



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 Lebuh 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.

Hojiak Tasting Menu

\$85/pp*

Nasi Lemak In A Bite 迷你椰浆饭

Kiam Ah Nui Kay 金咸蛋鸡翅 🍗

Satay Chicken 鸡柳沙爹烤串 🍗

Sam Wong Dan 三王蛋

Ya Cniau Chye 椰浆菜 🍗

Chicken Curry 咖喱鸡 🍗🍗

Assam Nyonya Barramundi 亚参娘惹 🍗🍗(I)

Pulut Hitam (Warm) 椰奶黑糯米(热)

*Minimum 2 People and the whole table must participate.

🍗 Spice Level 🐷 Contains Pork

Vegetarian Tasting Menu

\$75/pp*

Vegetarian Spring Roll 素春卷 🍗

Kiam Ah Nui Eggplant 金咸蛋茄子 🍗

Salad 沙拉

Sam Wong Dan 三王蛋

Ya Cniau Chye 椰浆菜 🍗

Vegetarian Nasi Goreng 素马来炒饭 🍗🍗

Garlic Kangkung 大蒜通菜

Pulut Hitam (Warm) 椰奶黑糯米(热)

*Serving sizes of dishes is dependent on number of diners

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

Dim Sum

(3 Pieces)

Please allow 15 mins

DM1. Hainan Chicken Siu Mai 海南鸡烧麦 19

DM2. Chilli Crab Har Gao 辣椒螃蟹虾饺 🌶️🐙 (M) 19

DM3. Bak Kut Teh Xiao Long Bao 肉骨茶小笼包 19

DM4. Vegetarian Spring Roll 素春卷 🌱 V 16

DM5. Har Mee Bomb 虾面云吞 🌶️🐙 (I) 19



DM1. Hainan Chicken Siu Mai



DM2. Chilli Crab Har Gao



DM3. BKT Xiao Long Bao



DM4. Vegetarian Spring Roll



🌶️ Spice Level

🌱 Vegetarian

🐙 Contains Pork

-Seafood Origin-

(A): Australian

(M): Mixed

(I): Imported

Snacky Snacks



SS1. Mix & Match Satay



SS2. Nyonya Fried Wings



SS3. Kiam Ah Nui Kay



SS4. Crispy Fish Skins

SS1. Satay 沙爹烤串 🌶️

Grilled marinated skewers served with peanut sauce (6 sticks) (Please allow 15 mins)

Chicken 鸡柳	27
Beef 牛柳	48
Mix & Match (3 Chicken & Beef each) 牛柳和鸡柳	39

SS2. Nyonya Fried Wings 娘惹炸鸡

20

Nyonya deep fried chicken wings (Please allow 15 mins)

SS3. Kiam Ah Nui Kay 金咸蛋鸡翅 🌶️

24

Wok fried chicken wings with salted duck egg yolk, butter & curry leaves

SS4. Crispy Fish Skins 香脆金咸蛋鱼皮 🌶️ (I)

20

Wok fried crispy fish skin with salted duck egg yolk, butter & curry leaves



🌶️ Spice Level 🌿 Vegetarian 🐷 Contains Pork

-Seafood Origin-

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

Entree

SS5. Indomie Popcorn Chicken 盐酥鸡米花 🌶️ 23
Indomie-flavoured crispy chicken bites with curry leaves & kecap manis

SS6. Loh Bak 卤肉 🌶️ (I) 20
Crispy five-spice pork jowl & prawn rolled in beancurd skin

SS7. Char Koay Kak 炒粿角 🌶️ 20
Triple cooked radish cubes, in signature soy with chives & eggs

STUFFED ROTI 煎饼

Malaysian style flatbread.

