



Ho Jiak 好吃
· Malaysian's Pride ·

Selamat Datang

TO HO JIAK HAYMARKET

I was mostly raised by my Amah (grandmother) in our family home on Lebuah Ah Quee in Penang while my parents worked.

Much time was spent by her side watching and learning while she cooked for us grandchildren with love.

She became my reason and inspiration to master our beloved cuisine.

Ho Jiak is my dream of sharing good food with the world. Like a popular saying goes,

“Good things are meant to be shared”

Here, immerse yourself in the world I knew as a child. I hope to transport you to our family home and the streets of Penang where we lived.

My Amah always taught me the importance of fresh ingredients, and it is showcased to you here like it would were you in a Malaysian fish market.

I learnt cooking Nyonya food through my Amah, and I hope that I may pass on her “legacy” to you.

Enjoy,
Junda Khoo
Executive Chef

TERMS & CONDITIONS

- *No outside food and drink allowed.
- *Minimum \$20 spending per head.
- *90 minutes dining policy.
- *Corkage fee is \$25 per bottle.
- *10% of the total bill surcharge is applicable on Sundays.
- *15% of the total bill surcharge is applicable on NSW Public Holidays.
- *Bank surcharge applies for card payment.
- *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.

Vegetarian

ALA CARTE



VG2. Vegetarian Sam Wong Dan



VG3. Vegetarian Kari Chye



VG6. Vegetarian Ya Cniau Chye



VG9. Vegetarian Nasi Goreng Pattaya

- VG1. Vegetarian Cheese & Spinach Roti** 芝士菠菜煎饼 20
Malaysian-style flatbread stuffed with cheese & spinach
- VG2. Vegetarian Sam Wong Dan** 三王蛋 27
Silky steamed century, duck & chicken egg
- VG3. Vegetarian Kari Chye** 咖喱菜 🌶️🌶️ V 33
Mixed vegetables in a coconut curry
- VG4. Vegetarian Garlic Kangkung** 大蒜通菜 V 29
Wok fried morning glory with garlic
- VG5. Vegetarian Garlic Eggplant** 大蒜茄子 V 29
Wok fried eggplant with garlic
- VG6. Vegetarian Ya Cniau Chye** 椰子菜 🌶️ V 29
Eggplant & long beans cooked in coconut milk
- VG7. Vegetarian Indomie Goreng** 印尼炒面 🌶️🌶️🌶️ 27
Spicy wok fried instant noodles with vegetables, tofu & sunny side egg
- VG8. Vegetarian Char Hor Fun** 滑蛋炒河 25
Wok fried flat rice noodles with vegetables, tofu & starchy egg gravy
- VG9. Vegetarian Nasi Goreng** 马来炒饭 🌶️🌶️ 27
Malay style spicy fried rice with vegetables, tofu & sunny side egg
Pattaya 蛋包 27
Normal 普通 25
- VG10. Vegan Nasi Goreng** 马来炒饭 🌶️🌶️ V 24
Malay style spicy fried rice with vegetables & tofu
- VG11. Vegan Indomie Goreng** 印尼炒面 🌶️🌶️🌶️ V 26
Spicy wok fried instant noodles with vegetables & tofu



Gluten-Friendly*

ENTREES

GF1. **Chicken Satay** 鸡肉沙爹烤串 🌶️* 27
Grilled marinated chicken skewers served with peanut sauce
(6 sticks) (Please allow 15 mins)



GF1. Chicken Satay

GF2. **Nyonya Fried Wings** 娘惹炸鸡 20
Nyonya deep fried chicken wings (Please allow 15 mins)



GF2. Nyonya Fried Wings

GF3. **Kiam Ah Nui Kay** 金咸蛋鸡翅 🌶️* 24
Wok fried chicken wings with salted duck egg yolk, butter
& curry leaves



GF3. Kiam Ah Nui Kay

GF4. **Loh Bak** 卤肉 🌶️* (I) 20
Crispy five-spice pork jowl & prawn rolled in beancurd skin



GF4. Loh Bak



(GF*) Ingredients used in these foods are sourced as Gluten Free but the Actual Food being served is NOT gluten free due to our kitchen's environment.

🌶️ Spice Level

🐷 Contains Pork

-Seafood Origin-

(A): Australian (M): Mixed (I): Imported

Gluten-Friendly*

SEAFOOD



GF5. Malaysian Chilli Crab

MUD CRAB 螃蟹 (Please allow 20 mins) Market Price

GF5. Malaysian Chilli Crab 辣椒螃蟹 🌶️🌶️(A) MP

Wok fried crab in Malaysian-style chili sauce, chives & egg white

GF6. Kiam Ah Nui Crab 金咸蛋螃蟹 🌶️(A) MP+20

Wok fried crab in salted duck egg yolk, butter & curry leaves

GF7. Assam Nyonya Crab 亚叁娘惹螃蟹 🌶️🌶️(A) MP

Steamed mud crab with signature assam sauce, tomatoes, okra & betel leaves



GF6. Kiam Ah Nui Crab

Squid 鱿鱼

GF8. Kiam Ah Nui Squid 金咸蛋鱿鱼 🌶️(I) 41

Wok fried squid in salted duck egg yolk, butter & curry leaves

GF9. Sambal Squid 三巴秋葵鱿鱼 🌶️🌶️(I) 42

Wok fried sambal belachan squid with onions, long beans & okra



GF8. Kiam Ah Nui Squid

EXTRAS

X1. Steamed Rice 米饭 5

X2. Chicken Rice 鸡油饭 7

X3. Coconut Rice 椰浆饭 7



GF9. Sambal Squid



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SEAFOOD

Fish 鱼 (Please allow 20 mins)

