



TCHOW MENU

2026



T CHOW HAS BEEN ONE OF ADELAIDE'S MOST POPULAR RESTAURANTS FOR YEARS - AND 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 AND FAMILY CELEBRATING AND ENJOYING THE EXCELLENT 'TEO CHEW' CUISINE AND 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 AND EUROPEAN WINES, MANY BY GLASS.

• • YUM CHA IS SERVED DAILY WITH VARIETY RANGE • •

I - IMPORT A - AUSTRALIAN M - MIXED

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 AND PUBLIC HOLIDAY.
- SPLIT ACCOUNT IS NOT ACCEPTED, SORRY FOR ANY INCONVENIENCE CAUSED.
- SURCHARGE 10% OF THE TOTAL BILL APPLIES ON SUNDAY AND PUBLIC HOLIDAY.
- DEBIT/ CREDIT CARD ONLY ACCEPTED ON MINIMUM \$20
- BYO \$12 PER PERSON OR \$15 PER BOTTLE
- ZERO TOLERANCE ON VANDALISM, ADDITIONAL FEES WILL BE APPLIED

優賞套餐

一枱十人 \$1280 元 (二十四小時預定)

- | | |
|---------|----------|
| • 蟹肉魚翅羹 | • 冷三拼 |
| • 清蒸鮑魚仔 | • 薑蔥龍蝦麵底 |
| • 琵琶鴨 | • 骨香班 |
| • 貴妃走地雞 | • XO 四季豆 |
| • 咸魚炒飯 | • 甜品 |

商務套餐

一枱十人 \$1,480 元 (二十四小時預定)

- | | |
|---------|----------|
| • 蟹肉魚翅羹 | • 冷五拼 |
| • 北京鴨 | • 薑蔥龍蝦麵底 |
| • 鮑魚扒菜膽 | • 清蒸游水石斑 |
| • 貴妃走地雞 | • 香辣豬手 |
| • 鴨肉炒飯 | • 甜品 |



VEGETARIAN BANQUET \$50 PER PERSON

(MINIMUM 4 PERSON)

ENTREE

- VEGETARIAN SPRING ROLL
- VEGETARIAN STEAM DUMPLING

MAINS

- SALT & PEPPER BEANCURD
- STIR FRIED FRENCH BEAN
- TRADITIONAL VEGETARIAN DISH
- BBC HOT POT
- VEGETARIAN FRIED RICE

BANQUET \$53 PER PERSON (MINIMUM 4 PERSON)

ENTREE

- PRAWN CRACKERS (I)
- PORK DIM SIM
- PRAWN DIM SIM (I)

MAINS

- T CHOW TENDER DUCK
- GREEN PEPPERCORN CHICKEN
- STEAMED GARLIC PRAWNS (I)
- CRISPY BEEF
- SALT AND PEPPER SQUID
- T CHOW FRIED RICE
- CHINESE GREEN VEGETABLE WITH OYSTER SAUCE

BANQUET \$58 PER PERSON (MINIMUM 4 PERSON)

ENTREES

- PRAWN CRACKERS (I)
- PRAWN CABBAGE ROLL (I)
- SHALLOT PANCAKE
- PRAWN AND PORK DUMPLING (M)

MAINS

- T CHOW TENDER DUCK
- GREEN PEPPERCORN CHICKEN
- SALT AND PEPPER LOBSTER TAILS (I)
- STEAMED GARLIC SCALLOPS (I)
- STIR FRIED FRENCH BEAN WITH GARLIC
- CRISPY BEEF FILLETS
- T CHOW FRIED RICE

DESSERT

- ROTI WITH CHOCOLATE SAUCE

BANQUET \$68 PER PERSON (MINIMUM 4 PERSON)

ENTREES

- PRAWN DUMPLING (I)
- VEGETARIAN DUMPLING
- SPRING ROLL
- PRAWN CABBAGE ROLL (I)