R1. Beef Rendang Stuffed Roti 冷当咖喱牛肉 🌶️ 20

R2. Chicken Curry Stuffed Roti 咖喱鸡 🌶️ 20

R3. Cheese & Spinach Stuffed Roti 芝士菠菜 V 20



SS5. Indomie Popcorn Chicken



SS6. Loh Bak

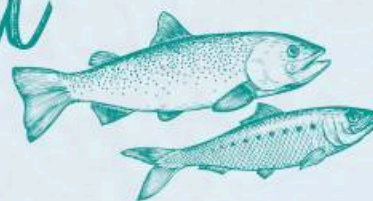


SS7. Char Koay Kak



R2. Chicken Curry Stuffed Roti

Seafood



S1. Choay Tau Eu Barramundi



S2. Eu Cien Barramundi



S3. Kari Claypot Barramundi



S5. Malaysian Chilli Prawns

Fish 鱼 (Please allow 20 mins)

- S1. Choay Tau Eu Barramundi 清蒸无骨盲曹 (I) 49
Steamed boneless barramundi with signature soy sauce & shallots
- S2. Eu Cien Barramundi 蒜辣炸无骨盲曹 🌶️🌶️ (I) 49
Crispy boneless barramundi served with signature soy sauce, ginger, garlic & chili
- S3. 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
- S4. Assam Nyonya Barramundi 🌶️🌶️ (I) 51
亚叁娘惹无骨盲曹
Steamed boneless barramundi with signature assam sauce, tomatoes, okra & betel leaves

Jumbo Prawns 大虾

- S5. Malaysian Chilli Prawns 辣椒大虾 🌶️🌶️ (I) 45
Wok fried prawns in Malaysian-style chili sauce, chives & egg white
- S6. Sambal Prawns 三巴秋葵大虾 🌶️🌶️ (I) 45
Wok fried sambal belachan prawns with onions, long beans & okra
- S7. Kiam Ah Nui Prawns 金咸蛋大虾 🌶️ (I) 45
Wok fried prawns in salted duck egg yolk, butter & curry leaves

🌶️ Spice Level 🌿 Vegetarian 🐷 Contains Pork

-Seafood Origin-

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

Mud Crab 螃蟹 (Please allow 20 mins) Market Price

- S8. Malaysian Chilli Crab** 辣椒螃蟹 🌶️🌶️ (A) MP+20
 Wok fried crab in Malaysian-style chili sauce, chives & egg white
 Add-on Man Tou (8 Pieces) 另加黄金馒头 +\$18
 Add-on Soft Egg Noodle 另加生面 +\$18
- S9. Kiam Ah Nui Crab** 金咸蛋螃蟹 🌶️ (A)
 Wok fried crab in salted duck egg yolk, butter & curry leaves
 Add-on Indomie 另加印尼炒面 🌶️🌶️🌶️ +\$18
- S10. Assam Nyonya Crab** 亚叁娘惹螃蟹 🌶️🌶️ (A)
 Steamed mud crab with signature assam sauce, tomatoes, okra & betel leaves



S8. Malaysian Chilli Crab



S9. Kiam Ah Nui Crab

Squid 鱿鱼

- S11. Kiam Ah Nui Squid** 金咸蛋鱿鱼 🌶️ (I) 41
 Wok fried squid in salted duck egg yolk, butter & curry leaves
- S12. Sambal Squid** 三巴秋葵鱿鱼 🌶️🌶️ (I) 42
 Wok fried sambal belachan squid with onions, long beans & okra



S11. Kiam Ah Nui Squid



S12. Sambal Squid



Meat



M1. Or Cio Hoon Gu

- M1. Or Cio Hoon Gu 黑胡椒和牛 59
Wok fried wagu with black pepper & oyster sauce



M3. Crispy Curry Chicken

- M2. Beef Rendang 冷当咖喱牛 56
Slow-cooked barley fed beef curry with toasted coconut

- M3. Crispy Curry Chicken 肯德基冷当咖喱鸡 49
Malaysian curry chicken (Bone-in) made with Colonel's original recipe



M4. Chicken Curry

- M4. Chicken Curry 咖喱鸡 37
Signature slow-cooked Malaysian chicken curry (Bone-in)

- M5. Half Hainan Chicken 半只海南鸡 37
Half slow-poached chicken (Bone-in)

- M6. Half Roast Chicken 半只烧鸡 37
Half Malaysian style roast chicken (Bone-in)



