



MODERN ASIAN FUSION CUISINE

### COCKTAILS & MOCKTAILS

- umeshu aperol spitz 16  
umeshu plum liquer, prosecco, soda, aperol
- fuji apple lychee 12  
fuji apple, raspberry, lychee liquer, orange bitters
- miss sun wah frose 16  
lychee liquer, strawberries, lime, soda
- espresso martini 18  
coldrip coffee, vodka, kahlua
- mint & apple mojito 12  
granny smith apple, mint, bacardi
- hong kong comos 18  
umeshu plum liquer, malibu, midori pineapple, lime, soda
- fusion 14  
vodka, midori, lime, apple juice
- rising fortune mocktail 8  
blood orange, orange, lemon, lime
- punchless pina colada 8  
mango, pineapple, coconut milk



### 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 vinegar 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

### ENTREES

- peking duck crepes 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 mayo (4pc) 16
- twice cooked lamb ribs w. chilli jam and coriander (4pc) 16
- spring rolls (v) 7  
w. rice noodles, sweet n sour (2pc)
- otway crackling pork belly w. pickle salad and plum sauce (g) 15/27
- chicken satay skewers (2pc) (g) 12
- ginger pear scallops w. crispy pork belly golden pearl sago, (2) (g) 17

### LARGER DISHES

- boneless lemon chicken 24  
deep fried chicken w. a lemon jus
- crackling pork belly w. beanshoot pickle salad, plum sauces (g) 27
- grass-fed eye fillet from hopkins river farm (dunkeld) w. snowpeas, broccoli in a terriyaki jus 33
- salt & pepper king prawns & squid lightly fried with dried chillies 33
- old school honey chicken w. rice noodles 23

### SIDES/RICE

- dried fried spicy green beans w. chilli & garlic (g) 11  
side large 18
- steamed gai lan (chinese broccoli) w. oyster sauce & sesame seeds 18
- special fried rice 12  
small large 16  
or order size for the table
- steamed rice per person 3

### DESSERT

- bombe alaska w. coconut & raspberry icecreamm italian merigue, passionfruit mousse, flamed grand marnier liquer (g) 17
- chocolate wontons w. stewed cinammon apples mango sorbet (3) 11
- chocolate fudge brownie w. zucchini, walnuts pumpkin seeds, sorbet (v) 12
- baileys or gingerbread fried icecream w. butterscotch sauce 13
- indulgence dessert platter inc our signature bombe alaska, choc wontons, honeycomb spears, macaron, lime coconut cheesecake, passionfruit mousse, icecream/sorbets 36

### SUNWAH

#### SAI-DI POP UP KITCHEN

For the first time every, the kids have taken 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, sustaintable 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
- Twice Cooked Lamb Ribs
- Peking Duck Crepes
- Pork Shui Mai
- Chilli-soy Dumplings
- Ginger Prawn Dumplings
- Steamed Char-sui Pork Bao
- Spring Rolls
- Duck & Pork Croquettes & Shared Dessert Plate

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

Fully Licensed. BYO Wine Only.  
Corkage Fee per bottle applies - \$8 / \$10 Saturday  
Good Food & Best Restaurants Gift Cards  
do not qualify for Entertainment Card Discounts