



鱼子酱
CAVIAR



OSCIETRA CAVIAR (30 g) 

奥西特拉鲟鱼子酱

\$ 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 Oscieta Caviar.

A bite-sized explosion of texture, richness, and refined flavour



BANQUET

* All guest must partake in the banquet menu

\$99 Per head (minimum of 2 pax)

SMOKED OYSTER 特色熏蚝 

KINGFISH 亚参叻沙帝王鱼刺身  

SAN CHOY BOW 生菜包 

ASSORTED SATAY 什锦沙爹串

HOJIAK'S LAKSA BOMB 叻沙云吞   

HOJIAK'S CHAR KOAY TEOW 招牌炒贵刁       

CHAR SIU LAMB RIBS 蜜汁叉烧烤羊排

ASSAM NYONYA BARRAMUNDI 亚参娘惹盲曹   

BELACHAN KANGKUNG 馬來棧通菜   

DESSERT OF THE DAY 当日甜品

\$129 Per head (minimum of 4 pax)

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 SLIDER 辣椒螃蟹刈包  

XO BUTTER SCALLOP XO 黄油扇贝   

ROTI PIZZA 冬阴功披萨  

HOJIAK'S LAKSA BOMB 叻沙云吞   

WAGYU RENDANG POT PIE 冷当咖喱和牛肉派   

GRILLED CALAMARI 烤鱿鱼    

HAINAN CHICKEN 海南鸡

SALT & PEPPER TOFU 椒盐豆腐 

DESSERT OF THE DAY 当日甜品

*ALL GUESTS MUST PARTAKE IN THE BANQUET MENU



COLD STARTER

CS1. NYONYA OYSTER

娘惹鲜蚝

Coffin Bay Oyster, Nyonya Vinaigrette,
Trout Roe, Chives

9 each



CS2. SMOKED OYSTER

特色熏蚝

Jasmine Rice Smoked Oyster,
Bloody Mary, Chives

9 each



CS3. KINGFISH

亚参叻沙帝王鱼刺身

Hiramasa Kingfish, Shiso,
Pineapple Salsa, Assam Laksa Granita

9 each



CS4. SOY SALMON CARPACCIO

海南式三文鱼刺身

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

29

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.



LOCAL SEAFOOD
本地海鲜



IMPORTED SEAFOOD
进口海鲜

MIXED ORIGIN SEAFOOD
混合来源海鲜

前菜
ENTREE

E1. SAN CHOY BOW

生菜包 

Duck Breast, Pork Mince,
Shiitake Mushrooms, Bean Sprouts **8** each

E2. XO BUTTER SCALLOP

XO 黄油扇贝   

Hokkaido Scallop, Sambal,
Brown Butter, Shrimp & Bacon XO **10** each





E3. CHICKEN SATAY

沙爹鸡柳串

Chicken Thigh, Turmeric,
Peanut Sauce

7 each

E4. BEEF SATAY

沙爹牛柳烤串

Topside Beef, Cumin, Fennel,
Peanut Sauce

8 each

E5. TAMARIND PRAWN

亚参烤虾王 

Hervey Bay King Prawn,
Tamarind Sauce, Crispy Capers

14 each

E6. CHILLI CRAB SLIDER

辣椒螃蟹刈包  

Deep-fried Milk Bun, Chilli Sauce,
Hand-picked Mud Crab

19 each

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PIG
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SPICY
辣



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前菜

ENTREE

E7. HOJIAK'S LAKSA BOMB

叻沙云吞



Chicken & Prawn Dumplings, Laksa Lemak Broth,
Sliced Mint

30



E7



E8

E8. HOT & SOUR ABALONE SOUP

南洋酸辣鲍鱼羹



Abalone, Hand-picked Mud Crab Meat,
Shiitake Mushrooms, Wood Ear Mushrooms,
Bamboo Shoots, Tabasco

