

Ho Jiak 好吃

· Junda's Playground ·

Selamat Datang

TO HO JIAK TOWN HALL

Growing up, much time was spent watching and learning from my Amah (grandmother) when she cooked for us with love. She became my reason and inspiration to master our beloved cuisine. After years of sharing her legacy and food with Sydney, I believe that it is finally time for me to share my cooking with you.

Here at Ho Jiak Town Hall, I try to push the boundaries of Malaysian food by bringing my own ideas into the menu. This is done by showcasing the different styles and regions of the Malaysian cuisine and pairing it with beautiful locally sourced produce and ingredients.

Ho Jiak means delicious. I named my restaurants that because that has always been the most important thing to me. I'm not trying to be traditional or authentic.

My food can be traditional, it can be authentic, it can be modern, it can be anything, it just has to be delicious.

It has to be Ho Jiak.

Enjoy,
Junda Khoo
Head Chef

{No outside food and drink allowed} {No BYO Alcohol}

{Minimum \$20 spending per head}

{10% Service Charge applies to groups of 10 and above}

{10% of the total bill surcharge is applicable on Sundays}

{15% of the total bill surcharge is applicable on NSW Public Holidays}

{Please inform our staff of any food allergies or special dietary requirements}

{C = Contains Chillies}

{P= Contains Pork}

BANQUET

VEGETARIAN

108 PER HEAD (MIN 2 PEOPLE)

CRISPY TOFU SALAD

香脆豆腐沙拉

SAN CHOY BOW

生菜包

CHEESE SPINACH ROTI

芝士菠菜煎餅

KOAY KAK (C)

炒粿角

SALTED DUCK EGGPLANT

金鹹蛋茄子

CHINESE BROCCOLI

芥蘭兩吃

VEGETABLE CURRY (C)

咖喱什菜

SIZZLING COLD TOFU

鐵板冷豆腐

AMAH'S MIXED GREENS

阿嬤什菜

DESSERT OF THE DAY

今日甜品

GLUTEN FREE

108 PER HEAD (MIN 2 PEOPLE)

SMOKED OYSTERS

特色熏蠔

TOFU SKINS

椒鹽腐皮

CEMANI CHICKEN SOUP

烏雞湯

XO BUTTER SCALLOP (P)

XO帶子

VEGETABLE CURRY (C)

咖喱什菜

SALTED DUCK EGG SQUID

金鹹蛋魷魚

ASSAM STEAM BARRA (C)

亞參娘惹盲曹

ROAST DUCK

燒鴨

BELACHAN KANGKUNG (C)

馬來棧通菜

DESSERT OF THE DAY

今日甜品

VEGETARIAN ENTRÉE

CRISPY TOFU SALAD

\$19

香脆豆腐沙拉

Crispy Tofu, Cos Lettuce, Indomie Dressing

SAN CHOY BOW

\$7.5 each

生菜包

Plant-based Meat, Shiitake, Sprouts

KOAY KAK

\$26

椒鹽粿角

*Triple Cooked Radish Cubes, Chives,
Beansprouts (C)*

CHEESE SPINACH ROTI

\$18

芝士菠菜煎餅

*Stuffed Roti, Cheese & Spinach,
Buttermilk*

SALTED DUCK EGGPLANT

\$28

金鹹蛋茄子

Butter, Salted Duck Yolk, Curry Leaves

VEGETARIAN MAINS

SIZZLING COLD TOFU

\$29

铁板豆腐

Silken Tofu, Egg, Plant-based Meat Sauce

VEGETABLE CURRY

\$27

咖喱什菜

Eggplant, Snake Bean, Coconut Curry (C)

CHILLI KANGKUNG

\$28

辣椒通菜

Morning Glory, Chilli Paste, Garlic (C)

CHINESE BROCCOLI

\$25

芥蘭兩吃

Gai Lan Two Ways, Garlic, Vegetarian Sauce

SNAKE BEANS

\$29

清炒豇豆

Stir Fried, Plant-based Meat, Rice Wine

AMAH'S MIXED GREENS

\$27

阿嬤什菜

Snow Pea, Lotus Root, Garlic, Rice Wine

GARLIC EGGPLANT

\$28

蒜香茄子

Eggplant, Garlic, Onions

Please inform our staff of any food allergies or special dietary requirements and we will be happy to accomodate you.

