

House of Chow

82 Hutt Street, Adelaide

Take Away Menu

All prices are inclusive of GST

Monday to Saturday 12 noon - 3:00pm Every Evening 5:30pm - 10:00pm

TELEPHONE: 8223 6181 FACSIMILE: 8232 0782

SOUP

SHORT OR LONG SOUP

Short - Chinese dumplings made from egg flour pastry, minced pork and prawns.

Long - Thin egg noodles with sliced pork and shallots. Served in chicken soup. 6.00

CHICKEN AND SWEET CORN SOUP

Diced fillet of chicken, cooked in chicken stock, creamed corn and egg.

Thick and tasty soup. 6.00

CRAB MEAT AND SWEET CORN SOUP

Crab meat, creamed corn and egg white, cooked in chicken stock.

7.00

CHICKEN WITH MUSHROOM SOUP

Sliced fillet of chicken, cooked with vegetables and mushrooms in a clear chicken stock. 7.00

CHICKEN WITH ABALONE SOUP

Sliced fillet of chicken with abalone and cooked in a light, tasty clear chicken stock. 10.00

COMBINATION BEAN CURD SOUP

*Mixture of meat and seafood with diced bean curd;
cooked in chicken stock and thickened with egg white.*

8.00

THAI STYLE CHICKEN SOUP

*Pieces of chicken breast fillet, cooked in a light curry with lemon,
a touch of chilli and lemon grass, and coriander.*

8.00

HOT AND SOUR SOUP

*This is a speciality from the Szechuen Province. Comprises of Vinegar and pepper;
dash of chilli with shredded duckmeat and bean curd. A warming experience.*

8.00

CHICKEN WITH SHARKS FIN SOUP

Sliced fillets of chicken, cooked in chicken stock and sharks fin.

13.00

CRAB MEAT WITH SHARKS FIN SOUP

Sharks fin with crab meat in chicken stock.

15.00

ENTREE

PRAWN FRITTERS (FOUR PER SERVE)

King Prawns, freshly fried in a thin crisp batter.

Served with a tartare sauce or sweet and sour sauce.

8.00

PRAWN CUTLETS (THREE PER SERVE)

King Prawns, butterfly cut, freshly crumbed and deep fried.

Served with a tartare sauce or sweet and sour sauce.

8.00

SESAME PRAWNS (FOUR PER SERVE)

*A thick coating of fresh minced King Prawns on fine toast fingers and
coated with crunchy sesame seeds then deep fried.*

8.00

CRAB CLAW (ONE ONLY)

*Claw of the crab, shelled and stuffed with freshly minced prawns,
then deep fried.*

8.00

SPRING ROLLS (THREE PER SERVE)

*Combination of minced pork and prawns with vegetables,
wrapped in a thin crispy pastry, then deep fried.*

7.00

CHICKEN AND HAM ROLLS (FOUR PER SERVE)	
<i>Fillets of chicken and ham, rolled in Lard fat, dipped in egg and flour. then deep fried.</i>	8.00
SANG CHOY BOW	
<i>Mixture of pork, celery, onions, bamboo shoots and water chestnuts, cooked in a special spices then wrapped in crisp, fresh lettuce leaves.</i>	12.00
STUFFED CHICKEN WINGS - THAI STYLE (TWO PER SERVE)	
<i>Mushrooms, minced pork and spring onions, lightly battered, fried and topped with spicy lemon grass, chilli, coriander and coconut curry paste.</i>	8.00
DIM SIMS (4 PER SERVE)	7.00
STICKS OF SATAYS (3 PER SERVE) - BEEF OR CHICKEN	7.00

LAMB

MONGOLIAN LAMB	
<i>Tender fillets of lamb and succulent leeks, onions and spring onions cooked with a spicy sauce.</i>	17.00
SLICED LAMB IN SOYA BEAN SAUCE	
<i>Sliced lamb cooked in a lightly spiced sauce.</i>	17.00
THAI LAMB HOT POT	
<i>Chunky pieces of lamb in a coconut curry base with, cooked with chilli and coriander</i>	18.00

BEEF

CANTON MEDALLION STEAK	
<i>Choice medallion sized fillet steak cooked with vegetables.</i>	18.00
MALAYSIAN SATAY BEEF	
<i>Fillets of beef, marinated in satay peanut sauce, cooked with sliced onions.</i>	18.00
MONGOLIAN BEEF	
<i>Sliced beef, cooked with leeks, spring onions and chilli bean sauce.</i>	18.00
SZECHUEN CHILLI BEEF	
<i>Sliced fillets of beef, cooked with chilli, capsicums, onions and shallots with soya beans. Hot and spicy.</i>	17.00
SHANGHAI SHREDDED BEEF	
<i>Shredded fillet of beef with carrots, bamboo shoots, celery. Braised in a tasty, mild gravy. Very pleasant without being spicy.</i>	17.00
PEKING SLICED BEEF	
<i>Sliced beef marinated and cooked with special bean and Hoi Sin sauces.</i>	17.00
BEEF WITH OYSTER SAUCE	
<i>Marinated slices of beef, cooked in oyster sauce with onions and vegetables.</i>	17.00
BEEF WITH BLACK BEAN SAUCE	
<i>Sliced fillets of beef, capsicum, onions and bamboo shoots stir fried with a dash of black bean and garlic. Tasty.</i>	17.00
BEEF WITH CASHEW NUTS, WALNUTS OR PINE NUTS	17.00

CHICKEN

CRISP SKINNED BABY CHICKEN	
<i>Baby chicken; crisp golden skin, tender tasty juicy meat inside and served with spicy salt.</i>	17.00
CHILLI CHICKEN, SZECHUEN STYLE	
<i>Fillet of chicken, cooked with chilli, capsicums, onions and shallots: Hot and spicy.</i>	17.00
CHICKEN WITH WALNUTS IN BEAN SAUCE	
<i>Chicken cooked with walnuts and bean sprouts in a spicy bean sauce.</i>	17.00

BONELESS LEMON CHICKEN

Boneless chicken, marinated and slowly pan fried with a touch of golden lemon sauce in a separate container.