MAINS

- T CHOW TENDER DUCK
- GREEN PEPPERCORN CHICKEN
- SALT AND PEPPER LOBSTER TAILS (I)
- STEAMED GARLIC SCALLOPS (I)
- PORK SPARE RIBS WITH TAMARIND SAUCE
- SALT AND PEPPER EGGPLANT
- XO FRIED RICE

DESSERT

- DEEP FRIED ICE CREAM

CHEF'S RECOMMENDATION

廚師推介

SUPREME SHARK'S FIN SOUP (A) 大鮑翅	\$148.0
SHARK'S FIN SOUP (A) 紅燒翅	\$23.8
LIVE LOBSTER (E NOODLE EXTRA \$10) (A) 龍蝦	MARKET PRICE
BRAISED WHOLE ABALONE WITH OYSTER SAUCE (A) 原隻鮑魚	FROM \$108.0
LIVE MUD CRAB (A) 泥蟹	MARKET PRICE
LIVE SNOW CRAB (A) 雪花蟹	MARKET PRICE
STEAMED CORAL TROUT (A) / MURRAY COD / BARRAMUNDI 清蒸石斑/花鮚/盲曹	MARKET PRICE
SUPREME FREE RANGE CHICKEN (24HOURS NOTICE) 貴妃走地鸡 (預定)	\$54.0
SALTED EGG FRIED PRAWNS (A) 咸蛋黃金大蝦	\$49.0
SIZZLING SEAFOOD TAMAGO TOFU (M) 鐵板海鮮玉子豆腐	\$39.8
SPICY PORK KNUCKLE 香辣豬手	\$39.8
STIR FRIED CROCODILE WITH XO SAUCE XO醬鱷魚肉	\$32.8
BRAISED PORK KNUCKLE 紅燒元蹄	\$39.8
DICED WAGYU BEEF WITH BLACK PEPPER SAUCE 黑椒和牛粒	\$39.8
STIR FRIED CHINESE BROCCOLI WITH FISH CAKE (M) 芥蘭炒魚鬆	\$28.8



SOUP 湯類

CHICKEN AND SWEETCORN SOUP (GF)

粟米湯 \$10.8

HOT AND SOUR SOUP (M)

酸辣湯 \$12.8

SEAFOOD AND BEANCURD SOUP (GF) (M)

海鮮豆腐湯 \$12.8

CRAB MEAT ASPARAGUS SOUP (A)

蘆筍蟹肉湯 \$14.8

PRAWN AND PORK DUMPLING SOUP (6 PIECES) (M)

雲吞湯 \$18.8

PIG'S STOMACH PEPPER SOUP (GF)

胡椒豬肚湯 \$28.8



ENTREE 頭盤

PRAWN CRACKERS (1) 蝦片	\$5.5
SPRING ROLL (VEG OPTIONAL) (2) 春卷	\$10.8
SATAY (CHICKEN/BEEF) (GF) (2) 沙爹串	\$10.8
PRAWN CABBAGE ROLL (GF OPTIONAL) (2) (1) 紹菜卷	\$10.8
SHALLOT PANCAKE (2) 蔥油餅	\$10.8
FRIED PRAWN AND PORK DIM SIM (4) (M) 點心	\$10.8
VEGETARIAN DUMPLING (3) 素餃	\$13.8
PRAWN DUMPLING (3) (1) 蝦餃	\$14.8
PRAWN AND PORK DUMPLING (6) (M) 雲吞	\$16.8
SAN CHOY BOW (GF OPTIONAL) (2) 生菜包	\$15.8
EXTRA LETTUCE (1)	\$3.0

晚餐蒸點心 \$14.8 PER SERVE

- PORK AND PRAWN SHIU MAI (M) 燒賣
- SCALLOP AND PRAWN SHIU MAI (1) 帶子燒賣
- SCALLOP AND PRAWN DUMPLING (M) 帶子餃
- SNOW BEAN SHOOT AND PRAWN DUMPLING (1) 豆苗餃
- FAMOUS SHANGHAI PORK BUN 浓汤鸡汁小籠包
- MALAY CAKE 馬拉糕
- BBQ PORK BUN 叉燒包
- CHIVES AND PRAWN DUMPLING (1) 韭菜餃

