



MODERN ASIAN
FUSION CUISINE

COCKTAILS & MOCKTAILS

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

fuji apple lychee 12
fuji apple, raspberry, lychee
liqueur,

espresso martini 18
coldrip coffee, vodka, kahlua

mint & apple mojito 12
granny smith apple, mint, bacardi

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

razzamataz signature 16
lime, kiwifruit shaken w. vodka
midori, passionfruit foam

fusion 14
vodka, midori, lime, apple juice

rising fortune mocktail 8
kiwifruit, lime, pear, passionfruit
foam



Fully Licensed. BYO Wine Only.
Corkage Fee per bottle applies - \$8 / \$13 Saturday
Good Food & Best Restaurants Gift Cards
do not qualify for Entertainment Card Discounts

DIM SUM & DUMPLINGS

ALL 3 PCS

pork shui mai 7
home made dim sims

chilli-soy anise pork dumplings (4) 10

panfried shanghai pork dumplings (4) 8.8
w. red vinejar jus

soup pork dumplings (xiao long bao) (4) 9.5
our juicy dumplings filled w. soup & pork

steam prawn dumplings in rice flour ravioli 12
coated in olive oil (g)

vegetarian dumplings in rice flour ravioli(g)8.8

ginger & prawn dumplings w. chilli jam (3) 12

scallops ravioli dumplings (3) 14

blue swimmer crab dumplings w. yarra valley 18
salmon caviar in a clear consomme (3) (g)

ENTREES

peking duck crepes (2) 14
w. pickles, cucumber, hoi sin

bbq cha-sui pork gua bao (2) 13
w. pickles, cucumber, hoi sin sauce

duck & pork croquettes w. black truffle 16
mayo (4pc)

twice cooked lamb ribs w. chilli jam 16
and coriander (4pc)

spring rolls (v) 7
w. rice noodles, sweet n sour (2pc)

otway crackling pork belly w. pickle salad 15/27
and plum sauce (g)

chicken satay skewers (2pc) (g) 12

ginger pear scallops w. crispy pork belly 17
golden pearl sago, (2) (g)

tempura of broccoli w. black truffle mayo 13

LARGER DISHES

boneless lemon chicken 24
deep fried chicken w. lemon jus

crackling pork belly w. beanshoot pickle 27
salad, plum sauces (g)

grass-fed eye fillet from hopkins river farm 33
(dunkeld) w. asian greens, snowpeas in a
terriyaki jus (rg)

salt & pepper king prawns & squid 33
lightly fried with dried chillies

salt & pepper cauliflower w. asian 23
appleslaw & dry fried green beans (v)

chicken satays w. dry fried spicy green 24
beans in chilli, garlic (g)

cantonese scotch fillet steak w. snowpeas 30
broccoli in our cantonese sauce

GREENS/RICE

dried fried spicy green beans 11
w. chilli & garlic (g) side large 18

steamed gaai lan (chinese broccoli) and 18
bok choy w. oyster sauce & sesame seeds

special fried rice (g) small 12
for 2-3 people large 16
or order size for the table

vegetarian fried rice (g) small 12
large 16

steamed rice per person 3

DESSERT

bombe alaska w. coconut & raspberry 17
icecreamm italian merigue, passionfruit
mousse, flamed grand marnier liqueur (g)

molten chocolate sphere - see the sphere melt 18
w. passionfruit mousse, honeycomb spears (g)

chocolate wontons w. stewed cinammon apples 11
mango sorbet (3)

chocolate fudge brownie w. zucchini, walnuts 12
pumpkin seeds, sorbet (v)

baileys or gingerbread fried icecream 13
w. butterscotch sauce

indulgence dessert platter inc our signature 36
bombe alaska, choc wontons, honeycomb spears,
macaron, lime coconut cheesecake, passionfruit
mousse, icecream/sorbets

SUNWAH FEBRUARY MENU SAI-DI POP UP KITCHEN

For the first time ever, Albert has passed on
the reigns to Clifford & Walter for February
over while our parents are overseas on a
urgent family trip. So the menu is just very
brief

“The cornerstone of good cooking is to
source the finest produce. Supporting
our local farmers we source only fresh,
sustainable local produce. Our menu
changes seasonally to reflect the
availability of such fine produce”

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 Croquettes
Peking Duck Crepes
BBQ Pork Gua Bao
Pork Shui Mai
Chilli-soy Dumplings
Twice Cooked Lamb Ribs
Spring Rolls
Blue Swimmer Crab Dumplings
& Shared Dessert Platter

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

FEED ME MENU

for 2 or more persons

Our Most Popular Menu
Can't Decide - Let Us Serve you our
Fusion Signature Specials

Just Mention “Feed Me Menu” and we'll
deliver up a selection of Sun Wah's
current chef specials

5 Courses - \$58 per person
or

7 Courses - \$70 per person
inc signature dessert plate