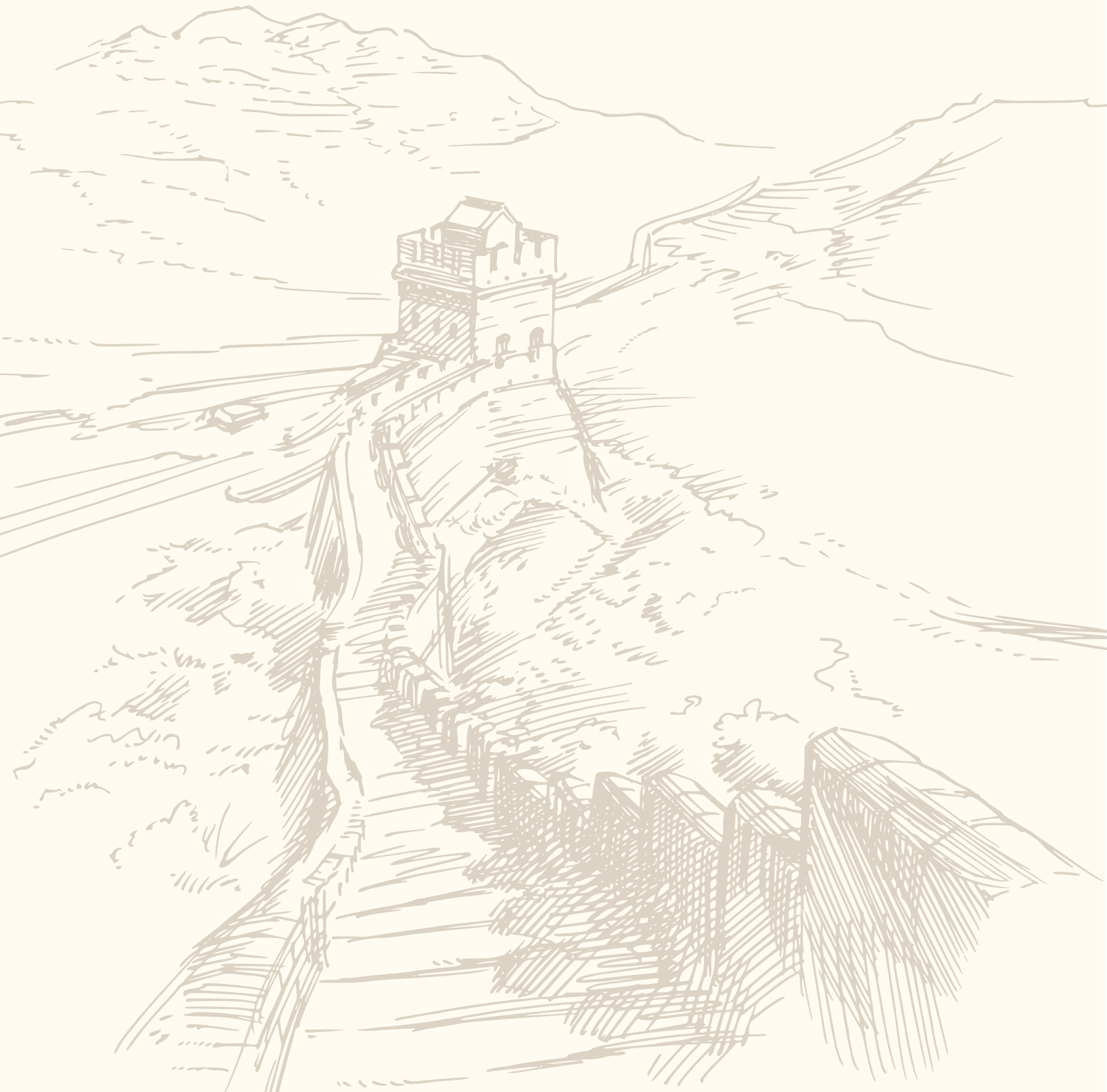


T. Chow

T-CHOW CHINESE RESTAURANT

潮州酒樓



潮州菜，簡稱潮菜，也有稱呼潮汕菜，香港稱“打冷”。是廣東省潮汕地區為發源地的中國菜，是中國南方傳統飲食文化的重要組成部分，潮州菜可追溯到漢。盛唐之後，受中原烹飪技藝的影響，發展很快時至今日，潮州菜已經發展成為獨具潮文化特色、馳名海內外的中國名菜之一。屬中國八大菜系中的粵菜。潮州菜以昂貴著稱，其選料考究、刀工精細，且烹調方式多樣，着意追求色香味俱全，有中國最高端菜系之稱。潮州菜烹飪的最大特點是借重海鮮、主要烹調法有：燜、炖、煎、炸、炊（蒸）、炒、焗、爆、焯、烹、泡、扣、滷、熏、淋、燒等數十種。