點心
FRIED PRAWN
AND PORK DIM SIM (4)



紹菜卷
PRAWN CABBAGE ROLL
(GF) (2)

COLD PLATTER 冷盤

DRUNKEN CHICKEN 花雕醉雞	\$21.8
SMOKED PORK HOCK 薰蹄	\$21.8
VEGETARIAN ROLL WITH BEANCURD STICK 素鵝	\$17.8
SPICY OX TRIPE 麻辣金錢肚	\$21.8
JELLY FISH WITH SHREDDED DUCK (1) 海蜇鴨絲	\$22.8
CENTURY EGG WITH PRESERVED GINGER 子薑皮蛋	\$18.8
COLD PLATTER 三拼	\$52.8



海蜇鴨絲
JELLY FISH WITH
SHREDDED DUCK



薰蹄
SMOKED PORK HOCK

DUCK 鴨類

T CHOW TENDER DUCK 潮州滷水鴨

半隻/HALF \$28.8 全隻/WHOLE \$54.8

CRISPY SKIN DUCK 香酥鴨 \$29.8

TARO DUCK 芋泥鴨 \$29.8

CRISPY ROAST DUCK 掛爐燒鴨

半隻/HALF \$31.8 全隻/WHOLE \$58.8

ROAST DUCK WITH SPECIAL T CHOW SAUCE 潮州秘制燒鴨

半隻/HALF \$32.8 全隻/WHOLE \$59.8

PEKING DUCK (2 COURSES) 北京鴨 (兩食)

全隻/WHOLE \$82.0

FIRST COURSE PANCAKE

SECOND COURSE (CHOICE FROM BELOW)

DUCK FRIED RICE

DUCK FRIED NOODLE

SAN CHOY BOW (4 PIECES ONLY) \$10.0

PIPA DUCK (24 HOURS NOTICE) 琵琶鴨 (預定) \$88.0

PANCAKE SET \$12.5

半隻潮州滷水鴨
HALF T CHOW TENDER DUCK

半隻爐燒鴨
HALF CRISPY ROAST DUCK



CHICKEN 雞類

GREEN PEPPERCORN CHICKEN (GF OPTIONAL) 潮州川椒雞	\$26.8
MALAY KONG PO CHICKEN 馬來宮保雞	\$26.8
SATAY CHICKEN (GF) 沙爹雞	\$26.8
LEMON CHICKEN 檸檬雞	\$26.8
HONEY CHICKEN 蜜糖雞	\$27.8
LEMONGRASS CHICKEN 香茅雞	\$27.8
CASHEW NUTS CHICKEN (GF) 腰果雞	\$27.8
GARLIC CRISPY CHICKEN 風沙雞 半隻/HALF \$28.8 全隻/WHOLE \$52.8	
CRISPY CHICKEN WITH SPECIAL T CHOW SAUCE 潮州秘製炸雞 半隻/HALF \$29.8 全隻/WHOLE \$54.8	

潮州川椒雞
GREEN PEPPERCORN
CHICKEN



SEAFOOD 海鮮類

SALT AND PEPPER SQUID (GF OPTIONAL) (I)

椒鹽鮮魷 \$27.8

OYSTER OMELETTE (GF) (I)

潮州蠔煎 \$30.8

PRAWN CABBAGE ROLL (GF OPTIONAL) (8) (I)

紹菜卷 (8件) \$35.8

STEAMED GARLIC PRAWNS (GF) (I)

蒜蓉蒸蝦 \$33.8

SIZZLING PRAWNS WITH GINGER SHALLOT (I)

鐵板薑蔥蝦 \$34.8

SALT AND PEPPER PRAWNS (A)

椒鹽蝦碌 \$35.8

SPICY CHILLI PRAWNS (I)

辣子蝦碌 \$34.8

GOLDEN KING PRAWNS (I)

黃金大蝦 \$37.8



SEAFOOD 海鮮類

STIR FRIED SCALLOPS WITH VEGETABLES (I)

生炒帶子 \$37.8

STEAMED SCALLOPS WITH GINGER SHALLOT (I)