25

E9. TRIPLE COOKED RADISH CUBES

炒粿角



Steamed, Deep-fried, Wok-fried Radish Cubes,
Bean Sprouts, Egg, Chives

24



E9



E10

E10. TYPHOON XO POPCORN CHICKEN

避风塘XO鸡米花  

Black Beans, Chilli,
Garlic, Ginger, XO

26

E11. ROTI PIZZA

冬阴功披萨  

Roti, House-made Tom Yum Sauce,
Prawns, Pineapple, Chilli

(Please allow 15 mins wait)

29



E11



E12

E12. BONE MARROW ROTI

冷当牛骨髓煎饼  

Slow-roasted Bone Marrow,
Rendang, Roti

33

活海鲜

LIVE SEAFOOD

EASTERN ROCK LOBSTER 龙虾 ^A

Market Price/ KG

LS1 Malaysian Chilli 马来西亚辣椒  

Add Mantou (8 pieces) 另加黄金炸馒头 +20

LS2 Salted Duck Egg 金沙咸蛋黄 

Add Indomie Goreng 另加印尼炒面 +20

LS3 Sarawak Black Pepper 砂拉越黑椒

Add Soft Egg Noodles 另加生面 +20





LS2. SALTED DUCK
EGG LOBSTER

金沙咸蛋黄龙虾



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LS4. MALAYSIAN CHILLI CRAB 🌶️🌶️

马来西亚辣椒肉蟹

NORTHERN TERRITORY

MUD CRAB 肉蟹 ^A

Market Price / KG

LS4 Malaysian Chilli 马来西亚辣椒  
Add Mantou (8 pieces) 另加黄金炸馒头 +20

LS5 Steamed with Rice Noodles 蒸贵刁
Add Flaming Moutai 另加茅台火焰 +30

LS6 Salted Duck Egg 金沙咸蛋黄 
Add Indomie Goreng 另加印尼炒面 +20

LS3 Sarawak Black Pepper 砂拉越黑椒
Add Soft Egg Noodle 另加生面 +20

LS5. STEAMED WITH RICE NOODLES
MUD CRAB

茅台肉蟹蒸贵刁

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肉类 MEAT



M1. SMOKEY BEEF RIB

烟熏咸味酱排骨

12-hour Braised Southern Ranges
Beef Short Rib, Vegemite Gravy

55



M2. CRISPY CURRY CHICKEN

肯德基冷当咖喱鸡 🍗 🍗

Crispy Fried Chicken, Wok-tossed
in Tomato Curry, Makrut Lime Leaves

51



M3. SAMBAL STEAK (300G)

参巴西冷牛排 🍗

Sirloin, Sambal Ijo Chimichurri,
Burnt Lime, Wonton Frites

61



M4. HALF HAINANESE CHICKEN

半只海南鸡

Turmeric Poached, Hainan Soy, Shallot Oil

41



M5. WAGYU RENDANG POT PIE

冷当咖喱和牛肉派 🍗 🍗

Wagyu Shin, Toasted Coconut, Roti

50

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肉类 MEAT

M6. MOUTAI ROAST DUCK

茅台脆皮烤鸭

10-day Aged Duck, Salt Rub,
Hoisin Sauce, Leek, Moutai

71

Add Foie Gras (40g) 另加鹅肝 +26

Add Pancakes (10 pieces) 另加卷饼(10片) +18





M7. MALAYSIAN ROAST PORK BELLY

脆皮烧肉

Spiced Pork Belly, Sambal Ijo
Chimichurri, Tartare Sauce

47



M8. CHAR SIU LAMB RIBS

蜜汁叉烧烤羊排

Riverina Lamb Ribs,
Caramelised Soy, Pico De Gallo

50



M9. KAPITAN LAMB SHANK

甲必丹烤羊腿

Slow-cooked Riverina Lamb Shanks,
Kapitan Curry, Desiccated Coconut,
Makrut Lime Leaves