- GF10. Choay Tau Eu Barramundi 清蒸无骨盲曹 (I) 49
Steamed boneless barramundi with gluten free soy blend & garlic oil
- GF11. Eu Cien Barrmudi 蒜辣炸无骨盲曹 🌶️🌶️(I) 49
Deep fried boneless barramundi served with gluten free soy blend, chilli, ginger & garlic
- GF12. Assam Nyonya Barramundi 🌶️🌶️(I) 51
亚叁娘惹无骨盲曹
Steamed boneless barramundi with signature assam sauce, tomatoes, okra & betel leaves
- GF13. Kari Claypot Barramundi 砂煲咖喱无骨盲曹 🌶️🌶️(I) 58
Deep fried boneless barramundi cooked in a claypot with creamy coconut curry & vegetables

Jumbo Prawns 大虾

- GF14. Malaysian Chilli Prawns 辣椒大虾 🌶️(I) 45
Wok fried prawns in Malaysian-style chili sauce, chives & egg white
- GF15. Sambal Prawns 三巴秋葵大虾 🌶️🌶️(I) 45
Wok fried sambal belachan prawns with onions, long beans & okra
- GF16. Kiam Ah Nui Prawns 金咸蛋大虾 🌶️(I) 45
Wok fried prawns in salted duck egg yolk, butter & curry leaves



GF10. Choay Tau Eu Barramundi



GF11. Eu Cien Barramundi



GF13. Kari Claypot Barramundi



GF14. Malaysian Chilli Prawns

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GF18. Chicken Curry



GF22. Belachan Kangkung



GF24. Ya Cniau Chye



GF26. Nyonya Chye

MEAT

- GF17. Beef Rendang 冷当咖喱牛 🌶️🌶️🌶️ 56
Slow-cooked barley fed beef curry with toasted coconut
- GF18. Chicken Curry 咖喱鸡 🌶️🌶️ 37
Signature slow-cooked Malaysian chicken curry (Bone-in)
- GF19. Half Hainan Chicken 半只海南鸡 37
Half slow-poached chicken (Bone-in)
- GF20. Half Roast Chicken 半只烧鸡 37
Half Malaysian-style roast chicken (Bone-in)

VEGETABLES & EGGS

- GF21. Kari Chye 咖喱菜 🌶️🌶️ 33
Mixed vegetables in a coconut curry
- GF22. Garlic Kangkung 蒜蓉通菜 29
Wok fried morning glory with garlic
- GF23. Belachan Kangkung 马来栈通菜 🌶️🌶️ 29
Wok fried morning glory with shrimp paste & chilli
- GF24. Garlic Eggplant 茄子 29
Wok fried eggplant with garlic
- GF25. Ya Cniau Chye 椰浆菜 🌶️ 29
Mixed vegetables cooked in coconut milk & kaffir lime leaves
- GF26. Nyonya Chye 娘惹菜 🌶️🌶️ 29
Stewed vegetables in our signature assam sauce
- GF27. Sam Wong Dan 三王蛋 27
Silky steamed century, duck & chicken egg

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NASI GORENG 马来炒饭

GF28. Nasi Goreng Wagyu Steak 和牛牛排马来炒饭 🌶️🌶️(I) 62
Malay style spicy seafood fried rice with shrimp paste served with wagyu steak

GF29. Nasi Goreng Normal 马来炒饭 🌶️🌶️(I) 25
Malay style spicy chicken & prawn fried rice with shrimp paste



GF28. Nasi Goreng Wagyu

RICE & NOODLE

GF30. Chicken Curry Rice 咖喱鸡饭 🌶️🌶️ 25
Signature slow-cooked Malaysian chicken curry (Bone-in) with steamed rice

GF31. Crispy Chicken Rice 香脆鸡扒饭 🌶️ 33
Crispy XL chicken with black pepper gravy & chicken fat rice

GF32. Hainan Chicken Rice 海南鸡饭 27
Slow-poached chicken, deboned, served with chicken fat rice

GF33. Laksa 咖喱叻沙 🌶️🌶️
Spicy & creamy coconut curry soup vermicellis

Jumbo Prawns 大虾 (I) 38
Hainan Chicken 海南鸡 28
Vegetable & Tofu 什菜 23

GF34. Nasi Lemak 椰浆饭 🌶️🌶️
Fragrant coconut rice served with anchovies, peanuts & sambal

JUMBO 超大 (Please allow 20 mins) 45
Beef Rendang 冷当咖喱牛 32
Chicken Curry (Bone-in) 冷当咖喱鸡 25
Extra Fried Chicken Wing (1 piece) +7
Extra Chicken Satay (2 sticks) +9



GF32. Hainan Chicken Rice



GF33. Jumbo Prawns Laksa



GF34. Nasi Lemak Jumbo

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