薑蔥蒸帶子 (XO SAUCE + \$6.00)..... \$38.0

STEAMED OYSTERS WITH GINGER SHALLOT / XO SAUCE (A)

XO / 薑蔥粉絲蒸蠔 市價/MP

SALT AND PEPPER SOFT SHELL CRAB (GF OPTIONAL) (I)

椒鹽軟殼蟹 \$37.8

STIR FRIED FISH FILLETS WITH VEGETABLES (I)

生炒魚柳 \$32.8

STEAMED FISH FILLETS WITH CHINESE OLIVES (I)

攪菜蒸魚柳 \$32.8

半打XO薑蔥蒸帶子

STEAMED SCALLOPS
WITH XO SAUCE
(HALF DOZEN)



STIR FRIED XO COCKLES (A)	
XO炒蜆	\$44.8
STIR FRIED SQUID WITH SUN DRIED FISH (I)	
油泡鮮魷	\$29.8
STIR FRIED SQUID WITH SHRIMP PASTE (I)	
蝦醬炒鮮魷	\$29.8
SIZZLING SQUID WITH BBQ SAUCE (I)	
鐵板燒汁魷魚	\$30.8
KING PRAWNS WITH TAMARIND SAUCE (I)	
酸子大蝦	\$33.8
STEAMED BABY ABALONE WITH GINGER SHALLOT / XO SAUCE	
蒸鮑魚仔	\$15 PER EACH (MINIMUM ORDER 4PCS)
SALT AND PEPPER LOBSTER TAILS (I)	
椒鹽龍蝦尾	\$61.8



OTHERS 家鄉小炒

JUICY PEKING PORK RIBS 京都骨	\$28.8
PORK RIBS IN PLUM SAUCE 排骨王	\$28.8
SWEET AND SOUR PORK 咕嚕肉	\$28.8
CRISPY GARLIC PORK 蒜香骨	\$28.8
BASIL BEEF 香葉牛	\$28.8
CHILLI BEEF 香辣牛	\$28.8
E SHAN BEEF 魚香牛	\$28.8
BLACK BEAN BEEF 豉汁牛	\$27.8
CRISPY BEEF 乾燒牛柳	\$28.8
SIZZLING BBQ BEEF 鐵板金蒜燒汁牛	\$28.8
SIZZLING BEEF WITH GINGER SHALLOT 鐵板薑蔥牛 ..	\$28.8
SIZZLING CANTON BEEF STEAK FILLETS 鐵板中式牛柳 .	\$34.8
STIR FRIED DUCK INTESTINES WITH BLACK BEAN AND CHILLI 豉椒炒鴨腸	\$25.8
STIR FRIED BEEF WITH CHINESE BROCCOLI 牛肉炒芥蘭	\$28.8



鐵板金蒜燒汁牛
SIZZLING BBQ BEEF

咕嚕肉
SWEET AND SOUR PORK



CUMIN LAMB FILLETS 孜然羊柳	\$30.8
SIZZLING MONGOLIAN LAMB FILLETS 鐵板蒙古羊 / 牛柳	\$31.8
SIZZLING MONGOLIAN BEEF FILLETS 鐵板蒙古羊 / 牛柳	\$34.8
DEEP FRIED QUAILS WITH CHILLI AND GARLIC 蒜香炸鵪鶉	\$30.8
STIR FRIED FRENCH BEAN WITH CHILLI AND GARLIC (GF/VEG) 蒜辣四季豆	\$26.8
FRENCH BEAN WITH CHINESE OLIVES AND MINCE PORK 攪菜肉碎四季豆	\$26.8
FRENCH BEAN AND MINCE PORK WITH XO SAUCE XO四季豆	\$27.8
PRESERVED RADISH OMELETTE (GF/VEG) 菜脯煎蛋	\$23.8
SALT AND PEPPER EGGPLANT (GF OPTIONAL/VEG) 椒鹽茄子	\$23.8
T CHOW BEANCURD 滷水豆腐	\$22.8
SALT AND PEPPER BEANCURD (GF) 椒鹽豆腐	\$20.8
SPICY MAPO BEANCURD WITH MINCE PORK (VEG OPTIONAL) 麻婆豆腐	\$24.8
STEAMED STUFFED TOFU WITH PRAWN MEAT (I) 百花釀豆腐	\$32.8

