stilton Cheese, Turmeric Pickles 18 ea

Lotus Root Chips, Salted Duck Egg, Curry Leaves 19 (G*)
 Hainanese Tuna Carpaccio, Granny Smith Apple, Capers 32 (G*)
 Mud Crab Caesar Salad, Indomie Dressing, Smoked Eggs 33 (VG)
 King Prawns Toast, Molten Salted Duck Egg, Pickle Onion 26
 Roast Bone Marrow, Rendang Curry, Roti Paratha 29
 Ho Jiak Signature Laksa Bombs 27 (G*)

Rock Lobster or NT Mud Crab Market Price (G*)

Sticky Rice wrapped in Lotus Leaves, Foie Gras

or

Malaysian Chilli Sauce (Paired with Mantau)

Mooloolaba King Prawns, Tasmanian Honey, Makrut Lime 42 (G*)
 Baked Akaroa King Salmon in Banana Leaf, Smoked Tomato Kari 55 (G*)
 Cantonese Roast Pork, Farmers' Leaves, Sambal Matah & Calamansi Sriracha 48 (G*)
 Chargrilled Loddon Valley Lamb Rump, Spiced Garlic Sambal, Herbed Yoghurt 52 (G*)
 MB4 Angus Short Rib, Vegemite, Pico de Gallo 52
 Oven Roasted Dry Aged Corn-fed Duck, Moutai 60 (G*)
**Supplementary pancakes & condiments +18*

Junda's Char Koay Teow, Handpicked NT Mud Crab 39 (VG)
 Cantonese Fried Rice, Lap Cheong, Prawns & Conpoy 36 (VG, G*)
 Malaysian Claypot Rice, Woodland Fungus, Truffle Smoked Soy 38 (VG, G*)

Chinese Broccoli Two Ways, Garlic Oyster Sauce 23 (VG, G*)
 Eggplant Bersira, Achar Caramel, Umami Cream 24 (VG)
 Wok Fried Asian Greens, Lotus Root, Garlic 25 (VG, G*)

(VG) Vegan Option is available upon request.

(G*) Ingredients used in these foods are sourced as Gluten Free but the Actual Food being served is NOT gluten free due to our kitchen's environment.

Please inform our staff of any food allergies or special dietary requirements. We try our best to cater to dietary requirements.

We do not guarantee any of our dishes to be 100% allergen free. Traces of allergen may be present in any of our dishes.