M7. Tau Eu Bak

- M7. Tau Eu Bak 豆油肉 41
Grandmother's style, slow-braised pork belly with garlic & soy



🔴 Spice Level 🟢 Vegetarian 🐷 Contains Pork

-Seafood Origin-

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

Eggs & VEGETABLES



- | | | |
|--|------|----|
| V1. Sam Wong Dan 三王蛋 | V | 27 |
| Silky steamed century, duck & chicken eggs | | |
| V2. Belachan Kangkung 马来栈通菜 | 🔥🔥 | 29 |
| Wok fried morning glory with shrimp paste & chilli | | |
| With Prawns 虾仁(I) | | 39 |
| V3. Ya Cniau Chye 椰浆菜 | 🔥 V | 29 |
| Mixed vegetables cooked in coconut milk & kaffir lime leaves | | |
| V4. Chye Tau Char Bak Chui 长豆炒肉碎 | 🔥🔥 | 33 |
| Wok fried long beans with minced pork, dried chilli & dried shrimp | | |
| V5. Nyonya Chye 娘惹菜 | 🔥🔥 V | 29 |
| Stewed vegetables in our signature assam sauce | | |

EXTRAS

- | | |
|---|-----|
| X1. Steamed Rice 米饭 | 5 |
| X2. Chicken Rice 鸡油饭 | 7 |
| X3. Coconut Rice 椰浆饭 | 7 |
| X4. Dry Egg Noodles with Vegetables 青菜干捞面 | 🔥 9 |
| X5. Man Tou 馒头 (8 pcs) | 18 |



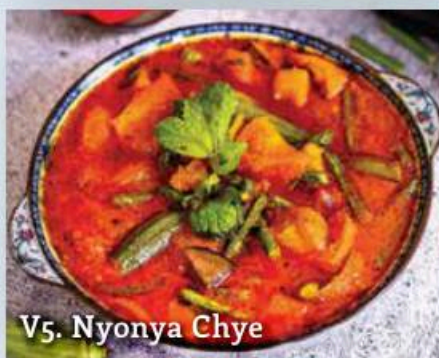
V2. Belachan Kangkung



V3. Ya Cniau Chye



V4. Chye Tau Char Bak Chui



V5. Nyonya Chye

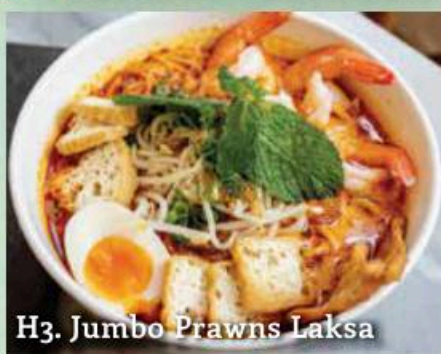
HO JIAK Signatures



H1. Char Koay Teow
Jumbo Prawns



H2. Indomie Goreng Lobster



H3. Jumbo Prawns Laksa



H4. Hainan Chicken Rice

H1. Char Koay Teow 炒贵刁 🌶️🌶️🌶️🌶️
Spicy wok fried flat rice noodles with seafood & chinese sausage

Jumbo Prawns 大虾 (I)	38
Crab Meat 蟹肉 (M)	34
Normal 普通 (I)	27

H2. Indomie Goreng 印尼炒面 🌶️🌶️🌶️
Spicy wok fried instant noodles with vegetables & seafood

Lobster 龙虾 (I)	47
Jumbo Prawns 大虾 (I)	38
Crab Meat 蟹肉 (M)	34
Salted Duck Egg 金咸蛋 (I)	27

H3. Laksa 咖喱叻沙 🌶️🌶️
Spicy & creamy coconut curry soup noodles

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

H4. Hainan Chicken Rice 海南鸡饭 27
Slow-poached chicken, deboned, served with chicken fat rice

HO JIAK Signatures

H5. Chilli Pan Mee 辣椒板面 🍲🌶️🌶️ 29
Flat egg noodles served with minced pork, anchovies, mushrooms & vegetables

H6. Roast Chicken Dry Egg Noodle 烧鸡捞面 🍲 27
Malaysian style roast chicken served with egg noodles

