HoJiak 好吃

JUNDA'S PLAYGROUND

SPRING MENU

SIGNATURE BANQUET

118 PER HEAD*

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

Achar Pickled Vegetables

Raw Seafood Selection (M)
Teochew 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 +19

Char Siu Ora King Salmon (I)
Calamansi Mustard, Marinated Cucumber & Nori

Nasi Goreng Kampung (I)
Silver Anchovies, Shrimp, Squid, Belachan

Wok Fried Spring Greens
Lotus Root, Garlic, Green Beans

Pandan Lava Cake

Please advise staff of any allergies. We try our best to cater to dietary needs, but cannot guarantee dishes are 100% allergen-free as traces may be present.

(A) Australian Seafood (I) Imported Seafood (M) Mixed Origin Seafood

(vg) Vegan Option is available upon request

(g*) Made with gluten-free ingredients
but cross-contact is possible due to our kitchen environment.

A 10% surcharge applies on weekends and to groups of 8 or more.
A 15% surcharge applies on VIC public holidays.

SMALL BITES

Sydney Rock Oyster (A)(g*) 7ea
Bunga Kantan Mignonette

Raw Spencer Gulf Kingfish (A) 9ea
Assam Laksa Granita, Pineapple Salsa, Shiso

Drunken Tasmanian Abalone (A) 16ea
Sweet Rice, Pickled Daikon

Shark Bay Scallop (A)(g*) 11ea
XO Butter

San Choy Bow (vg) 8ea
Shiitake, Pork & Duck

Alaskan King Crab (I) 19ea
Fried Bread, Malaysian Chilli

Kari Puff 18ea
Stilton Cheese, Turmeric Pickles

ENTREES

Lotus Root Chips (g*) 19
Salted Duck Egg, Curry Leaves

Hainanese Tuna Carpaccio (A)(g*) 32
Granny Smith Apples & Capers

King Prawns Toast (I) 25
Molten Salted Duck Egg, Pickle Onion

Roasted Bone Marrow 32
Rendang Curry, Roti Paratha

Ho Jiak Signature Laksa Bombs (I) 27

RICE & NOODLES

Charred Fremantle Octopus (A) 38
Flat Egg Noodle, King Prawn Bisque

Junda's Char Koay Teow (A)(vg) 39
Handpicked Darwin Mud Crab

Nasi Goreng Kampung (I)(vg, g*) 36
Silver Anchovies, Shrimp, Squid, Belachan

Malaysian Claypot Rice (vg, g*) 38
Woodland Fungus, Truffle Smoked Soy, Egg Yolk

SEA URCHIN SPECIAL

Sultan's Sea Treasures (A) 22ea
Sydney Rock Oyster, Uni, Royal Red Prawn, Sturgeon Caviar (I), Hainanese Ponzu

Uni Roti Pizza (A) 48
Raw Uni, Vietnamese Chimichurri, Parmesan Bechamel

Wagyu Ox Tongue, Uni & XO Claypot Rice (A) 68
Wok Flamed Ox Tongue in XO & Ginger, Raw Uni, Malaysian Style Claypot Rice

Harmee Lobster & Uni Pasta (A) **198** Half (30g Uni) **268** Whole (45g Uni)
Roasted Rock Lobster & Uni, King Prawn Bisque, Roasted Chilli Oil

30g Uni (Sea Urchin) Add-on 50

MAINS

DIY Cantonese Siu Yuk Taco (g*) 48
Whipped Avocado, Citrus Hot Sauce & Salsa

Char Siu Ora King Salmon (I) 55
Calamansi Mustard, Marinated Cucumber & Nori

Grilled Loddon Valley Lamb Rump (g*) 52
Spiced Garlic Sambal, Herbed Yoghurt

300g Wagyu Striploin (g*) 68
Red Curry, Lemongrass & Calamansi Butter

Oven Roasted Dry Aged Corn-fed Duck (g*) 68
Dry-Aged Aurum Corn-Fed Duck, Moutai & Hoisin
**Supplementary pancakes & condiments +19*

Har Mee Lobster Pasta (A) **148** Half **198** Whole
King Prawn Bisque, Roasted Chilli Oil

GREENS

Chinese Broccoli Two Ways (vg, g*) 26
Garlic & Oyster Sauce

Sweet & Sour Cauliflower & Eggplant (vg) 26
Achar Caramel, Whipped Kombu

Wok Fried Spring Greens (vg, g*) 26
Lotus Root, Garlic, Green Beans

LIVE SEAFOOD

Southern Rock Lobster (A) MP

Darwin Mud Crab (A) MP

Sticky Rice (g*)
Wrapped in Lotus Leaves, Foie Gras

Malaysian Chilli Sauce (g*)
Fried Mantau

Black Pepper Curry
Wok-fried Egg Noodles

Salted Duck Egg (g*)
Indomie Goreng

YUM CHA WEEKEND

饮茶 yám chà

This is our Malaysian-inspired Yum Cha, reimagined with the bold flavours of Ho Jiak.

WEEKEND ONLY
12PM - 2.30PM 58 PER HEAD

**Minimum for 2 pax.*
All guest must partake in the banquet menu.
Dietary accommodations cannot be made for this menu.

HOUSE TEA
Jasmine or Oolong

FRIED & BAKED
Vegetarian Spring Rolls
Salted Duck Egg King Prawn Toast (I)

STEAMED & POACHED
Bak Kut Teh Xiao Long Bao
Hainan Chicken Shumai
Chilli Crab Har Gao (I)
Laksa Bombs (I)
Tom Yum Bombs (I)

SUBSTANTIAL
Moutai Duck
**Supplementary pancakes & condiments +19*
Cantonese Fried Rice (I)
Steamed Chinese Broccoli