攪菜肉碎四季豆
FRENCH BEAN WITH
CHINESE OLIVES
AND MINCE PORK



VEGETABLES 菜蔬

BOK CHOI/CHOY SUM WITH GARLIC OR OYSTER SAUCE (VEG)

時菜\$20.8

FRESH CHINESE BROCCOLI WITH GARLIC OR OYSTER SAUCE (VEG)

鮮嫩芥蘭\$21.8

CHINESE BROCCOLI WITH DRIED FISH (GF)

大地魚炒芥蘭\$24.8

CHINESE SPINACH WITH PRESERVED EGGS (GF)

金銀蛋菠菜\$26.8

TRADITIONAL VEGETARIAN DISH - CHEF SPECIAL (GF/VEG)

羅漢齋\$22.8

BEANCURD WITH CHINESE VEGETABLES IN OYSTER SAUCE

豆腐扒時菜\$24.8

BRAISED ABALONE MUSHROOM WITH VEGETABLES IN OYSTER SAUCE

鮑魚菇扒菜\$24.8

MIXED MUSHROOMS AND VEGETABLES IN OYSTER SAUCE

蠔皇雜菌上素煲\$24.8

STIR FRIED FIVE MIXED MUSHROOMS

蠔皇五菇煲\$28.8



HOT POT 煲仔類

BRAISED BEEF HOT POT 牛腩煲	\$30.8
HOT AND SOUR BEEF TENDON HOT POT 酸辣牛筋煲	\$30.8
EGGPLANT AND MINCE PORK HOT POT (VEG OPTIONAL) 潮州茄子煲	\$26.8
DRIED BEANCURD STICKS WITH GLASS NOODLE HOT POT (GF/VEG) 支竹冬菇粉絲煲	\$25.8
SPICY BROAD BEAN WITH MINCE PORK HOT POT 辣毛豆肉碎煲	\$25.8
BBC HOT POT (GF/VEG) 齋毛豆腐煲	\$25.8
PORK BELLY AND SCALLION HOT POT 梅菜扣肉煲	\$30.8
SEAFOOD BEANCURD HOT POT (M) 海鮮豆腐煲	\$36.8
KING PRAWNS AND GLASS NOODLE HOT POT (A) 大蝦粉絲煲	\$40.8
BRAISED SEA CUCUMBER AND FISH MAW HOT POT (M) 海參魚肚煲	\$45.8

梅菜扣肉煲
PORK BELLY AND
SCALLION HOT POT



NOODLE & RICE

粥粉麵飯

T CHOW SEAFOOD NOODLE/HOR FUN/VERMICELLI (GF OPTIONAL) (I)	
潮州海鮮炒麵/河粉/米粉	\$24.8
STIR FRIED HOR FUN WITH BEEF AND SOY SAUCE (M)	
乾炒牛河	\$22.8
CRISPY NOODLES WITH SEAFOOD (M)	
海鮮燴脆麵	\$33.8
HOR FUN / EGG GRAVY BEEF / CHICKEN	
滑蛋河牛/雞	\$24.8
FRIED VERMICELLI SINGAPORE STYLE (VEG OPTIONAL)	
星州炒米	\$23.8
STIR FRIED NOODLE IN SOY SAUCE	
豉油王炒麵	\$21.8
VEGETARIAN FRIED RICE (GF/VEG)	
齋炒飯	\$20.8
BRAISED DUCK WITH VERMICELLI AND PICKLED VEGETABLES	
雪菜鴨絲炆米	\$21.8
T CHOW SPECIAL FRIED RICE	
芥蘭炒飯	\$22.8
SALTED FISH FRIED RICE (GF)	
鹹魚炒飯	\$22.8
XO SAUCE FRIED RICE	
XO醬炒飯	\$24.8
CHICKEN FRIED RICE	
雞肉炒飯	\$22.8
STEAMED RICE (PER PERSON)	
絲苗白飯	\$4.0
PRESERVED EGG AND PORK CONGEE (GF)	
皮蛋瘦肉粥	\$20.8
FRESH FISH CONGEE (GF) (I)	
魚片粥	\$21.8
BABY OYSTERS CONGEE (GF) (I)	
蠔仔粥	\$23.8
PLAIN CONGEE	
白粥	\$7.0