H7. Sang Har Mee Jumbo Prawn 生虾面 🍲 (I) 38
Wok fried jumbo prawns with egg gravy served on crispy noodles

H8. 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

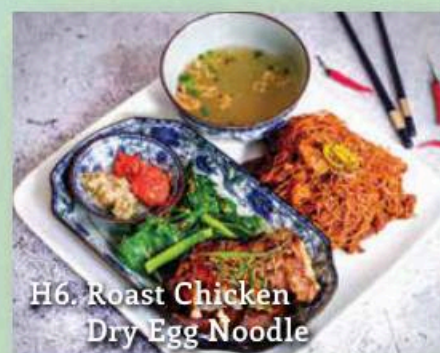
Extra Fried Chicken Wing (1 piece) +7
Extra Chicken Satay (2 sticks) +9

H9. Char Hor Fun 滑蛋炒河 🍲
Wok fried flat rice noodles with seafood base & starchy egg gravy

Jumbo Prawns 大虾 (I) 38
Chicken 鸡 25



H5. Chilli Pan Mee



H6. Roast Chicken Dry Egg Noodle



H8. Nasi Lemak Jumbo



H9. Char Hor Fun Chicken



NG1. Nasi Goreng Jumbo



NG2. Nasi Goreng Wagyu



NG3. Nasi Goreng Lembu



NG4. Nasi Goreng Pattaya

NASI Goreng

NG1. Nasi Goreng JUMBO 超大馬來炒飯 🌶️🌶️ (I) 45
Malay style spicy seafood fried rice with shrimp paste, served with chicken curry (Bone-in), chicken satay & fried chicken wing (Please allow 20 mins)

NG2. Nasi Goreng Wagyu Steak 🌶️🌶️ (I) 62
和牛牛排馬來炒飯
Malay style spicy seafood fried rice with shrimp paste served with wagyu steak

NG3. Nasi Goreng Lembu 牛氣滿滿馬來炒飯 🌶️🌶️ (I) 36
Malay style spicy fried rice with beef cubes, beef tripe & beef balls & shrimp paste

NG4. Nasi Goreng Pattaya 馬來蛋包炒飯 🌶️🌶️ (I) 27
Malay style spicy seafood fried rice with shrimp paste wrapped in omelette

NG7. Nasi Goreng Normal 馬來炒飯 🌶️🌶️ (I) 25
Malay style spicy seafood fried rice with shrimp paste

Extra Fried Chicken Wing (1 piece) +7
Extra Chicken Curry (Bone-in) +9
Extra Chicken Satay (2 sticks) +9
Extra Beef Rendang (1 piece) +15



🌶️ Spice Level 🌿 Vegetarian 🐷 Contains Pork
-Seafood Origin-
(A): Australian (M): Mixed (I): Imported

HO JIAK Favourites

RICE

- F1. **Crispy Chicken Rice** 香脆鸡扒饭 🌶️ 33
Crispy XL chicken with black pepper gravy & chicken fat rice
- F2. **Chicken Curry Rice** 咖喱鸡饭 🌶️🌶️ 25
Signature slow-cooked Malaysian chicken curry (Bone-in) with steamed rice
- F3. **Tau Eu Bak Rice** 豆油肉饭 🐷 28
Grandmother's style, slow-braised pork belly with garlic & soy, served with steamed rice

