



Signature Banquet
118 Per Head*

Achar Pickled Vegetables

Raw Seafood Selection (M), Teocheow Seasoned Soy

Alaskan King Crab (I), Fried Bread, Malaysian Chilli

Ho Jiak Signature Laksa Bombs (I)

Oven Roasted Dry Aged Corn-fed Duck, Moutai

**Supplementary pancakes & condiments +18*

Vongole & Barramundi (M), Assam Nyonya, Torch Ginger Flower

Cantonese Fried Rice, Lap Cheong, Prawns (I) & Conpoy

Wok Fried Seasonal Greens, Garlic & Oyster Sauce

Pandan Lava Cake

(VG) Vegan Option is available upon request

(A) Australian Seafood

(I) Imported Seafood

(M) Mixed Origin Seafood

(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.

No outside food and drink allowed. No BYO Alcohol.

A 10% Service Charge applies to groups of 8 and above. A 10% of total bill surcharge is applicable on Saturdays & Sundays.

A 15% of total bill surcharge is applicable on VIC Public Holidays.

Sydney Rock Oyster (A), Bunga Kantan Mignonette 7 ea (G*)
Raw Spencer Gulf Kingfish (A), Assam Laksa Granita, Pineapple Salsa 9 ea
Drunken Tasmanian Abalone (A), Sweet Rice, Pickled Daikon 16 ea
Shark Bay Scallop (A), XO Butter 11 ea (G*)
San Choy Bao, Shiitake, Pork & Duck 8 ea (VG)
Alaskan King Crab (I), 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 (A), Granny Smith Apple & Capers 32 (G*)
Darwin Mud Crab Caesar Salad (A), Indomie Dressing, Smoked Egg 33 (VG)
King Prawns Toast (I), Molten Salted Duck Egg, Pickle Onion 25
Roasted Bone Marrow, Rendang Curry, Roti Paratha 29
Ho Jiak Signature Laksa Bombs (I) 27

Southern Rock Lobster (A) or Darwin Mud Crab (A) Market Price (G*)

Sticky Rice wrapped in Lotus Leaves, Foie Gras

or

Malaysian Chilli Sauce (Paired with Mantau)

Charred Fremantle Octopus (A), Flat Egg Noodle, King Prawn Bisque 38
Mooloolaba King Prawns (A), Tasmanian Honey, Makrut Lime 42 (G*)
Char Siu Ora King Salmon (I), Calamansi Mustard, Marinated Cucumber & Nori 55
Cantonese Roast Pork, Farmers' Leaves, Sambal Matah & Calamansi Sriracha 48 (G*)
Grilled 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 Darwin Mud Crab (A) 39 (VG)
Cantonese Fried Rice, Lap Cheong, Prawns & Conpoy (I) 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*)

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