



MODERN ASIAN FUSION CUISINE

VALENTINES DAY DINING

Celebrate Valentines at Sun Wah Experience the essence of Sun Wah showcasing our Chefs Choice Signature Dishes with a Chef's Dinner

The concept is designed to encourage you to sample a wider variety of our signature served individually plated and as shared dishes creating a truly tasting experience with matching wines

Experience 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 arrival

5 COURSE VEGETARIAN TASTING MENU \$75 PER PERSON | +\$45 WITH WINE MATCH

On Arrival: Glass of Paul Louis French Sparkling Champagne

Amuse Bouche duck & pork croquette w. black truffle mayo

First Course vegetarian dumplings in a rice tapiaco flour w. sweet n sour Seresin Sauvignon Blanc, NZ

Second Course omelette crepe, steamed chinese crepe, cucumber, pickles, hoi sin Underground Pinot Noir, Mornington Peninsula

Third Course sesame soy trio of mushrooms w. snowpeas, babycorn, and tempura of enoki in a terriyaki jus Mt Langhi Cliff Edge Shiraz, Grampians, VIC

special fried rice

Fourth Course Salt & Pepper Cauliflower w. asian appleslaw dry fried spicy green beans Clos Clare Riesling, SA

Palate Cleanser pink moscato sorbet

Fifth Course Sun Wah dessert sharing platter of lime coconut cheesecake, chocolate wontons, passionfruit mousse, icecream/sorbets Juniper Bortrytis Semillon, Margaret River WA

Followed by Coffee and Tea & Macarons Petit Fours

Add matching wines \$45 per person

7 COURSE CHEF'S VEGETARIAN MENU \$90 PER PERSON | +\$60 WITH WINE MATCH

On Arrival: Razzamataz Cocktail & Glass of Paul Louis French Sparkling Champagne

Amuse Bouche duck and pork croquette w. black truffle mayo

First Course ginger pear tofu, golden pearl sago Seresin Sauvignon Blanc, Marlborough, NZ

Second Course vegetarian dumplings in a rice tapiaco flour w. sweet n sour Paringa Estate Chardonnay, Mornington Pen VIC

Third & Fourth Course omelette crepe, , steamed chinese crepes w. cucumber, pickles, hoi sin served with caramelised sticky eggplant Underground Pinot Noir, Mornington Peninsula

Fifth Course sesame soy trio of mushrooms w. snowpeas, babycorn, and tempura of enoki in a terriyaki jus served with special fried rice Mt Langhi Cliff Edge Shiraz , Grampians, IC

Sixth Course Salt & Pepper Cauliflower w. asian appleslaw dry fried spicy green beans Clos Clare Riesling, Clare Valley, SA

Palate Cleanser pink moscato sorbet

Seventh Course Signature dessert Tasting platter inc bombe alaska, lime coconut cheesecake, passionfruit mousse Juniper Bortrytis Semillon

Followed By Coffee and Tea, Macarons Petit Fours

Add matching wines \$60 per person



WE WOULD LIKE TO THANK OUR SUPPLIERS FOR THEIR EFFORTS TO MAKE SUN WAH A BETTER RESTAURANT.

HOPKINS RIVER FARM, TIAGO POULTRY DEEP BLUE SEAFOOD VIC MARKET OANIA SEAFOODS, OTWAY FARMS

🌶️ = dish with chilli components

