



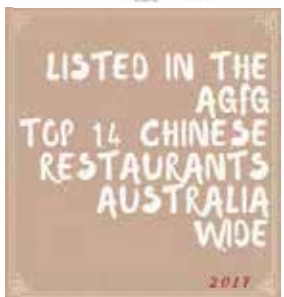
MODERN ASIAN FUSION CUISINE

### COCKTAILS

- umeshu aperol spitz 16  
umeshu plum liqueur, prosecco, soda, aperol
- purple dragon 20  
tequila, triplesec, lemon mixed berries
- pink blossom margarita 16  
classic frose margarita with a twist
- espresso martini 18  
coldrip coffee, vodka, kahlua, brandy snapps
- passionfruit mojito 18  
bacardi, sailors jerry, passionfruit lime, mint, 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 8/12
- asahi supr dry 9/13
- serena prosecco 9



## CHEF'S GRAZING/TAPAS MENU

for 2 or more persons

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

- Wagyu Cheeseburger Dumplings
- 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 inc soup dumplings, ginger prawn dumplings salt & pepper squid & upgraded to our signature indulgence dessert platter inc our famous bombe alaska

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

- SHER WAGYU FARM
- HOPKINS RIVER FARM (DUNKELD)
- TIAGO POULTRY
- FLINDERS ISLAND MEATS
- DEEP BLUE SEAFOOD VIC MARKET
- OCEANIA SEAFOODS
- OTWAY FARMS
- VALENCA FARM

- PARINGA ESTATE
- PORT PHILLIP ESTATE
- QUEALY WINERY
- FOXEYS WINERY
- DALRYMPLE WINERY
- MOUNT LANGHI ESTATE

## 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 fusion chef signature specials



INC SIGNATURE INDULGENCE DESSERT PLATE

Add Matching Wines with each course

## OLD TIME FAVOURITES

For 4 or more persons

### Starters

Chicken Sweet Corn Soup

Spring Rolls

### Mains

Chicken Cashew Stir Fry

Mongolian Beef

Honey Chicken

Special Fried Rice



## CHEF DEGUSTATION MENU WITH OR WITHOUT MATCHING WINES

Experience our award winning signature dishes with our our Chefs Signature Menu

amuse bouche

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

blue swimmer crab dumpling  
yarra valley salmon caviar in a clear consomme  
paringa estate chardonnay, mornington peninsula

salmon nori taco  
w. sticky rice, poached salmon, black truffle mayo  
port phillip rose, mornington peninsula

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

peking duck crepe  
steamed chinese crepe w. cucumber, pickles, hoi sin  
foxeys pinot noir, mornington peninsula

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 kaarages  
geoff merill shiraz, mclaen vale, sa

palate cleanser

indulgence dessert sharing platter  
debortoli deen vat 5 bortrytis semillon, yarra valley

followed by coffee or tea and petit fours

\* 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.