

HO LIAO

REDEFINING TRADITIONS

STARTERS

S1. Satay (Chicken  Beef)
沙爹烤串 (鸡肉/牛肉)
Turmeric, Lemongrass,
Peanut Sauce \$ 6 / \$ 8 ea

S2. Kiam Ah Nui Kay 
金咸蛋鸡翅
Chicken Wings, Salted
Duck Egg, Curry Leaves \$ 19

S3. Loh Bak  
卤肉卷
Pork Jowl, Prawns, Five Spice,
Bean Curd Skin \$ 17

S4. Char Koay Kak  
炒粿角
Triple Cooked Radish Cubes
Beansprouts, Chives \$ 15

S5. Hot and Sour Soup   
酸辣汤
Pig's Maw, Pickled Mustard
Szechuan Pepper \$ 12

S6.Pai Tee  
派迪
Rice Tart Shell, Radish,
Cabbage \$ 19



MEAT

Chicken

M1. Hainanese Chicken 海南鸡(半只) 
Half Turmeric Poached Chicken, Offals, Soy, Shallot Oil

M2. Kari Ayam 咖喱鸡  
Bunga Kantan, Lemongrass, Coconut Cream, Potatoes

M3. Inchi Kabin 娘惹炸鸡 
Nyonya Chicken Wings, Curry Leaves, Sweet Chilli

Beef

M4. Twice Cooked Angus Ribs 蜜汁牛肋排\$52
Short Rib, Caramelised Soy, Garlic Chilli

M5. Wagyu Rendang 冷当咖喱和牛  
Braised Wagyu Shin, Toasted Coconut, Makrut Lime Leaf

M6. Or Cio Hoon Gu 黑胡椒和牛\$42
Wok Fried Wagyu Rump Cap, Black Pepper, Capsicum

Duck

M10. Malaysian Roast Duck 脆皮烤鸭 
Dry-aged Aurum Corn-fed Duck, Five Spice
Add Pancakes and Condiments +\$15

Pork

M7. Tau Eu Bak 豆油肉 
Braised Pork Belly, Dark Soy, Star Anise, Quail Eggs

M8. Sweet and Sour Pork 糖醋里脊 
Pork Sirloin, Capsicum, Pineapple

M9. Char Siu 'BBQ Pork' 蜜汁叉烧猪脸肉 
Caramelised Pork Jowl, Yunnan Rose Jam, Garlic Chilli

SEAFOOD

Fish

SF1. Assam Nyonya 亚叁娘惹盲曹  
Barramundi Fillet, Bunga Kantan, Galangal, Tamarind

SF2. Curry Claypot 砂煲咖喱鲛鱼片  
Flake Fillet, Coconut Curry, Okra

SF3. Taucu Steamed 咸豆蒸岩鳕鱼片 
Steamed Rockling Fillet, Fermented Bean Paste, Lime Zest

Prawns

SF4. Sambal Petai 三巴臭豆虾球  
Belachan, Chilli, Stink Beans

SF5. Salt and Pepper 椒盐虾球 
Calamansi, Garlic Butter, House Blend Spices

SF6. Buttermilk 酪乳虾球  
Curry Leaves, Chilli Padi, Evaporated Milk, White Wine

Squid

SF7. Salted Duck Egg 金咸蛋鱿鱼 
Butter, Salted Duck Egg, Curry Leaves

SF8. Teochew Steamed 潮州清蒸鱿鱼 
Lemongrass, Garlic, Chilli, Cherry Tomato

SF9. Sotong Bakar 马来烤鱿鱼 
Rojak Sauce, Sambal, Burnt Lime, Morning Glory, Peanuts

VEGETABLES

V1. Belachan Kangkung 馬來棧通菜   
Morning Glory, Shrimp Paste, Squid \$19

V2. Kiam Hu Taugeh 咸鱼炒豆芽  
Bean Sprouts, Shiitake, Salted Fish \$18

V3. Chap Chye 冬粉腐皮炒卷心菜  
Cabbage, Wood Ear, Mung Bean Noodles \$17

V4. Vegetable Curry 咖喱菜   
Eggplant, Tofu Puff, Jackfruit, Green Bean \$21

No outside food and drink allowed. No BYO Alcohol. Minimum \$20 spending per head.
10% of total bill surcharge is applicable on Saturdays & Sundays.
15% of total bill surcharge is applicable on VIC Public Holidays.