T Chow has been one of Adelaide's most popular restaurants for years - & for good reason. Right in the heart of Chinatown, with a spacious dining room, T Chow is often filled with wine makers, business people, friends & family celebrating & enjoying the excellent 'TeoChew' cuisine & prompt service. The menu covers everything, but they are most famous of their signature duck dishes.

T Chow stands apart from many other restaurants because of the wine list that features a broad range of Australian & European wines, many by glass. Yum Cha is served daily with variety range.

Note: GF - Gluten Free, VEG - Vegetarian, Optional - Upon Request

Any special dietary requirements please check with our friendly floor staff

Minimum spend \$20 on Friday, Saturday, Sunday & Public Holiday.

Split account is not accepted.

Sorry for any inconvenience caused.

Surcharge \$1.00 per person applies on Sunday & Public Holiday.

Debit/ credit card only accepted on minimum \$20

Banquet \$40/person

(Minimum for 4 persons)

Entree:

Prawn Crackers
Pork Dim Sim
Prawn Dim Sim
Shallot Pancake
Spring Roll

Mains:

T Chow Tender Duck
Green Peppercorn Chicken
Steamed Garlic Prawns
Crispy Beef
Salt & Pepper Squid
Sweet & Sour Pork
T Chow Fried Rice

Banquet \$45/person

(Minimum for 4 persons)

Entree:

Prawn Crackers
Prawn Cabbage Roll
Spring Roll
Shallot Pancake
Prawn & Pork
Dumpling

Mains:

T Chow Tender Duck
Green Peppercorn Chicken
Steamed Garlic Scallops
Spicy Chilli Moreton Bay Bugs
Pork Ribs in Plum Sauce
Crispy Beef Fillets
T Chow Fried Rice

Banquet \$50/person

(Minimum for 4 persons)

Entree:

Prawn Dim Sim
Pork Dim Sim
Prawn Cabbage Roll
Shallot Pancake
Spring Roll

Dessert:

Deep Fried Ice Cream

Mains:

T Chow Tender Duck
Green Peppercorn Chicken
Steamed Garlic Scallops
Spicy Chilli Moreton Bay Bugs
Deep Fried Quails
with Chilli & Garlic
Salt & Pepper Soft Shell Crab
XO Fried Rice

SOUP

湯類

粟米湯	\$5.0
Chicken & Sweetcorn Soup (GF)	
酸辣湯	\$7.0
Hot & Sour Soup	
海鮮豆腐湯	\$7.0
Seafood & Beancurd Soup (GF)	
雲吞湯	\$6.0.....\$15.0
Prawn & Pork Dumpling (GF)	
胡椒豬肚湯	\$16.0
Pig's Stomach & Pepper in Soup (GF)	

