



Voted as one of Australia's best CHINESE RESTAURANTS By the Australian Good Food Guide (AGFG) and voted in the TOP 100 restaurants in Dimmi's People Choice Awards 2016

Rated in the top 20 of Melbourne neighbourhood gem in the HERALD-SUN TASTE LOCAL LEGENDS

Recently a 'Finalist' in Restaurant & Catering Australia 2017, 2016, 2015 & 2014 Awards and Voted Top Rated ASIAN Restaurant 2015 & 2014 by Dimmi, 2016 & 2015 Tripadvisor Award of Excellence as well awarded a Chef Hat By AGFG 2014 & 2013

Fully Licensed. BYO Wine Only.
Corkage Fee per bottle applies - \$10 / \$15 Saturday
Good Food & Best Restaurants Gift Cards
do not qualify for Entertainment Card Discounts

CHEF'S GRAZING/TAPAS MENU

for 2 or more persons
\$59 per person

"Its a fresh take on the YUM CHA/ High Tea Concept"
Fancy a grazing menu like no other. Its like Asian High tea & Fancy Yum Cha mixed into one

- Ginger Pear Scallops
- Twice Cooked Lamb Ribs
- Peking Duck Crepes
- Pork Shui Mai
- Chilli-Soy Dumplings
- Mud Soft Shell Crab in Brioche Roll
- BBQ Char-sui Pork Bao
- Blue Swimmer Crab Dumplings
- Prawn Money Parcels
- Sharing Dessert Platter

Upgrade to our Premium Menu options for \$10 pp including
Duck & Pork Croquettes with Black Truffle Mayo
Salt & Pepper Squid
Caramelised Eggplant and
Upgraded to our
Signature Indulgence Dessert Platter

OLD TIME FAVOURITES MENU

For 2 or more persons
\$40 per person

* Entertainment card, Goodfood Gift Card, Best Restaurant Cards are not applicable for this menu

Soup

- + Chicken Sweet Corn Soup

Mains

- + Sun Wah Special Combination
- + Sizzling Mongolian Beef
- + Special Fried Rice

Dessert

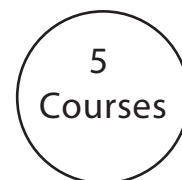
- + Banana Fritters or
- Vanilla Bean Icecream

+ Lemon Chicken when 3 or more order

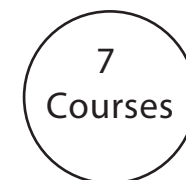
FEEDME MENU

OUR MOST POPULAR MENU
CAN'T DECIDE.
LET US SERVE YOU OUR
FUSION SIGNATURE SPECIALS

AT SUN WAH ITS ALL ABOUT SHARING AND ENJOYING
THE EXPERIENCE WHILE TASTING DIFFERENT DISHES
JUST MENTION 'FEED ME MENU' AND WE'LL DELIVER UP
A SELECTION OF SUN WAH'S CURRENT FUSION CHEF
SIGNATURE SPECIALS



\$58 PER PERSON



\$70 PER PERSON
INC SIGNATURE
INDULGENCE DESSERT PLATE

ADD MATCHING WINES
\$45 OR \$60 RESPECTIVELY

PLEASE ADVISE US OF ANY
DIETARY REQUIREMENTS

HONG KONG SCRUMPTIOUS MENU

For 2 or more persons
\$68 per person

Starters

- + Chilli-soy Dumplings
- + Peking Duck Crepes
- + BBQ Pork Bao

Mains

- + Grass Fed Hopkins River Eye Fillet
w. eggplant, snowpeas, teriyaki jus
- + Salt & Pepper Prawns & Squid
- + Dry Fried Spicy Green Beans
- + Special Fried Rice

Dessert

- + Dessert of the Day

Followed by

- + Coffee or Tea

* Vegetarian Option Available

CHEF'S DEGUSTATION MENU

WITH OR WITHOUT MATCHING WINES

\$88 per person | with wine \$150 per person

Experience our award winning signature dishes
with our Chef's Signature Menu
Experience our award winning Cantonese fusion cuisine at its finest
Sun Wah takes a little flavour from Hong Kong and a little
from Europe to create artful and delicious dishes.
They're as much a feast for your eyes as they are for your palate.

amuse bouche

ginger pear seared scallop
crispy pork belly, golden pearl sago, ginger pear puree
2015 Seresin Sauvignon Blanc, Marlborough, NZ

blue swimmer crab dumpling
yarra valley salmon caviar in a clear consommé
2016 Paringa Estate Chardonnay, Mornington Peninsula

twice cooked lamb rib
seasoned in five spice served with chilli jam & c
2014 Mt Langi Ghiran Cliff Edge Shiraz, Grampis

grass fed eye fillet
from hopkins river farm, cooked on the grill with eggplant
snowpeas & mushrooms and teriyaki jus
2015 Cullen Mangan Merlot Malbec Petit Verdot, WA
served with special fried rice

bbq roast peking duck
wrapped in a steamed Chinese crepe with cucumber, pickles and hoi sin
2015 Underground Pinot Noir, Mornington Peninsula VIC

48° poached salmon
poached in 48° water bath in a black bean. ginger, soy dressing
with dry fried spicy green beans
2015 Dr Loosen Riesling, Mosel Germany

stuffed chi
minced prawns topped with our sweet n sour jus
2016 Port Phillip Estate Rose, Mornington Peninsula, VIC

palate cleanser

indulgence dessert sharing platter
2011 Debortoli Deen Vat 5 Botrytis Semillon, Yarra Valley VIC

followed by tea

vegetarian option available

The concept of feasting is that everyone shares, thus creating an intimate setting..
Please allow time to consume these set menus as meals are spaced out so you can
appreciate & enjoy each dish. Usually allow a couple of hours to complete the set menus.