



MODERN ASIAN  
FUSION CUISINE

COCKTAILS

umeshu aperol spitz 16  
umeshu plum liqueur, prosecco,  
soda, aperol

purple dragon 20  
tequila, triplesec, lemon  
mixed berries

asian hedgehog 18  
midori, bacardi, malibu, ginger beer

espresso martini 18  
coldrip coffee, vodka, kahlua,  
brandy snapps

granny smith & mint mojito 12  
bacardi, granny smith apples, fresh  
mint, lime, soda

hong kong comos 18  
umeshu plum liqueur, malibu, midori  
pineapple, lime, soda

on the rocks 16  
white rum, blue curaco, peach snapps  
grenadine, lemonade

ON TAP

wah wah pale lager 8/10

asahi supr dry 9/11

serena prosecco 9

BEERS

tsing tao chinese beer 8

ku foo rice lager 2 brothers 9

cascade light 7

corona 8



TASTING MENU OF THE WEEK

6 courses - \$65 per person

supreme duck wonton soup  
duck wontons in our supreme duck reduction

ginger pear scallop  
crispy pork belly, golden pearl sago,  
ginger pear puree

peking duck crepe  
steamed chinese crepe, cucumber,  
pickles, hoi sin

sher wagyu grass fed eye fillet  
w. snowpeas, babycorn, mushrooms,  
terriyaki jus

wok fried barramundi  
fresh barramundi fillet wok fried  
with spring onions and  
seasoned soy sauce

special fried rice

choice of dessert of  
our indulgence dessert platter  
or

cheese platter from our friends  
at boatshed cheese

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  
Duck & Pork Croquette  
Peking Duck Crepes  
Pork Shui Mai  
Chilli-soy Dumplings  
Steamed Prawn Dumplings  
Steamed Char-sui Pork Bao  
Blue Swimmer Crab Dumplings  
Spring Rolls &  
Shared Dessert Plate

Upgrade to our Premium Menu for \$10 pp  
inc soup dumplings, ginger prawn dumplings  
salt & pepper squid & upgraded to our  
signature indulgence dessert platter  
inc our famous bombe alaska

FEED ME MENU

for 2 or more persons

Our Most Popular Menu  
Can't Decide -

Let us Serve you our  
Fusion Signature Specials  
\$50 per person

Just mention "Feed Me Menu" and we'll  
deliver up 4 courses of Sun Wah's  
current fusion chef selections

sample menu  
you will be served 2 entrees,  
2 mains and rice  
option of adding dessert for extra \$8

chilli-soy dumplings  
peking duck crepes  
bbq char-sui pork gua bao  
wagyu san choi bow

grass fed eye fillet  
salt & pepper prawns & squid  
complimented with dry fried spicy green beans  
or local curry greens  
special fried rice

dessert of the day or cheese plate to share

CHEF DEGUSTATION MENU

WITH OR WITHOUT MATCHING WINES

Experience our award winning signature  
dishes with our chef's signature menu

6 courses - \$70 per person |  
add \$45 wine match

8 courses - \$90 per person | \*  
add \$60 wine match

amuse bouche  
duck & pork croquettes w. black truffle mayo

ginger pear scallop  
crispy pork belly, golden pearl sago,  
ginger pear puree  
seresin sauvignon blanc  
marlborough, nz

lobster hargow dumpling\*  
xo pipette injection  
foxeys estate chardonnay  
mornington peninsula, vic

rendang beef curry puffs  
minced wagyu w. potatoes & onions  
port phillip estate rose  
mornington peninsula, vic

deep of the sea\*  
king prawn, scallops, chilli, garlic  
dr loosen riesling  
mosel, germany

peking duck crepe  
steamed chinese crepe, cucumber, pickles, hoi sin  
quealy pinot noir  
mornington peninsula, vic

sher wagyu grass fed eye fillet  
w. snowpeas, babycorn, mushrooms, terriyaki jus  
vasse felix cabernet sauvignon  
margaret river, wa

fermented spiced chinese style roast duck  
w. xo spices, eggplant kaarage  
geoff merill shiraz  
mclaren vale, sa

palate cleanser

indulgence dessert platter  
including our famous bombe alaska,  
lime coconut cheesecake, macaron,  
honeycomb, chocolate wontons

followed by coffee and tea