ENTRÉE

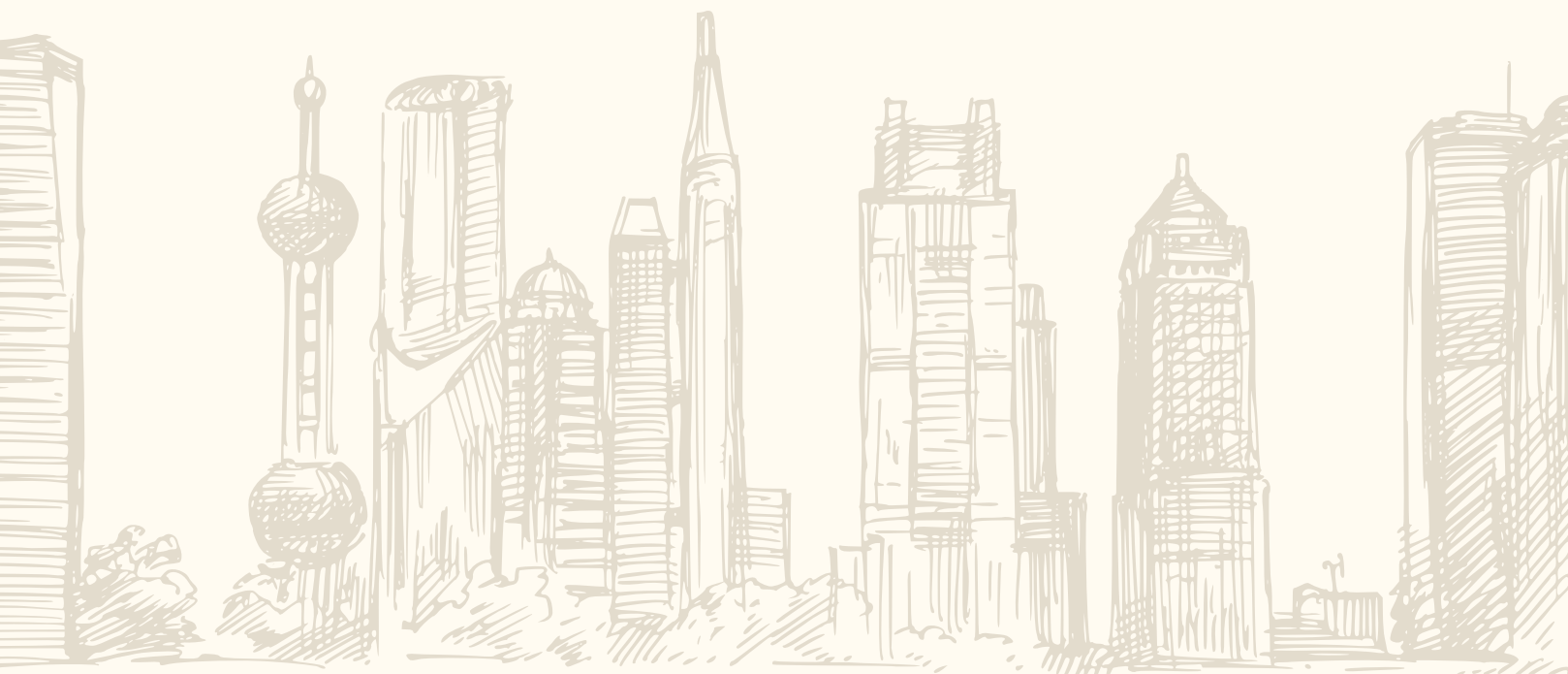
頭般皿

蝦片	\$3.0
Prawn Crackers	
春卷(2)	\$5.0
Spring Roll (VEG Optional)(2)	
沙爹串(2)	\$5.0
Satay (Chicken/Beef) (GF)(2)	
紹菜卷(2)	\$6.0
Prawn Cabbage Roll (GF) (2)	
蔥油餅(2)	\$6.0
Shallot Pancake (GF/VEG) (2)	
點心(4)	\$6.0
Prawn & Pork Dim Sim (4)	
素餃(3)	\$6.5
Vegetarian Dumpling (3)	
蝦餃(3)	\$6.5
Prawn Dumpling (3)	
雲吞(6)	\$9.0
Prawn & Pork Dumpling (GF) (6)	
生菜包(2)	\$9.0
San Choy Bow (GF Optional) (2)	

COLD
PLATTER

冷
般
盤

花雕醉雞	\$8.5
Drunken Chicken (GF)	
薰蹄	\$8.5
Smoked Pork Hock	
素鵝	\$8.5
Vegetarian Roll with Beancurd Stick (GF)	
麻辣金錢肚	\$8.5
Spicy Ox Tripe	
海蜇鴨絲	\$9.5
Jelly Fish with Shredded Duck	
三拼	\$23.0
Cold Platter	