NOODLES

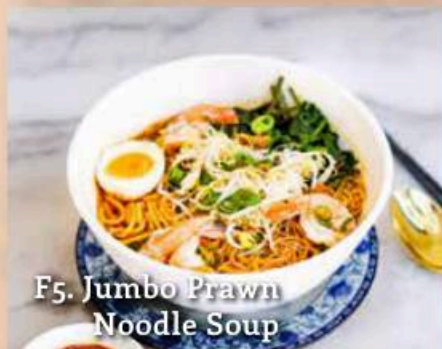
- F4. **Char Koay Teow Pattaya** 炒贵刁蛋包 🐷🌶️🌶️🌶️ (I) 27
Wok fried flat rice noodles with seafood wrapped in omelette
- F5. **Jumbo Prawn Noodle Soup** 大虾面(汤) 🌶️🌶️ (I) 38
Noodles in rich prawn broth, kangkung & jumbo prawns
- F6. **Ipoh Hor Fun** 怡保河粉 🌶️ (I) 27
Flat rice noodle soup served with prawn & hainan chicken
- F7. **Chicken Curry with Egg Noodles** 🐷🌶️🌶️ 25
冷当咖喱鸡捞面
Signature slow-cooked Malaysian chicken curry (Bone-in) with dry egg noodles
- F8. **Koay Teow Mee Goreng** 炒贵刁面 🐷🌶️🌶️ (I) 27
Wok fried flat rice and yellow noodles with seafood, mamak style
- F9. **Kolo Mee** 肉碎捞面 🐷 25
Dry egg noodles tossed in shallot oil, served with minced pork & cured mushrooms



F1. Crispy Chicken Rice



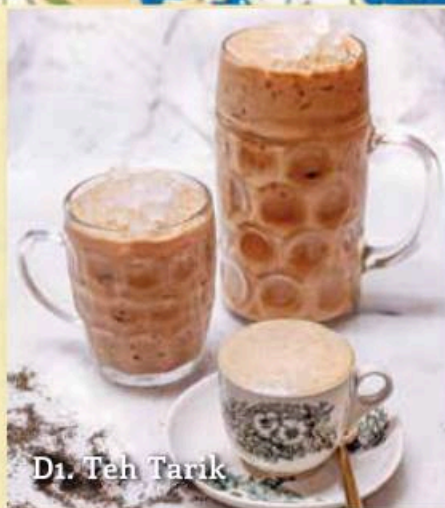
F4. Char Koay Teow Pattaya



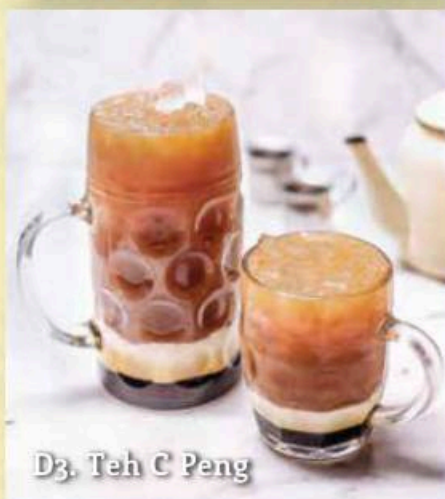
F5. Jumbo Prawn Noodle Soup



F6. Ipoh Hor Fun



D1. Teh Tarik



D3. Teh C Peng



D8. Cham Milo



D9. Air Mata Kucing

DRINKS

Kopitiam

D1. Ice/Hot Teh Tarik/Jumbo 奶茶 GF	8/16
Malaysian milk tea	9/18
Served with grass jelly	
D2. Ice/Hot Kopi Susu/Jumbo 咖啡奶 GF	8/16
Milk Coffee	9/18
Served with grass jelly	
D3. Teh C Peng/Jumbo 三色奶茶 GF	8/16
Layered milk tea	
D4. Ice/Hot Kopi O/Jumbo 黑咖啡 V/GF	8/16
Black coffee	
D5. Ice/Hot Cham /Jumbo 鸳鸯 GF	8/16
Milk tea mixed with milk coffee	
D6. Ice/Hot Milo /Jumbo 美禄	8/16
Milo drink	9/18
Served with grass jelly	
D7. Ice/Hot Kopi Milo/Jumbo 咖啡美禄	9/18
Shaken milk coffee topped with Milo powder	
D8. Ice/Hot Cham Milo/Jumbo 鸳鸯美禄	9/18
Milk coffee + milk tea + Milo powder	
D9. Ice Air Mata Kucing/Jumbo V/GF	11/22
罗汉果龙眼冰糖冬瓜水	
Luo han guo, dried longan & wintermelon	
D10. Ice/Hot Teh Limau/Jumbo 青柠茶 V/GF	10/20
Lime tea	
D11. Ice Bandung/Jumbo 玫瑰奶水 GF	9/18
Rose milk flavoured drink	
D12. Ice Bandung Milo/Jumbo 玫瑰美禄	10/20
Rose milk topped with Milo powder	
D13. Ice Bandung Godzilla/Jumbo 玫瑰哥斯拉	11/22
Iced bandung + vanilla ice cream + Milo powder	
D14. Ice Sirap Limau/Jumbo 玫瑰青柠水 V/GF	10/20
Rose syrup with fresh lime	
D15. Milo Godzilla/Jumbo 美禄哥斯拉	11/22
Iced milo + vanilla ice cream + Milo powder	

