



tia to

VIETNAMESE RESTAURANT

Tia To is a flavoursome herb widely used in Vietnamese cooking. Also called “Tiết Tô”, it has attractive leaves that are green on the top and purplish red underneath. Its strong and aromatic flavours are ideal with seafood while the leaves are also widely used in pickling, and to garnish the Vietnamese national dishes like rice paper rolls, spring rolls, rice vermicelli, and chilli beef and pork noodle soups.

Entrées

1. Spring rolls (<i>your choice of prawn, pork or vegetables</i>)	14.00
2. Rice paper rolls (<i>your choice prawn, pork or vegetables</i>)	(2 rolls) 7.50 (4 rolls) 13.00
3. Deep-fried chilli salted squid with mixed salad and pickle cucumber	14.50
4. Deep-fried soft shell crab with tamarind sauce	15.50
5. Shredded cabbage and chicken salad	14.00
6. Watercress and beef salad with a citrus and fish sauce dressing	14.00
7. Qui Nhon fried fish cakes	15.50
8. Deep-fried prawns with rice flakes on sweet chilli sauce	16.00

Soups

9. Sliced beef in soup	5.50
10. Chicken fillet soup	5.50

Roasts

served with steamed rice

11. Soy chicken	14.00
12. Char sui pork	14.00
13. Roast crispy pork	15.00
14. Roast duck	16.50
15. Mixed roast platter – your choice of any two roasts	19.50

Tia To Specialty Dishes

served with steamed rice

16. Braised spatchcock with curry and vegetables	20.50
17. Wok-toss chicken with ginger and spring onions	18.50
18. Marinated grilled pork ribs with lemon grass, honey and fish sauce	21.00
19. Pork belly sautéed with prawns and caramel fish sauce	21.50
20. Wok-tossed beef with ginger, asparagus and fresh mushrooms	21.50
21. Stir-fried beef with vegetables and Vietnamese satay sauce	21.00
22. Stir-fried chilli beef with cashew nuts and Asian greens	21.00
23. Braised duck with ginger and soy sauce	22.00
24. Stir-fried scallops with vegetables and chilli ginger sauce	23.00
25. Wok-tossed prawns with snake beans and oyster sauce	25.00
26. Stir-fried mixed seafood with snow peas, carrots and chilli ginger sauce	26.00
27. Prawns simmered with chilli and lemongrass sauce	25.00
28. Simmered fish with black pepper, ginger and fish sauce	22.50
29. Wok-fried honey and pepper king prawns with crisp vegetables	28.00
30. Deep-fried crispy baby barramundi with a ginger and fish sauce dressing	26.00

Green Vegetables and Bean Curd

31. Stir-fried tofu and eggplant with hoisin garlic sauce	13.50
32. Stir-fried green mixed vegetables with garlic and roasted cashew nuts	13.50
33. Stir-fried asparagus with black mushrooms, tofu in garlic oyster sauce	13.50

Rice and Congee Dishes

34. Broken rice with BBQ pork chop and fried egg	13.50
35. Broken rice with BBQ chicken Maryland fillet	13.00
36. Tomato rice with crispy skin chicken Maryland drumstick	14.00
37. Fried rice with salted fish, chicken and bean shoots	13.50
38. Vegetarian fried rice	12.50
39. Duck congee	13.00
40. Steamed rice	2.00

Traditional Noodle Soups

41. Pho beef or chicken noodle soup (<i>your choice of chicken fillet, sliced beef, brisket, tripe, beef ball, or combination</i>)	13.50
42. Hue chilli beef and pork rice noodle soup	13.50
43. My Tho seafood and pork rice noodle soup	13.50
44. Crab meat vermicelli soup with tofu and tomatoes	14.50
45. Mi Quang noodle soup with braised pork, prawns and pak choy	14.50

Rice Vermicelli (Dry Dishes)

46. Grilled pork and pork spring roll on rice vermicelli	14.00
47. Char-grilled marinated chicken on rice vermicelli	14.00
48. Wok-tossed garlic prawn on rice vermicelli	16.00
49. Wok-tossed beef lemongrass on rice vermicelli cake	14.00
50. Stir-fried glass noodle with chicken and bok choy	14.00
51. Stir-fried glass noodles with eel and garlic chives	15.50
52. Stir-fried rice noodles with seafood and pak choy	14.50

Desserts

53. Three-coloured tapioca	5.50
54. Corn and tapioca pudding	5.50
55. Sweet Mung Bean and tapioca	5.50
56. Mango pudding with Vietnamese coffee sauce	5.50

Vietnamese Beverage Specialty

Trung Nguyen coffee (black or white)	4.50
Lime soda drink	4.50
Coconut drink	4.50
Pennywort drink	4.50
Fruit shakes (your choice of avocado, soursop, jackfruit or coconut)	4.90