DUCK

鴨類

潮州滷水鴨	\$18.0.....\$34.0
T Chow Tender Duck	
香酥鴨	\$18.0
Crispy Skin Duck	
芋泥鴨	\$19.0
Taro Duck	
掛爐燒鴨	\$19.0.....\$36.0
Crispy Roast Duck	
醒哥秘制燒鴨	\$20.0.....\$38.0
Chef Seng Special Roast Duck	
北京鴨 (兩食)	\$48.0
Peking Duck (2 Courses)	
琵琶鴨 (預定)	\$48.0
Pipa Duck (24 Hours Notice)	
八寶鴨 (預定)	\$60.0
Treasure Duck (24 Hours Notice)	

CHICKEN

雞類

潮州川椒雞	\$16.5
Green Peppercorn Chicken (GF Optional)	
馬來宮保雞	\$16.5
Malay Kong Po Chicken	
沙爹雞	\$16.5
Satay Chicken (GF)	
檸檬雞	\$16.5
Lemon Chicken	
蜜糖雞	\$16.5
Honey Chicken	
風沙雞	\$16.5.....\$30.0
Garlic Crispy Chicken	
醒哥秘製炸雞	\$17.5.....\$32.0
Chef Seng Special Crispy Chicken	
腰果雞	\$18.5
Cashew Nuts Chicken (GF)	

SEAFOOD

海鮮類

椒鹽鮮魷	\$16.5
Salt & Pepper Squid (GF Optional)	
潮州蠔煎	\$19.0
Oyster Omelette (GF)	
紹菜卷	\$22.0
Prawn Cabbage Roll (GF)	
蒜蓉蒸蝦	\$25.0
Steamed Garlic Prawns (GF)	
鐵板薑蔥蝦	\$25.0
Sizzling Prawns with Ginger Shallot	
椒鹽蝦碌	\$25.0
Salt & Pepper Prawns	
辣子蝦碌	\$25.0
Spicy Chilli Prawns	
黃金大蝦	\$26.0
Golden King Prawns	
生炒帶子	\$26.0
Stir Fried Scallops with Vegetables	
薑蔥蒸帶子	\$26.0
Steamed Scallops with Ginger Shallot	
XO粉絲蒸蠔	\$28.0
Steamed Oysters with XO Sauce	
椒鹽軟壳蟹	\$24.0
Salt & Pepper Soft Shell Crab (GF Optional)	
生炒魚柳	\$24.0
Stir Fried Fish Fillets with Vegetables	
攪菜蒸魚柳	\$24.0
Steamed Fish Fillets with Chinese Olives	
椒鹽左口魚	\$24.0
Salt & Pepper Flounder (GF)	
XO炒蜆	\$20.0
Stir Fried XO Cockles	
椒鹽琵琶	\$36.0
Salt & Pepper Moreton Bay Bugs (GF Optional)	
蠔皇鮑魚	市價/MP
Braised Abalone with Oyster Sauce	

OTHERS

家鄉小炒

京都骨	\$16.5
Juicy Peking Pork Ribs	
排骨王	\$16.5
Pork Ribs in Plum Sauce	
咕嚕肉	\$16.5
Sweet & Sour Pork	
蒜香骨	\$16.5
Crispy Garlic Pork	
香葉牛	\$17.0
Basil Beef	
香辣牛	\$17.0
Chilli Beef	
魚香牛	\$17.0
E Shan Beef	
乾燒牛柳	\$17.0
Crispy Beef	
鐵板薑蔥牛	\$17.0
Sizzling Beef with Ginger Shallot	
鐵板金蒜燒汁牛	\$17.0
Sizzling BBQ Beef	
鐵板中式牛柳	\$20.0
Sizzling Canton Beef Steak Fillets	
孜然羊柳	\$20.0
Cumin Lamb Fillets	
鐵板蒙古羊柳	\$20.0
Sizzling Mongolian Lamb Fillets	
蒜香炸鵪鶉	\$17.0
Deep Fried Quails with Chilli & Garlic	
蒜辣四季豆	\$17.0
Stir Fried French Bean with Chilli & Garlic (GF/VEG)	
攪菜肉碎四季豆	\$17.0
French Bean with Chinese Olives & Mince Pork	
XO四季豆	\$19.0
French Bean & Mince Pork with XO Sauce	