17.00

BRAISED CHICKEN FILLETS WITH FRESH MUSHROOMS

Marinated fillets of chicken, cooked with vegetables and fresh mushrooms.

17.00

CHICKEN WITH CASHEW NUTS

Chicken with diced vegetables and cashew nuts. Aussie's delight!

17.00

BLACK PEPPER CHICKEN

Boneless chicken fillets, fried in a black pepper cream sauce.

17.00

SEAFOOD

SZECHUEN PRAWNS

Thick, Juicy perfection cooked King Prawns in chilli, onions, shallots and capsicum. Hot and chilli.

21.00

SATAY KING PRAWNS

King Prawn meat marinated in a satay mixture and cooked with onions.

21.00

GARLIC PRAWNS

Braised King Prawns, cooked in garlic and onions

21.00

HONEY PRAWNS

Lightly battered King Prawns, deep fried and accompanied by a golden honey sauce - crisp, juicy and tasty

21.00

BRAISED KING PRAWNS WITH VEGETABLES

King Prawns marinated and cooked with Chinese vegetables.

21.00

STUFFED SCALLOPS

Scallops encased in finely minced prawn meat, gently pan-fried and served with crab meat sauce and broccoli

23.00

BRAISED SCALLOPS WITH SNOW PEAS OR BROCCOLI

Freshly braised with snow peas or broccoli.

23.00

FILLETS OF FRESH FISH WITH SZECHUEN SAUCE

Thick, juicy pieces of fish, marinated, lightly battered, quickly fried and served with a hot Szechuen sauce.

18.00

PORK

SZECHUEN CHILLI PORK

Sliced fillet of pork, cooked with onions, capsicum, chilli and shallots in a soy bean sauce. Hot and spicy.

17.00

FLAMING PORK CHOPS

Marinated loin of pork chops, lightly fried, cooked in special BBQ bean sauce.

17.00

SALT AND PEPPER PORK CHOPS

Marinated pieces of pork chops, crispy fried, tossed in chilli, garlic and our Chef's special spicy salt.

17.00

PEKING FILLET OF PORK

Sliced fillet of pork, cooked in spiced bean sauce, bean sprouts are stir fried as a base.

17.00

CRUMBED BONELESS PORK WITH LEMON SAUCE

Juicy, tender pork chops, crumbed and deep fried, separate container of golden lemon sauce.

17.00

SHREDDED PORK WITH BEAN SPROUTS

Julienne strips of pork stir fried with a touch of ginger and spring onions.

17.00

SWEET AND SOUR PORK

Lightly battered, pork cooked in an appetising sweet and sour sauce with capsicum, onion and pineapple.

17.00

VIETNAMESE PORK

Marinated and cooked with a touch of chilli, lemongrass and coriander.

17.00

DUCK

SHANGHAI FRIED DUCK

Boneless duck, thinly battered, deep fried, served with fresh mushrooms in a light gravy. 19.00

CANTON DEEP FRIED DUCK

Boneless duck, thinly battered, deep fried, chopped into mouthwatering pieces and lightly covered with sweet and sour sauce. 19.00

STEAMED DUCK WITH MUSHROOM SAUCE

Boneless duck, steamed and served with a tasty fresh mushroom sauce. 19.00

B.B.Q. ROASTED DUCK

Half a succulent duck, roasted till golden brown. Chopped and served with plum sauce. 22.00

WEIGHT WATCHERS AND VEGETARIAN DELIGHTS

Most Chinese dishes are very low in calories. We did not want to omit those who do not eat meat, as well as those who do not want to eat something too heady.

VEGETARIAN SPRING ROLL

Our special mixture of Vegetables and Vermicilli wrapped in a thin pastry and deep fried. 7.00

CANTON BRAISED BEAN CURD

Fresh bean curd, quickly cooked with mushrooms, bamboo shoots, broccoli and a dash of soya sauce. 13.50

CHILLI BEAN CURD, PEKING STYLE

Lightly cooked bean curd combined with chilli, shallots and sesame oil. 13.50

COMBINATION STIR FRY VEGETABLES

Mixture of fresh vegetables quickly stir fried in a light stock. 13.50

STEAMED VEGETABLES WITH OYSTER SAUCE

Fresh Vegetables in season, steamed and topped with a dash of oyster sauce. 13.50

VERMICILLI WITH VEGETABLES AND MUSHROOMS

Vermicilli is also known as bean threads. Combined with sliced Vegetables and fresh mushrooms. 13.50

BRAISED BEAN SPROUTS

Crisp and tasty, cooked with ginger and spring onions. Definitely no calories added. 9.50

VEGETABLE TEMPURA

Assorted vegetables dipped in a paper thin batter and quickly fried to a golden crisp. 13.50

NOODLES

Singapore Noodles (Pork, prawn, egg, capsicum and bean sprouts combined with thin noodles and a touch of curry.) 13.00

Seafood Noodles 21.00

Combination Noodles 18.50

Vegetarian Chow Mein 15.00

Combination Hokkien Noodles (Thick yellow noodles) 18.50

Combination Ho Fun (Flat white noodles) 18.50

RICE

Fried Rice Sm. 7.00 Lg. 8.50

Special Fried Rice Sm. 8.50 Lg. 11.00

Vegetarian Fried Rice Sm. 7.00 Lg. 8.50

Steamed Rice Sm. 2.50 Lg. 4.00