VEGETARIAN RICE AND NOODLES

CHAR KOAY TEOW \$38 (S) \$48 (L)

招牌炒貴刁

Flat Rice Noodle, Shiitake Mushrooms &
Chives (C)

INDOMIE GORENG \$33 (S) \$43 (L)

印尼炒麵

Instant Noodles, Bean Sprout, Tofu Puff (C)

NASI GORENG \$36 (S) \$46 (L)

海鮮炒飯

Fried Rice, Plant-based Meat, Makrut Lime,
Calamansi Juice (C)

MEE MAMAK \$35 (S) \$45 (L)

印度炒麵

Hokkien Noodles, Plant-based Meat &
Tomato Sambal (C)

ADDITIONAL

Steam Rice 白飯 \$5

Chicken Rice 鷄油飯 \$7

Dry Egg Noodles 乾撈面 \$10

Man Tau (8pcs) 馒头 \$18

Plain Roti 煎餅 \$8

Please inform our staff of any food allergies or special dietary requirements and we will be happy to accomodate you.

GLUTEN FREE ENTRÉE

NATURAL OYSTERS 鮮蠔

Sydney Rock, Fresh Lime,
Trout Roe
\$6.5 each

SMOKED OYSTERS 特色熏蠔

Sydney Rock, Smoked with Jasmine Rice,
Bloody Mary
\$6.5 each

XO BUTTER SCALLOP XO帶子

Sambal, Brown Butter, Shrimp XO (P)
\$9.5 each

CEMANI CHICKEN SOUP 烏雞湯

Wintermelon, Longan, Goji Berries
\$17

TOFU SKINS 椒鹽腐皮

Stuffed Tofu Skin, Makrut Lime, Lemongrass
\$22

CUTTLEFISH 椒鹽墨魚

Salt & Pepper, Garlic Butter, Chilli Flakes
\$23

GLUTEN FREE LIVE SEAFOOD

- MARKET PRICE -

LOBSTER / MUDCRAB

Flaming Cognac 火焰白蘭地
Salted Duck Egg 金鹹蛋
Salt Baked 鹽焗

CORAL TROUT

Cantonese Steam 粵式清蒸
Teochew Steam 潮州清蒸
Assam Steam (C) 亞參娘惹

PIPIES

Flaming Cognac 火焰白蘭地

Please inform our staff of any food allergies or special dietary requirements and we will be happy to accomodate you.

GLUTEN FREE MAINS

ASSAM STEAM BARRA

亞參娘惹盲曹

Ginger Flower, Galangal, Tamarind (C)

\$40

CRISPY SOY BARRA

豉油脆皮盲曹

Sambal Mentah, Calamansi GF Soy (C)

\$42

SALTED DUCK EGG SQUID

金鹹蛋魷魚

Butter, Salted Duck Yolk, Curry Leaves

\$38

HAINANESE CHICKEN

海南雞

Slow Poached, GF Soy, Shallot Oil (Half)

\$35

CRISPY ROAST CHICKEN

脆皮燒雞

Five Spice, GF Soy, Garlic Oil (Half)

\$36

ROAST DUCK

燒鴨

Salt Rub, GF Soy, Leek (Half)

\$42

GLUTEN FREE VEG

VEGETABLE CURRY

咖喱什菜

Eggplant, Snake Bean, Coconut Curry (C)

\$27

BELACHAN KANGKUNG

馬來棧通菜

Morning Glory, Chilli Paste, Cuttlefish (C)

\$28

AMAH'S MIXED GREENS

阿嬤什菜

Snow Pea, Lotus Root, Garlic

\$27

CHINESE BROCCOLI

芥蘭兩吃

Gai Lan Two Ways, GF Oyster Sauce

\$25

Please inform our staff of any food allergies or special dietary requirements and we will be happy to accomodate you.