



Selamat Datang

TO HO JIAK TOWN HALL

Growing up, much time was spent watching and learning from my Amah (grand-mother) 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 to 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 goups 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



FAVOURITE

108 PER HEAD (MIN 2 PEOPLE)

SMOKED OYSTERS

特色熏蠔

KINGFISH

帝王魚刺身

SAN CHOY BOW (P)

生菜包

ASSORTED SATAY

沙爹鸡柳或和牛烤串

LAKSA BOMBS (C)

喇沙雲吞

TOFU SKINS

椒鹽腐皮

KAM HEONG PRAWNS

甘香大蝦

ASSAM STEAM BARRA (C)

亞參娘惹盲曹

BELACHAN KANGKUNG (C)

馬來棧通菜

DESSERT OF THE DAY

今日甜品

SIGNATURE

168 PER HEAD (MIN 4 PEOPLE)

SMOKED OYSTERS

特色熏蠔

KINGFISH

帝王魚刺身

SAN CHOY BOW (P)

生菜包

XO BUTTER SCALLOP (P)

XO帶子

LAKSA BOMBS (C)

喇沙雲吞

ASSORTED SATAY

沙爹鸡柳或和牛烤串

MALAYSIAN CHILLI CRAB WITH ROTI (C)

馬來西亞辣椒螃蟹与煎饼

CRISPY SOY BARRA (C)

豉油脆皮盲曹

SHORT RIB

咸味醬排骨

SIZZLING COLD TOFU (P)

铁板豆腐

VEGETABLE CURRY (C)

咖喱什菜

DESSERT OF THE DAY

今日甜品







NYONYA OYSTERS 娘惹鮮蠔

Sydney Rock, Nyonya Vinaigrette, Trout Roe \$6.5 each

KINGFISH帝王魚刺身

Raw Hiramasa Kingfish, Asam Laksa Granita, Red Shisho **\$8 each**

SMOKED OYSTERS 特色熏蠔

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

CRAB CAESER SALAD 软壳蟹沙拉

Crispy Soft Shell, Cos Lettuce, Indomee Dressing (P)
\$22

APPETISER

SAN CHOY BOW 生菜包

Duck Breast, Pork Mince, Shiitake (P) \$7.50 each

TAMARIND PRAWNS 亚参烤虾王

Grilled King Prawns, Tamarind Sauce, Fried Capers, Brown Butter \$19 each

SATAY WAGYU 沙爹和牛烤串

Wagyu M5+, Cumin, Fennel, Peanut Sauce, Onion, Cucumber \$10 each

XO BUTTER SCALLOP XO帶子

Sambal, Brown Butter, Shrimp XO (P) \$9.50 each

POPCORN CHICKEN 鷄米花

Deep Fried Chicken Cubes, Kicap Manis Sauce \$22

SATAY CHICKEN 沙爹鸡柳

Chicken Thigh, Tumeric, Peanut Sauce, Onion, Cucumber \$6 each



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SEAFOOD SOUP 海鲜芙蓉汤

Dried Scallop, Swimmer Crab, Peas (P) \$19

CEMANI CHICKEN SOUP 鳥鷄湯 Wintermelon, Longan, Goji Berries

\$17

STARTER

LAKSA BOMBS 喇沙雲吞

Chicken & Prawn Dumplings, Laksa Lemak Broth, Sliced Mint (C)

\$25

TOFU SKINS 椒鹽腐皮

Stuffed Tofu Skin, Makrut Lime, Lemongrass \$22

KOAY KAK 花蟹粿角

Triple Cooked Radish Cubes, Swimmer Crab, Chives (C)