DESSERT 甜品

COLD 冷

- MANGO PUDDING 芒果布丁 \$12.8
 TOPPING : CHOCOLATE OR STRAWBERRY OR CARAMEL
- NUTS SUNDAE WITH TOPPING 雪糕新地 \$11.8
- DEEP FRIED ICE CREAM 炸雪糕 \$13.8

HOT 熱

- YAM CUSTARD 芋泥 \$12.8
- SWEETENED GREEN BEAN SOUP 清心丸豆爽 \$12.8
- GOLDEN SAND BUN (3) 流沙包 \$14.8
- TRIO CRYSTAL PUDDING (6) 三色水晶仔 \$18.8
- TOFFEE YAM 反沙芋 \$26.8





T-CHOW (TEOCHEW CUISINE), ALSO KNOWN AS CHAOSHAN 潮汕 CUISINE, HAS ITS ORIGINS IN THE CHAOSHAN REGION, ENCOMPASSING THE CITY OF CHAOZHOU 潮州 IN THE SOUTHEASTERN PART OF GUANGDONG 廣東 PROVINCE. SHARING A MEAL OF TEOCHEW DISHES HOLDS SPECIAL IMPORTANCE, EMPHASIZING FRESHNESS, AUTHENTIC FLAVORS, AND A HARMONIOUS BALANCE OF SWEET AND SAVORY ELEMENTS, ALONG WITH APPEALING PRESENTATION. TODAY, TEOCHEW FOOD IS CELEBRATED AS ONE OF THE FINEST EXPRESSIONS OF CHINESE CULINARY ARTISTRY.



