

Ho Jiak 好吃

JUNDA'S PLAYGROUND

Signature Banquet 118 Per Head*

Achar Pickled Vegetables 亚参酸辣菜

Raw Seafood Selection (M), Teochew Seasoned Soy 潮州生腌金枪鱼 & 帝王鱼刺身
Alaskan King Crab (I), Fried Bread, Malaysian Chilli 阿拉斯加帝王蟹刈包佐马来西亚辣椒酱

Ho Jiak Signature Laksa Bombs 叻沙云吞

Oven Roasted Dry Aged Corn-fed Duck, Moutai 茅台脆皮烤鸭

*Supplementary pancakes & condiments 另加荷叶饼与佐料 +18

Vongole & Barramundi, Assam Nyonya, Torch Ginger Flower 亚参娘惹蛤蜊与盲曹

Cantonese Fried Rice, Lap Cheong, Prawns & Conpoy 粤式炒饭

Wok Fried Spring Greens, Garlic & Oyster Sauce 蒜香炒时蔬

Pandan Lava Cake 斑斓流心熔岩蛋糕

(A)澳洲海鲜 (I)进口海鲜 (M)混合来源

(VG)可应要求提供纯素选项。(G*)本店食品原料虽采购自无麸质渠道，但因厨房环境限制，实际食物可能含麸质成分。

请务必告知服务人员任何食物过敏或特殊饮食需求。我们将尽力满足特殊饮食需求，但无法保证任何菜品完全不含过敏原。所有菜品均可能存在微量过敏原成分。

禁止外带食品和饮料。谢绝自带酒水。8人及以上团体将收取10%服务费。

周六周日所有账单将收取10%服务费。公共假日所有账单将加收15%服务费。



Sydney Rock Oyster (A), Bunga Kantan Mignonette 娘惹鲜蚝 7 ea (G*)
Raw Spencer Gulf Kingfish (A), Assam Laksa Granita, Pineapple Salsa 亚参叻沙帝王鱼刺身 9 ea
Drunken Tasmanian Abalone (A), Sweet Rice, Pickled Daikon 醉香翡翠鲍 16 ea
Shark Bay Scallop (A), XO Butter XO 黄油焗鲨鱼湾扇贝 11 ea (G*)
San Choy Bow, Shiitake, Pork & Duck 菌香双肉生菜包 8 ea (VG)
Alaskan King Crab (I), Fried Bread, Malaysian Chilli 阿拉斯加帝王蟹刈包佐马来西亚辣椒酱 19 ea
Kari Puff, Stilton Cheese, Turmeric Pickles 蓝纹奶酪咖喱酥 18 ea

Lotus Root Chips, Salted Duck Egg, Curry Leaves 金沙咸蛋黄脆藕片 19 (G*)
Hainanese Tuna Carpaccio (A), Granny Smith Apple, Capers 金枪鱼刺身佐南洋酱汁 32 (G*)
Mud Crab Caesar Salad (A), Indomie Dressing, Smoked Eggs 泥蟹凯撒沙拉佐印尼面酱 33 (VG)
King Prawns Toast (I), Molten Salted Duck Egg, Pickle Onion 爆浆流沙虾滑土司 25
Roasted Bone Marrow, Rendang Curry, Roti Paratha 冷当牛骨髓煎饼 29
Ho Jiak Signature Laksa Bombs (I) 叻沙云吞 27 (G*)

Southern Rock Lobster (A) or NT Mud Crab (A) Market Price (G*) 岩龙虾 或 北领地泥蟹 (时价)
Sticky Rice wrapped in Lotus Leaves, Foie Gras 荷香鹅肝蒸糯米
 or 或
Malaysian Chilli Sauce (Paired with Mantau) 马来西亚辣椒酱配黄金炸馒头

Charred Fremantle Octopus (A), Flat Egg Noodle, King Prawn Bisque 碳烤章鱼意面 38
Mooloolaba King Prawns (A), Tasmanian Honey, Makrut Lime 昆士兰蜜汁柠香大虾 42 (G*)
Char Siu Ora King Salmon (I), Calamansi Mustard, Marinated Cucumber & Nori 秘制叉烧帝王三文鱼 55
Cantonese Roast Pork, Farmers' Leaves, Sambal Matah & Calamansi Sriracha 脆皮烧肉佐南洋风味酱 48 (G*)
Chargrilled Loddon Valley Lamb Rump, Spiced Garlic Sambal, Herbed Yoghurt 炙烤孜然羊肉佐咖喱优格酱 52
MB4 Angus Short Rib, Vegemite, Pico de Gallo 咸味酱烩安格斯牛肋排 52
Oven Roasted Dry Aged Corn-fed Duck, Moutai 茅台脆皮烤鸭 60 (G*)
**Supplementary pancakes & condiments* 另加荷叶饼与佐料 18

Junda's Char Koay Teow, Handpicked NT Mud Crab (A) 招牌炒贵刁佐蟹肉 39 (VG)
Cantonese Fried Rice, Lap Cheong, Prawns & Conpoy (I) 粤式炒饭 36 (VG, G*)
Malaysian Claypot Rice, Woodland Fungus, Truffle Smoked Soy 野菌松露豉油煲仔饭 38 (VG, G*)

Chinese Broccoli Two Ways, Garlic Oyster Sauce 芥兰两吃 23 (VG, G*)
Eggplant Bersira, Achar Caramel, Umami Cream 蜜酿琥珀脆茄 24 (VG)
Wok Fried Asian Greens, Lotus Root, Garlic 蒜香炒时蔬 25 (VG, G*)

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