OTHERS

家鄉小炒

菜脯煎蛋	\$15.0
Preserved Radish Omelette (GF/VEG)	
椒鹽茄子	\$16.0
Salt & Pepper Eggplant (GF Optional/VEG)	
滷水豆腐	\$15.0
T Chow Beancurd (VEG)	
椒鹽豆腐	\$15.0
Salt & Pepper Beancurd (GF)	
麻婆豆腐	\$17.0
Spicy Mapo Beancurd with Mince Pork (VEG Optional)	
百花釀豆腐	\$20.0
Steamed Stuffed Tofu with Prawn Meat	
滷水大腸	\$13.0
T Chow Pork Intestines	
鹹菜炒大腸	\$15.0
Stir Fried Pork Intestines with Salted Cabbage	
豉椒炒鴨腸	\$15.0
Stir Fried Duck Intestines with Black Bean & Chilli	

VEGETABLES

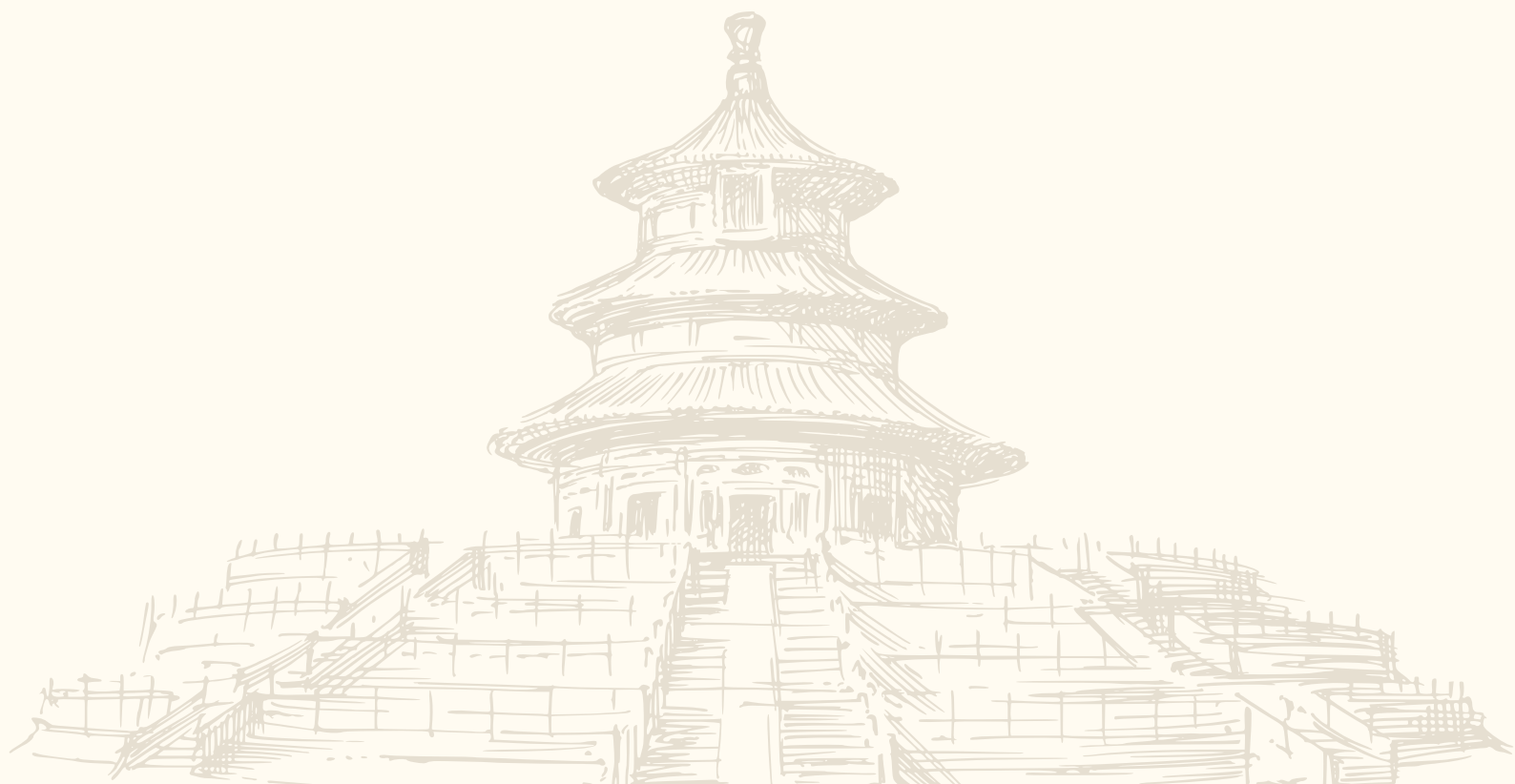
菜蔬

時菜	\$13.0
Chinese Vegetables (VEG)	
鮮嫩芥蘭	\$15.0
Fresh Green Kale (VEG)	
大地魚炒芥蘭	\$18.0
Fresh Green Kale with Dried Fish (GF)	
金銀蛋菠菜	\$18.0
Chinese Spinach with Preserved Eggs (GF)	
羅漢齋	\$18.0
Traditional Vegetarian Dish - Chef Special (GF/VEG)	
豆腐扒時菜	\$16.0
Beancurd with Chinese Vegetables in Oyster Sauce	