Can Drinks

D18.	Coke 可乐	5
D19.	Coke No Sugar 无糖可乐	5
D20.	Sprite 雪碧	5
D21.	Fanta 芬达	5
D22.	Sparkling Water (750ml) 气泡水	9
D23.	Still Water (750ml) 纯净水	9

Hot Tea (Pot)

D24.	Chrysanthemum // Jasmine // Oolong	6
	菊花茶 // 茉莉花茶 // 乌龙茶	
	*maximum 3 cups per teapot, additional cup \$1 each	

PLEASE NOTE

Ho Jiak is working towards being a more environmental friendly restaurant.

We will no longer be serving drinks with straws.

Paper straws are available upon request - please let our friendly staff know should you require one. Thank you for your kind understanding.

我们好吃饭店致力于成为更加环保的餐厅。
因此，我们的饮料将不提供吸管。

如果您需要吸管，我们可以为您提供纸质吸管。
给您带来的不便，敬请谅解。



(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. 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.



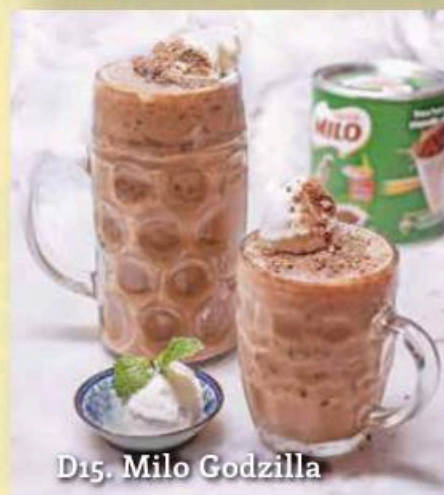
D10. Teh Limau



D13. Bandung Godzilla



D14. Ice Sirap Limau



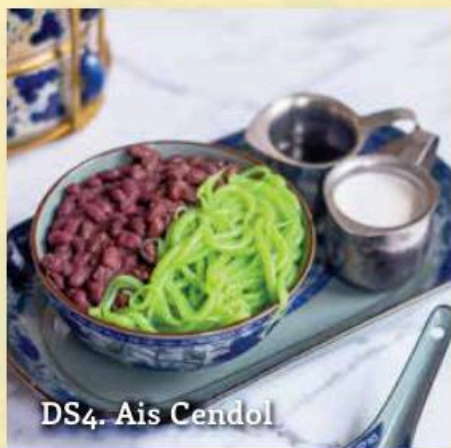
D15. Milo Godzilla



DS1 Teh Tarik Affogato



DS3. Ais Kacang



DS4. Ais Cendol



DS5. Pulut Hitam

DESSERT

NEW SCHOOL

- DS1. Teh Tarik Affogato 奶茶阿芙佳朵 15
Housemade Teh Tarik ice cream served with kopi
- DS2. Ice Cream 冰淇淋 10
Teh Tarik 奶茶 // Vanilla 香草

OLD SCHOOL

- DS3. Ais Kacang 三色冰 V/GF 12
Malaysian shaved ice served with palm seed, grass jelly, red bean, creamed corn and crushed peanuts
- DS4. Ais Cendol 煎蕊 V/GF 12
Pandan jelly noodles and red bean served with coconut milk and gula melaka
- DS5. Pulut Hitam (Warm) V/GF 12
椰奶黑糯米(热)
Black glutinous rice porridge with coconut milk and gula melaka