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

NOODLES \$15

N1. Char Koay Teow 招牌炒贵刁   
Not Traditional, Not Authentic, Just Ho Jiak

N2. Indomee Goreng 印尼炒面  
Instant Noodles, Prawns, Cabbage

N3. Chicken Laksa 鸡肉咖喱喇沙  
Hokkien Noodles, Vermicelli, Egg, Laksa Lemak

N4. Char Hor Fun 滑蛋炒河 
Rice Noodles, Egg Gravy, Squid, Chicken

N5. Har Mee 虾面汤  
Hokkien Noodles, Vermicelli, Prawns, Fish Cake, Prawn Broth

N6. Mee Mamak 印度炒面  
Hokkien Noodles, Chicken, Tomato Sambal

N7. Kon Loh Mee 叉烧捞面 
Egg Noodles, Dark Soy, Char Siu

RICE \$15

R1. Hainan Chicken Rice 海南鸡饭 
Chicken Thigh, Bean Sprouts, Offals

R2. Lamb Biryani 羊肉印度香饭  
Basmati Rice, Spices, Lamb, Mint and Coriander Yoghurt

R3. Nasi Lemak 娘惹炸鸡椰浆饭  
Coconut Rice, Fried Chicken, Anchovies, Peanut, Egg, Sambal

R4. Nasi Goreng 马来炒饭   
Fried Rice, Seafood, Makrut Lime Leaf, Calamansi

R5. Siu Yuk Rice 脆皮烧肉饭  
Roast Pork, Fragrant Rice, Garlic Chilli

R6. Nasi Kuning 黄姜饭  
Turmeric Rice, Curry Chicken, Acar, Garlic Crackers

R7. Mixed Rice 什饭   
Meat, Seafood, Vegetable with Steamed Rice





GLUTEN FREE &  VEGAN AVAILABLE UPON REQUEST
 PORK  SPICY LEVEL

LIVE SEAFOOD

LOBSTER / CRAB
Market Price/ KG

LS1. Ginger Shallot 姜葱 
Add Egg Noodles + 17

LS2. Salted Duck Egg 金沙咸蛋黄  
Add Indomie + 18

LS3. Malaysian Chilli 马来西亚辣椒  
Add Man Tau (8 pieces) 另加黄金炸馒头 +18



EGGS & TOFU

E1. Sam Wong Dan 三王蛋 
Steamed Century, Duck, Chicken Egg Custard

E2. Sambal Fried Egg 叁巴煎蛋  
Deep Fried Eggs, Calamansi Soy, Sambal Matah

E3. Braised Tofu With Mushrooms 香菇豆腐煲  
Firm Tofu, Oriental Mushrooms, Chin Kiang Vinegar

EXTRA

X1. Steamed Rice 白饭..... \$4

X2. Chicken Rice 鸡油饭..... \$5

X3. Coconut Rice 椰浆饭..... \$6

X4. Nasi Kuning 黄姜饭..... \$6

X5. Dry Egg Noodle 干捞面 ..... \$5

X6. ManTau (8 pieces) 黄金炸馒头..... \$18

X7. Plain Roti (Per Piece) 煎饼..... \$4

DESSERT

DS1. Iced Kacang 三色冰 
Shaved Ice, Palm Seed, Grass Jelly,
Red Bean, Creamed Corn, Crushed Peanuts \$13

DS2. Iced Cendol 煎蕊  
Pandan Jelly Noodles, Red Bean, Coconut Milk,
Gula Melaka \$13

DS3. Teh Tarik Affogato 奶茶阿芙佳朵 
Homemade Teh Tarik Ice Cream,
Malaysian Roasted Coffee \$13

DS4. Sago Coconut Pudding 椰香西米布丁 
Coconut, Blue Pea Flower, Sago Pudding, Palm Sugar \$12

REDEFINING TRADITIONS

好料

HOLILIAO

MELBOURNE