鮑魚菇扒菜	\$17.0
Braised Abalone Mushroom with Vegetables in Oyster Sauce	
蠔皇雜菌上素煲	\$17.0
Mixed Mushrooms & Vegetables in Oyster Sauce	
瑤柱扒時菜/豆腐	\$20.0
Sun Dried Scallop with Vegetables/Beancurd in Oyster Sauce	

HOT POT

煲仔類

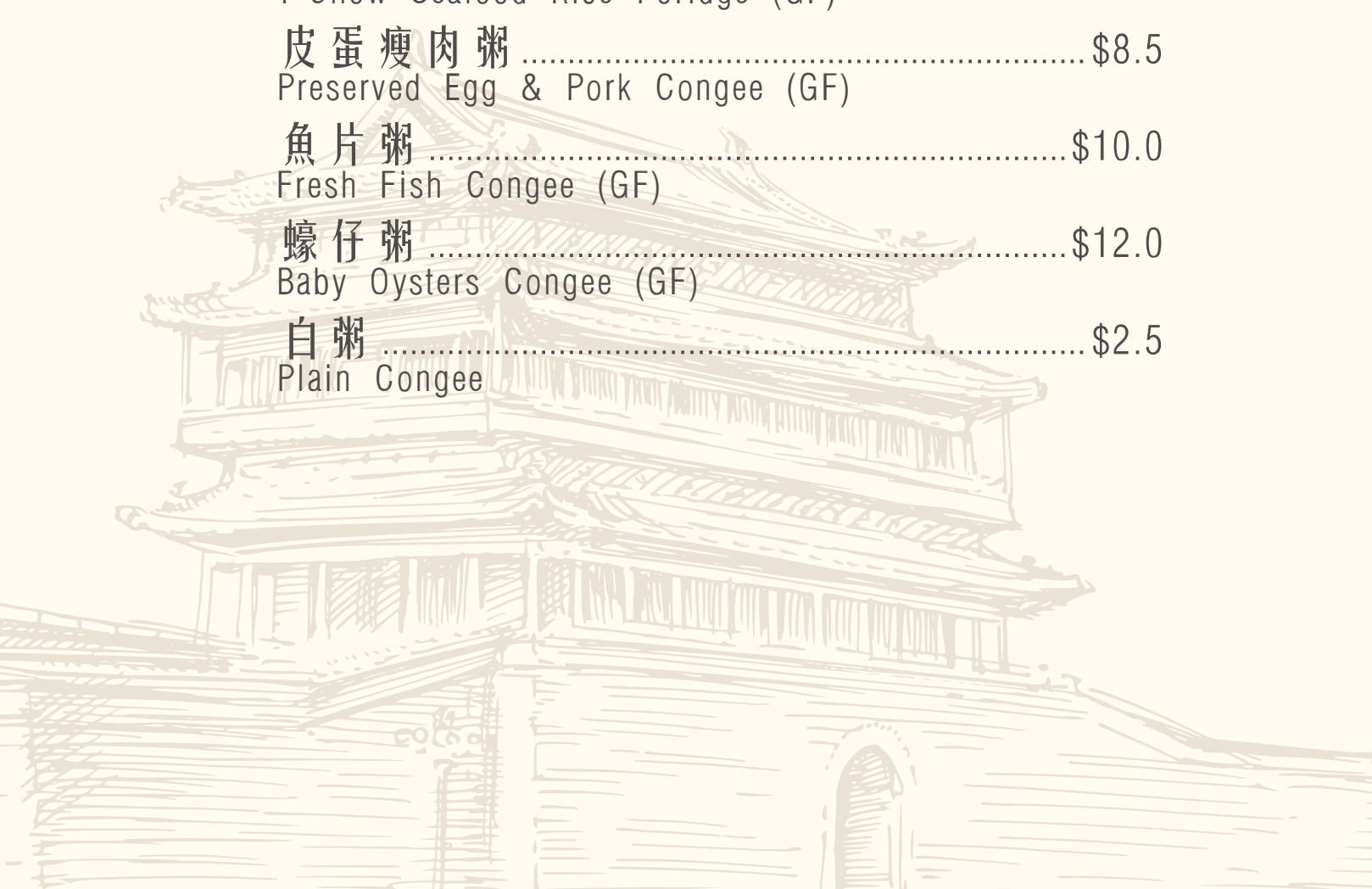
牛腩煲	\$16.5
Braised Beef Hot Pot	
酸辣牛筋煲	\$16.5
Hot & Sour Beef Tendon Hot Pot	
潮州茄子煲	\$15.5
Eggplant & Mince Pork Hot Pot (VEG Optional)	
支竹冬菇粉絲煲	\$15.5
Dried Beancurd Sticks with Glass Noodle Hot Pot (GF/VEG)	
辣毛豆肉碎煲	\$15.5
Spicy Broad Bean with Mince Pork Hot Pot	
齋毛豆腐煲	\$15.5
BBC Hot Pot (GF/VEG)	
梅菜扣肉煲	\$16.5
Pork Belly & Scallion Hot Pot	
雙椒焗豬扒煲	\$16.5
Twin Pepper Baked Pork Ribs Hot Pot	
海鮮豆腐煲	\$22.0
Seafood Beancurd Hot Pot	
大蝦粉絲煲	\$24.0
King Prawns & Glass Noodle Hot Pot	
海參花膠煲	\$28.0
Braised Sea Cucumber & Fishmaw Hot Pot	