BEERS & CIDERS

LOCAL

VALE ALE **\$10**

VALE IPA **\$11**

MISMATCH SESSION ALE **\$11**

COOPERS PALE ALE **\$9**

COOPERS STOUT **\$11**

HAHN SUPER DRY **\$9**

HEINEKEN ZERO **\$8**

HILLS APPLE CIDER **\$9.5**

IMPORTED

TSINGTAO **\$9**

SAPPORO **\$9**

CORONA **\$9.5**

NON ALCOHOLIC DRINKS / SOFT DRINKS / JUICES

PLEASE ADVISE FLOOR STAFF

COCKTAILS

ESPRESSO MARTINI **\$18.8**

VODKA, KAHLUA, SHOT OF ESPRESSO COFFEE

CONTENDER **\$18.8**

HOMEMADE STRAWBERRY GIN, ROSEMARY ORANGE SYRUP,
EGG WHITE & LEMON JUICE

APEROL SPRITZ **\$15**

APEROL, PROSECCO, SODA & ORANGE SLICE

PIMMS CUP **\$15**

PIMMS, VODKA, GINGER ALE & SEASONAL FRUITS

OLD FASHIONED **\$18.8**

BOURBON WHISKEY, SYRUP & BITTERS

LONG ISLAND ICED TEA **\$25**

VODKA, RUM, TEQUILA, GIN, COINTREAU, LIME JUICE & COKE

WHISKEY/GIN SOUR **\$19.9**

WHISKEY/GIN, LEMON JUICE, SYRUP & EGG WHITE

MOCKTAILS

PASSIONFRUIT MOJITO **\$9.9**

BERRY SPLASH **\$9.9**

BUBBLES

THE LANE - LOIS SPARKLING

(ADELAIDE HILLS, SA) G \$10/B \$49

JANSZ - PREMIUM CUVÉE NV

(TASMANIA) G \$11.50/B \$55

REDBANK - KING VALLEY PROSECCO

(KING VALLEY, VIC) \$48

HANCOCK - SPARKLING SHIRAZ CUVÉE 200ML

(MCLAREN VALE, SA) \$10

HANCOCK - SPARKLING SHIRAZ CUVÉE 750ML

(MCLAREN VALE, SA) \$55

FRENCH

POL ROGER - BRUT RESERVED NV

(EPERNAY, FRANCE) \$120

CHARLES HEIDSIECK - CHAMPAGNE

(REIMS, FRANCE) \$130

WHITE WINE

MOSCATO/ROSÉ

FIGLIO - MOSCATO

(MUDGE, NSW) G \$9/B \$45

WILLUNGA 100 - GRENACHE ROSÉ

(MCLAREN VALE, SA) \$42

MIRAVALL - ROSÉ PROVENCE

(FRANCE) \$65

CHAFFEY BROS - NOT YOUR GRANDMA'S ROSÉ

(BAROSSA, SA) G \$10/B \$49

RIESLING

PIKES - TRADITIONALE RIESLING

(CLARE VALLEY, SA) \$45

JIM BARRY - WATERVALE RIESLING

(CLARE VALLEY, SA) G \$9/B \$45

WOODS CRAMPTON - BLACK LABEL RIESLING

(EDEN VALLEY, SA) \$50

PEWSEY VALE - THE CONTOURS RIESLING

(EDEN VALLEY, SA) \$60

PINOT GRIS/PINOT GRIGIO/FIANO

DEVIATION ROAD - PINOT GRIS

(ADELAIDE HILLS, SA) G \$9.5/B \$48

HEIRLOOM - PINOT GRIGIO

(ADELAIDE HILLS, SA) \$50

PIKES - LUCCIO PINOT GRIGIO

(CLARE VALLEY, SA) G \$9.5/B \$49

GEMTREE - LUNA CRESCENTE FIANO

(MCLAREN VALE, SA) \$49

SAUVIGNON BLANC

TWIN ISLANDS SAUVIGNON BLANC

(MARLBOROUGH, NZ) **G \$10/B \$48**

THE LANE - SAUVIGNON BLANC

(ADELAIDE HILLS, SA) **\$50**

CHARDONNAY

WIRRA WIRRA - 12TH MAN CHARDONNAY

(ADELAIDE HILL, SA) **\$55**

BREMERTON - BÂTONNAGE CHARDONNAY

(LANGHORNE CREEK, SA) **\$55**

FRENCH CHABLIS

ALBERT BICHOT - PETIT CHABLIS

(BURGUNDY, FRANCE) **\$75**

DOMAINE WILLIAM FEVRE - PETIT CHABLIS

(BURGUNDY, FRANCE) **\$75**

RED WINE

PINOT NOIR

ARA - PINOT NOIR

(MARLBOROUGH, NZ) **G \$10/B \$48**

KOORYONG - MASSALE PINOT NOIR

(MORNINGTON PENINSULA, VIC) **\$60**

DALRYMPLE VINEYARDS - PINOT NOIR

(TASMANIA) **\$60**

ROCKBURN ESTATE - PINOT NOIR

(CENTRAL OTAGO, NZ) **\$70**

ALBERT BICHOT - BOURGOGNE VIEILLES VIGNES DE