\$26

CUTTLEFISH 椒鹽墨鱼

Salt & Pepper Baby Cuttlefish, Garlic Butter, Chilli Flakes

\$23

ROTI

BONE MARROW

冷當牛骨髓煎餅

Slow Cooked Bone Marrow, Rendang (C) \$28

BEEF/CHICKEN

冷當安格斯牛/咖喱鷄煎餅

Stuffed Roti, Pulled Curry Beef/ Chicken

\$18



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LIVE SEAFOOD

- MARKET PRICE -

LOBSTER/MUDCRAB

Flaming Cognac 火焰白蘭地
Malaysian Chilli (C) 馬來西亞辣椒
Salted Duck Egg 金鹹蛋
Black Pepper 砂拉越黑椒
Salt Baked 鹽燭

CORAL TROUT

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

PIPIES

Flaming Cognac 火焰白蘭地 Black Pepper 砂拉越黑椒

ADD-ONS	
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E-fu Noodles 伊麵	\$19	Soft Egg Noodles 軟麵	\$20
Plain Roti 煎饼	\$8	Man Tau 炸饅頭	\$18









KAM HEONG PRAWNS 廿香大蝦

Dried Shrimp Sambal, Evaporated Milk \$36

ASSAM STEAM BARRA

亞參娘惹盲曹

Ginger Flower, Galangal, Tamarind (C)

\$40

SALTED DUCK EGG SQUID

金鹹蛋魷魚

Butter, Salted Duck Yolk, Curry Leaves

\$38

CHILLI PRAWNS 辣椒大蝦

Chilli, Ginger, Belachan (C) \$36

CRISPY SOY BARRA

豉油脆皮盲曹

Sambal Mentah, Calamansi Soy (C)

\$42

MEAT

BEEF RENDANG 冷當咖喱牛肉

Slow Cooked Beef, Toasted Coconut, Galangal (C) \$55

HAINANESE CHICKEN 海南鷄

Slow Poached, Soy, Shallot Oil (Half)

\$35

ROAST DUCK 燒鴨

Salt Rub, Hoisin Sauce, Leek (Half)

\$42

SHORT RIB 咸味醬排骨

12-hour Braised Beef Short Rib, Vegemite Gravy \$98

CRISPY ROAST CHICKEN 脆皮燒雞

Five Spice, Soy, Garlic Oil (Half) \$36

CLAYPOT PORK BELLY 干肉骨茶

Wok Fried, Caramel Soy, Rice Wine (P)

\$39



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SIZZLING COLD TOFU \$29

铁板豆腐

Silken Tofu, Egg, Minced Pork Sauce (P)

BELACHAN KANGKUNG \$28 馬來棧通菜

Morning Glory, Chilli Paste, Cuttlefish (C)

SNAKE BEANS

\$29

清炒豇豆

Stir Fried, Pork Mince, Dried Shrimp (P)

VEGETABLE CURRY

\$27

咖喱什菜

Eggplant, Snake Bean, Coconut Curry (C)

CHINESE BROCCOLI

\$25

芥蘭两吃

Gai Lan Two Ways, Garlic, Oyster sauce

AMAH'S MIXED GREENS \$27

阿嬤什菜

Snow Pea, Lotus Root, Garlic, Rice Wine

RICE AND NOODLES

CHAR KOAY TEOW \$38 (S) \$48 (L) 招牌炒貴刁

Flat Rice Noodle, Prawns, Swimmer Crab (C) (P)

INDOMIE GORENG \$36 (S) \$46 (L) 印尼炒麵

Instant Noodles, Prawns, Duck Egg Floss (C)

NASI GORENG \$36 (S) \$46 (L) 海鮮炒飯

Fried Rice, Seafood, Makrut Lime, Calamansi Juice (C)

SANG HAR MEE

\$58 (S)

\$78 (L)

生蝦面

Crispy Egg Noodles, King Prawn, Shallot

MEE MAMAK

\$35 (S)

\$45 (L)

印度炒麵

Hokkien Noodles, Chicken, Tomato Sambal (C)

ADDITIONAL

Steam Rice 白飯 \$5 Chicken Rice 鷄油飯 \$7 Dry Egg Noodles (P) 乾撈面 \$10 Man Tau (8pcs) 馒头 \$18 Plain Roti 煎餅 \$8