NOODLE
& RICE

粥 粉 麵 飯

潮州炒麵/河粉/米粉	\$14.0
T Chow Seafood Noodle/Hor Fun/Vermicelli (GF Optional)	
乾炒牛河	\$14.0
Stir Fried Hor Fun with Beef & Soy Sauce	
星州炒米	\$14.0
Fried Vermicelli Singapore Style (VEG Optional)	
豉油王炒麵	\$14.0
Stir Fried Noodle in Soy Sauce (VEG)	
齋炒飯	\$12.0
Vegetarian Fried Rice (GF/VEG)	
芥蘭炒飯	\$13.0
T Chow Special Fried Rice	
鹹魚炒飯	\$14.0
Salted Fish Fried Rice (GF)	
XO醬炒飯	\$15.0
XO Sauce Fried Rice	
絲苗白飯	\$2.5
Steamed Rice (Per Person)	
潮州海鮮泡飯	\$8.5
T Chow Seafood Rice Porridge (GF)	
皮蛋瘦肉粥	\$8.5
Preserved Egg & Pork Congee (GF)	
魚片粥	\$10.0
Fresh Fish Congee (GF)	
蠔仔粥	\$12.0
Baby Oysters Congee (GF)	
白粥	\$2.5
Plain Congee	



COLD
DESSERT

冷
甜
品

雪糕新地	\$4.0
Nuts Sundae with Topping	
芒果布丁	\$6.0
Mango Pudding	
西米椰汁糕	\$6.0
Coconut Jelly	
芒果班戟	\$6.0
Mango Pancake	
炸雪糕	\$7.5
Deep Fried Ice Cream	

HOT
DESSERT

熱
甜
品

芋泥	\$6.0
Yam Custard	
清心丸豆爽	\$6.0
Sweetern Green Bean Soup	
流沙包	\$6.5
Golden Sand Bun (3)	
奶皇猪仔包	\$6.5
Piggy Custard Bun (2)	
三色水晶包	\$9.0
Trio Crystal Pudding (6)	
反沙芋	\$12.0
Toffee Yam	