PINOT NOIR (FRANCE) **\$80**

BLENDS/ALTERNATE VARIETALS

HANCOCK - TEMPRANILLO

(MCLAREN VALE, SA) **G \$10/B \$48**

LANGMEIL - THREE GARDENS GSM

(BAROSSA, SA) **G \$10/B \$48**

ROBERT OATLEY - SIGNATURE SERIES GSM

(MCLAREN, SA) **\$48**

WIRRA WIRRA - FARMER'S HEART GRENACHE

(MCLAREN VALE, SA) **\$48**

YALUMBA - VINE VALE GRENACHE

(BAROSSA, SA) **\$55**

WILLUNGA 100 - SMART VINEYARD CLARENDON

GRENACHE (MCLAREN VALE, SA) **\$70**

RED WINE

SHIRAZ

HENTLEY FARM - VILLAIN & VIXEN SHIRAZ

(BAROSSA VALLEY, SA) **G \$10/B \$48**

CHAFFEY BROS - SYNONYMOUS SHIRAZ

(BAROSSA VALLEY, SA) **\$50**

MITOLO - JETSTER SHIRAZ

(MCLAREN VALE, SA) **\$58**

WOODS CRAMPTON - BLACK LABEL SHIRAZ

(BAROSSA VALLEY, SA) **\$60**

JIM BARRY - McRAE WOOD SHIRAZ

(CLARE VALLEY, SA) **\$95**

HENTLEY FARM - THE BEAST SHIRAZ

(BAROSSA VALLEY, SA) **\$130**

CABERNET SAUVIGNON

BREMERTON - COULTHARD CABERNET SAUVIGNON

(LANGHORNE CREEK, SA) **G \$11/B \$50**

RIDDOCH - MAN OF MANY CABERNET SAUVIGNON

(COONAWARRA, SA) **\$50**

VASSE FELIX - CABERNET SAUVIGNON

(MARGARET RIVER, WA) **\$70**

YALUMBA - SIGNATURE CABERNET SAUVIGNON SHIRAZ

(BAROSSA, SA) **\$120**

NON - ALCOHOLIC DRINKS

SOFT DRINKS \$5

COCA-COLA

COCA-COLA - NO SUGAR

SPRITE

LEMON SQUASH

FANTA

GINGER ALE

TONIC

SODA

LEMON LIME BITTERS

SODA LIME BITTERS

JUICE \$5

APPLE

ORANGE

PINEAPPLE

ICED LATTE \$7

HOT DRINKS \$5

HOT CHOCOLATE

MOCHA

COFFEE

ESPRESSO, LONG BLACK, CAPPUCCINO

LATTE, FLAT WHITE, MACCHIATO

TEA

GREEN TEA, EARL GRAY, CHAMOMILE, PEPPERMINT

CHINESE TEA \$3 (PER PERSON)

SPIRITS

APERITIFS \$10

APEROL

CAMPARI

PIMMS No 1 NUCO

LIQUEUR \$10

MALIBU

BAILEYS

KAHLUA

FRANGELICO

SOUTHERN COMFORT

MIDORI MELON

COINTREAU

VODKA

KETEL ONE \$10

GREY GOOSE \$12

RUM

BACARDI \$10

SAILOR JERRY \$11

TEQUILA

EL JIMADOR REPOSADO \$10

GIN

TANQUERAY **\$10**

78 DEGREES **\$12**

HAYMAN'S SLOE GIN **\$11**

WHISKY

JAMESON **\$10**

JOHNNIE WALKER RED **\$10**

JOHNNIE WALKER BLACK **\$12**

CHIVAS REGAL 18 **\$15**

CANADIAN CLUB 12 **\$12**

JIM BEAM **\$10**

JACK DANIEL GENTLEMEN JACK **\$12**

HIBIKI HARMONY **\$25**



T-CHOW (TEOCHEW CUISINE), ALSO KNOWN AS CHAOSHAN 潮汕 CUISINE, HAS ITS ORIGINS IN THE CHAOSHAN REGION, ENCOMPASSING THE CITY OF CHAOZHOU 潮州 IN THE SOUTHEASTERN PART OF GUANGDONG 廣東 PROVINCE. SHARING A MEAL OF TEOCHEW DISHES HOLDS SPECIAL IMPORTANCE, EMPHASIZING FRESHNESS, AUTHENTIC FLAVORS, AND A HARMONIOUS BALANCE OF SWEET AND SAVORY ELEMENTS, ALONG WITH APPEALING PRESENTATION. TODAY, TEOCHEW FOOD IS CELEBRATED AS ONE OF THE FINEST EXPRESSIONS OF CHINESE CULINARY ARTISTRY.



AUTHENTIC ORIGINAL

ESTD 1990

BANQUET

潮州酒樓

CHINESE CUISINE



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ESTD  1990

CHAOSHAN CHAOZHOU

SPECIAL

潮州酒樓

CHINESE CUISINE



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