48



M10. KARI CHICKEN

咖喱鸡

Chicken Thigh,
Potatoes, Lemongrass,
Coconut Cream

44

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海鮮

SEAFOOD



S1. CHILLI PRAWNS

辣椒大虾 🌶️🌶️🌶️🌶️

Chilli, Ginger, Belachan,
Egg White, Chives

47



S2. GRILLED CALAMARI

烤鱿鱼 🌶️🌶️🌶️🌶️

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

40

S3. SALTED DUCK EGG MIX

金咸蛋海鲜拼盘 🌶️🌶️🌶️🌶️

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

47



S4. GRILLED KINGFISH CURRY

烤咖喱帝王鱼颈



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

40



S5. ASSAM NYONYA BARRAMUNDI

亚参娘惹盲曹



Ginger Flower, Galangal,
Tamarind, Mint Leaves

48

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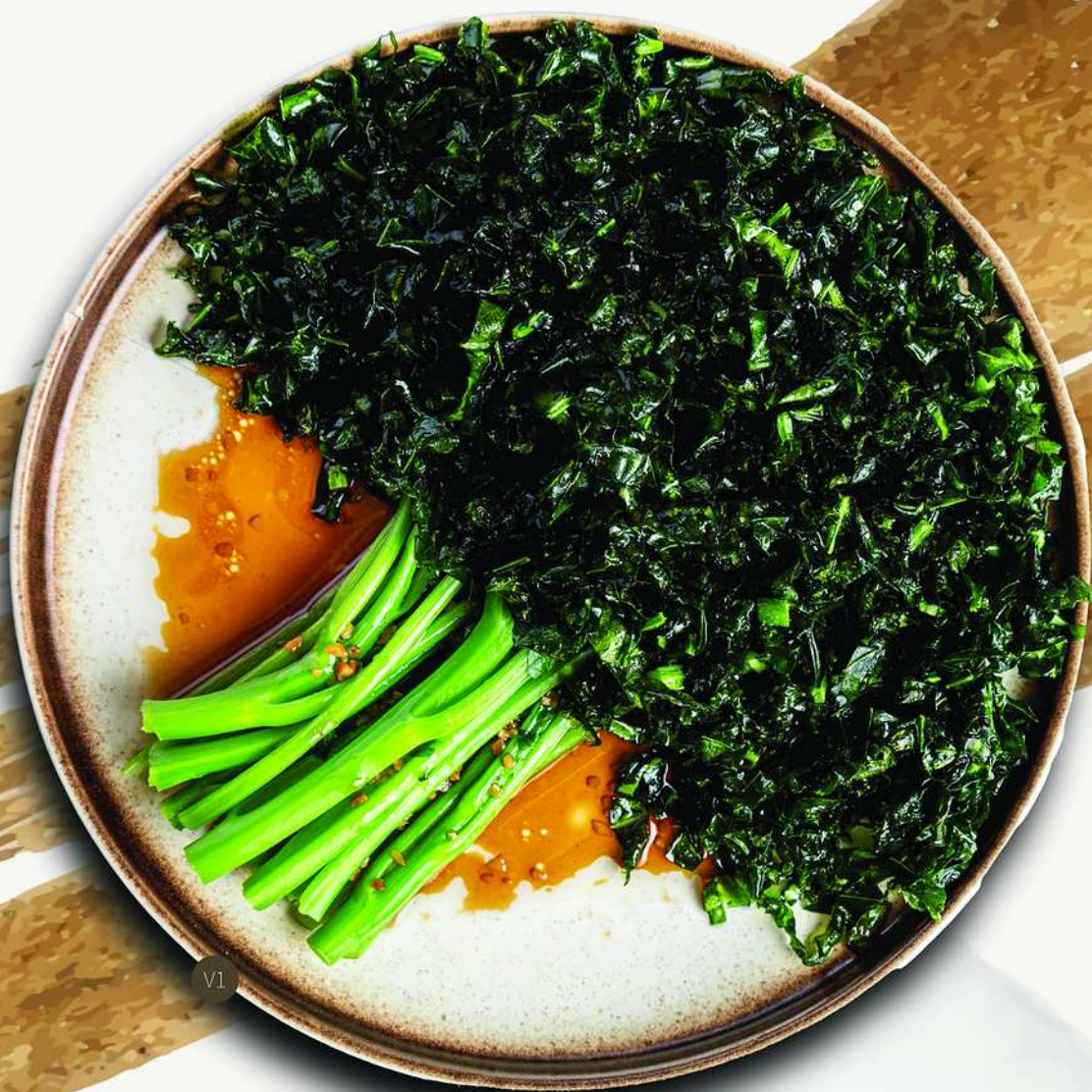