Món Khai Vị

1. Chả giò (tôm, heo, hoặc chay)
2. Gỏi cuốn (tôm, heo, hoặc chay)
3. Mực chiên muối ớt
4. Cua lột rang me
5. Gỏi gà xé phai
6. Gỏi bò cài salad cải salad xoong
7. Chả cá kiểu Qui Nhơn
8. Tôm chiên cốt đẹp

Súp

9. Súp bò tái
10. Súp gà

Thịt Quay

phục vụ kèm với cơm

11. Gà tàu xì
12. Thịt heo xá xíu
13. Thịt heo quay
14. Vịt quay
15. Thịt quay thập cẩm

Món Ăn Đặc Biệt

phục vụ kèm với cơm

16. Cà ri gà Vietnam
17. Gà xào gừng tươi và hành tây
18. Sườn heo nướng mật ong và sả
19. Thịt heo kho với tôm
20. Bò xào gừng, măng tây và nấm
21. Bò xào với rau củ và sốt saté
22. Bò xay cay với cải thìa
23. Vịt kho gừng
24. Đệp xào với gừng, ớt và rau củ
25. Tôm xào với đậu đũa và dầu hào
26. Hải sản xào với rau củ và sốt gừng, ớt
27. Tôm rim sả và ớt
28. Cá kho gừng hành
29. Tôm xào mật ong, tiêu đen và rau củ
30. Cá chẻm chiên giòn, nước mắm gừng

Rau Cải & Đậu Hủ

31. Đậu hủ và cà tím xào với sốt tương và tỏi
32. Rau cải xào tỏi với hạt điều nướng
33. Măng tây, nấm, tau hủ xào tỏi và dầu hào

Cơm & Cháo

34. Cơm tấm sườn trứng
35. Cơm tấm gà nướng
36. Cơm đồ gà chiên giòn
37. Cơm chiên gà cá mẳn
38. Cơm chiên rau củ
39. Cháo gỏi vịt
40. Cơm trắng

Phở - Hủ Tiếu - Mì

41. Phở (Gà, tái, nạm, sách, viên, hoặc thập cẩm)
42. Bún bò Huế
43. Hủ tiếu Mỹ Tho
44. Miến măng gà rau răm
45. Mì Quảng

Bún

46. Bún thịt nướng chả giò
47. Bún gà nướng mở hành
48. Bún tôm nướng
49. Bánh hỏi bò xào xả ớt
50. Miến xào gà với cải thìa
51. Miến xào với lươn, giá hẹ
52. Bánh phở xào với hải sản và cải thìa

Món Tráng Miệng

53. Chè 3 màu
54. Chè bắp
55. Chè đậu xanh bột bán
56. Xoài bánh pudding

Đồ Uống Việt Nam

- Cà phê Trung Nguyên
- Soda chanh
- Nước dừa Xiêm
- Nước rau má
- Sinh tố (Bơ, măng cầu, mít, hoặc dứa)

Đầu盆小食

- 春捲(可選: 蝦/豬肉/或素菜) 14.00
- 越式米捲 (2) 7.50
(可選: 蝦仁/豬肉/或素菜) (4) 13.00
- 辣椒炸魷魚伴組菜 14.50
- 軟殼蟹炒羅望子醬 15.50
- 越式雞絲沙拉 14.00
- 越式牛片田沙拉 14.00
- 越式煎魚餅 15.50
- 炸蝦球伴辣椒醬 16.00

湯

- 生牛肉清湯 5.50
- 雞絲清湯 5.50

燒味

- 跟白飯
- 玫瑰豉油雞 14.00
- 叉燒 14.00
- 脆皮燒肉 15.00
- 明爐燒鴨 16.50
- 燒味雙拼 19.50

特別菜

- 跟白飯
- 咖喱雞 20.50
- 姜蔥雞球 18.50
- 香茅蜜糖排骨 21.00
- 五花腩煨越式魚露醬 21.50
- 冬菇蘆筍炒牛肉 21.50
- 沙嗲牛肉炒什菜 21.00
- 腰果什菜炒辣椒牛肉 21.00
- 薑蔥豉油煨鴨 22.00
- 薑蔥辣椒炒帶子 23.00
- 蠔油蛇豆炒蝦球 25.00
- 荷蘭豆加胡蘿蔔薑蔥辣椒炒海鮮 26.00
- 辣椒香茅煨蝦球 25.00
- 魚片煨黑椒魚露醬 22.50
- 黑椒蜜糖炒大蝦 28.00
- 油炸盲曹伴越式薑蔥魚露醬 26.00

齋菜

- 豆腐茄子炒蒜蓉海鮮醬 13.50
- 什菜蒜蓉炒腰果 13.50
- 冬菇蘆筍豆腐炒蒜蓉蠔油醬 13.50

飯粥

- 越式煎蛋燒豬扒米碎飯 13.50
- 越式燒雞米碎飯 13.00
- 脆皮雞伴茄汁炒飯 14.00
- 咸魚雞粒炒飯 13.50
- 齋炒飯 12.50
- 鴨粥 13.00
- 絲苗白飯 2.00