MIXED ORIGIN SEAFOOD

混合来源海鲜

蔬菜 & 蛋类

VEGETABLES & EGGS



V1. CHINESE BROCCOLI

芥兰两吃

Gai Lan Two Ways,
Oyster Sauce, Garlic Oil

27



V2

V2. SALT & PEPPER TOFU

椒盐豆腐

Firm Tofu, Calamansi,
Garlic Butter, Dried Chilli

28

V3. BELACHAN KANGKUNG

馬來棧通菜

Morning Glory, Shrimp Paste,
Cuttlefish

30



V3

V4. IMPERIAL STEAMED EGG

御膳蒸蛋

Hand-picked Mud Crab,
Clams, Prawns, Gai Lan

51



V4

V5. VEGETABLE CURRY

咖喱什菜

Eggplant, Snake Bean,
Coconut Curry

30

V6. STIR FRY SEASONAL GREENS

炒时蔬

Seasonal Vegetables, Garlic,
Kombu, Rice Wine

28

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MIXED ORIGIN SEAFOOD
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米饭和面条

RICE & NOODLES

RN1. HOJIAK'S CHAR KOAY TEOW

招牌炒贵刁



Flat Rice Noodle, Prawns,

Chinese Sausage, Hand-picked Mud Crab

41





RN2. MEE MAMAK

印度炒面   

Hokkien Noodles, Chicken, Tomato Sambal

30

RN3. CANTONESE FRIED RICE

粵式炒饭  

Prawns, Chinese Sausage, Trout Roe, Conpoy

40

Add Foie Gras (40g)
另加鵝肝 +26



RN4. INDOMIE GORENG

印尼炒面    

Instant Noodles, Prawns, Duck Egg Floss, Fried Egg

30

RN5. NASI GORENG

海鮮炒饭   

Fried Rice, Hand-picked Mud Crab, Seafood, Makrut Lime Leaves, Calamansi

35



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 本地海鮮

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 辣

 進口海鮮

 混合來源海鮮

米饭和面条

RICE & NOODLES



RN6. CLAYPOT WAGYU RICE

和牛牛肋排蟹肉煲仔饭 **A**

Char Siu Wagyu Short Rib,
Hand-picked Mud Crab, Trout Roe,
Pickled Ginger, Dark Soy Blend

68

Add Sea Urchin Roe
另加海胆 +35

RN7. BEEF HOR FUN

滑蛋牛肉河粉

Sliced Beef, Rice Noodles,
Egg Gravy, Yellow Chives

28



RN8



RN9

RN8. SHORT RIB NOODLES

秘制牛肋排捞面 

Slow-braised Southern Ranges
Beef Short Rib, Springy Egg Noodles

58

Add Flaming Cognac
另加轩尼诗火焰 +15

额外

EXTRAS

X1	STEAMED RICE	6	X4	DRY EGG NOODLES	9
	白饭			干捞面 	
X2	CHICKEN RICE	8	X5	MANTOU (8 PIECES)	20
	鸡油饭			馒头	
X3	NASI KUNING	8	X6	PLAIN ROTI (PER PIECE)	7
	黄姜饭			煎饼	

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

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