湯粉

- 牛肉湯河或雞肉湯河(可選: 雞肉絲/牛肉片/牛腩/牛柏葉/牛丸) 13.50
- 順化牛肉粉 13.50
- 海鮮豬肉米粉湯 13.50
- 竹笙雞肉絲玻璃湯粉 13.50
- 豬肉蝦廣面湯 14.50

米粉

- 越式叉燒春卷伴米粉 14.00
- 越式燒雞伴米粉 14.00
- 越式蒜蓉蝦球伴米粉 16.00
- 越式香茅牛肉伴米粉餅 14.00
- 雞肉絲炒玻璃粉 14.00
- 玻璃粉炒鰻魚 15.50
- 海鮮炒河粉 14.50

甜品

- 三色冰 5.50
- 玉米布丁 5.50
- 綠豆冰 5.50
- 芒果布丁 5.50

越式飲品

- 越式咖啡(黑或色啡) 4.50
- 酸橙蘇打水 4.50
- 椰子水 4.50
- 竹篙麥汁 4.50
- 奶式(牛油果 / 西洋荔枝 / 大樹菠蘿 / 椰子) 4.90

Coffee and Tea

Café latte, cappuccino, espresso, long black		3.80
Jasmine tea		3.60

Soft Drinks

Coca-cola, Diet coke, Fanta, Sprite, Lift, Soda, Tonic, Dry Ginger, Lemon Lime and Bitters	Glass	3.60
Coca-cola, Diet Coke, Coke Zero, Fanta, Sprite, Lift Nestea Ice Tea	Bottle	4.60
S. Pellegrino Sparkling Mineral Water,	250ml	4.30
Aqua Panna Still Mineral Water	500ml	6.50

Fruit Juices

Orange, Pineapple, Mango or Apple juice		4.20
---	--	------

Local Bottle Beers

Cascade Premium Light		6.50
Victoria Bitters		7.50
Crown Lager		9.00
Cascade Premium Lager		9.00
James Boag's Premium		9.00
Hahn Premium		9.00
Carlton Cold		9.00
Pure Blonde		9.00

Import Bottled Beers

Sai Gon 333		10.00
Heineken		10.00
Corona		10.00
Stella Artois		10.00
Asahi		10.00

Champagne

Pol Gessner Brut NV, Epernay – France	Glass	Bottle	65.00
---------------------------------------	-------	--------	-------

Sparkling Wine

Rothbury Estate, Hunter Valley – NSW	6.50	32.00
Ninth Island Brut NV, Tamar Valley – TAS	9.50	45.00

White Wines

House White

The Accomplice Semillon Sauvignon Blanc NV, Riverina – NSW	6.00	29.00
--	------	-------

Riesling

Brown Brother Crouchen Riesling, King Valley – Vic	7.50	36.00
--	------	-------

White Blends

Blue Sand Semillon Sauvignon Blanc, South Eastern Australia	7.00	34.00
Swan Bay Semillon Sauvignon Blanc, Bellarine Peninsula – VIC	8.50	42.00
Monkey Bay Sauvignon Blanc, Marlborough – NZ	8.50	42.00

Chardonnay

Deakin Estate Chardonnay, Red Cliffs – VIC	6.50	32.00
Devil's Lair Fifth Leg Chardonnay, Margaret River – WA		45.00

Red Wines

House Red

The Accomplice Shiraz NVS, Riverina – NSW	6.00	29.00
---	------	-------

Pinot Noir

Windy Peak Pinot Noir, Yarra Valley – VIC	8.00	38.00
---	------	-------

Merlot

Monkey Bay Merlot, Marlborough – NZ	8.50	42.00
Brown Brothers Merlot, Milawa – VIC	9.00	43.00

Red Blends

Blue Sands Cabernet Sauvignon, South Eastern Australia	7.00	34.00
Wyndham Estate Bin 888, Cabernet Merlot, Hunter Valley – NSW	8.50	42.00

Shiraz

Tyrrell's Moore's Creek Shiraz, Brokenback Range – NSW	6.50	32.00
Andrew Peace Master Peace Shiraz, Piangil – VIC	7.00	34.00
Mojo Shiraz, Barossa Valley – SA	8.00	38.00
Rockbare Shiraz, McLaren Vale – SA		45.00

Spirits

Standard

Jim Beam White Label Bourbon		9.00
Johnnie Walker Red Label Scotch Whisky		9.00
Bacardi Rum, Bundaberg Rum, Gordon's Gin		9.00
Smirnoff Red Vodka		9.00
Chatelle Napoleon Brandy		9.00
Ouzo		9.00

Premium

Southern Comfort		10.00
Jack Daniel's Whiskey		10.00
Malibu Rum		10.00



EARN AND REDEEM
CROWN SIGNATURE CLUB POINTS HERE