



Sun Wah prides itself on providing great quality food in a friendly and intimate ambience.

Bringing the tastes of Hong Kong to Melbourne, incorporating both European and Chinese cuisine, Sun Wah features traditional Chinese lanterns, timber beams, beautifully decorative Chinese art, private function area and an elegant bar.

The atmosphere is relaxed yet with a unique fine dining experience where every aspect of the food and the wine list compliments each other.

Restauranters, Albert & Rowena who have a proven record of expertise in Asian Cuisine, are passionate devotees to both Western and Chinese cuisine and the Sun Wah kitchen is an operational masterpiece incorporating East and West food preparation traditions

Sous Chef Rowena describes the Sun Wah restaurant menu; 'Our menu is based on strong classic Cantonese traditions with European fusion techniques, but the food is uniquely Sun Wah. We believe we are pioneering a new wave of inspired Asian Fusion food here in Melbourne and it's really exciting.'

We trust that your experience at Sun Wah will be enjoyable!

Set Menus

Menu A

For 2 or more persons
\$38.80 per head

Soup

+ Chicken Sweet Corn Soup

Entrees

+ Sesame Seed Prawn, Satay Chicken
& Satay Steak Skewers

Mains

+ Sun Wah Combination Bird's Nest
+ Sizzling Mongolian Steak
+ Special Fried Rice

Dessert

+ Pineapple Fritters

Or Icecream with Flavoured Topping

Followed By Coffee or Tea

+ For 3 or more persons receive
a Lemon Chicken

Menu B

For 3 or more persons
\$46.80 per head

Starter

+ Assortment of Dim Sum

Entree

+ San Choi Bow

Mains

+ Seafood Bird's Nest
+ Chicken Breast Roll with Prawns topped
with Oyster Sauce
+ Sizzling Fire Spices Steak
+ Special Fried Rice

Dessert

+ Chocolate Won Tons

Followed By

Coffee or Teardrop Teas

Menu C

Yum Cha Set Menu

For 2 or more persons
\$36.80 per head

Experience Sun Wah's fine
Yum Cha menu
featuring 10 course of chinese
dumpling favourites

Or upgrade to our premium
yum cha 15 course menu
For \$46.80 head

See the full yum cha menu
Of select off the a la carte
Yum cha menu

Menu D

For 2 or more persons
\$80.00 per head
Degustation Menu

Experience the essence of Sun Wah's
most popular banquet with the Chef's
Degustation Menu featuring 8
Courses of Signature Dishes

The concept is designed to encourage
you to sample a wider variety of our
signature dishes

See the current degustation menu for
details of the menu where you can
enjoy French sparkling water and
matching wines with each dish

Degustation Menu

Experience the essence of Sun Wah with the Chef's Degustation Menu
featuring 8 Course Signature Dishes

The concept is designed to encourage you to sample a wider variety of our signature dishes served individually plated and as shared dishes

Amuse

Ginger Pear Seared Scallop (GF DF)

Seared scallop with crispy pork belly served on a bed of golden pearl sago, topped with ginger pear puree complimented with a chilli jam

2008 Te Mata Cape Crest Sauvignon Blanc, Hawkes Bay, NZ

Steamed Crab and Seafood Dumpling with salmon caviar (DF)

Slowly steamed crab and seafood dumplings made as your order served with yarra valley salmon caviar in a clear consommé

2009 Pipers Brook Estate Gewurztraminer, Pipers Brook, TAS

Soft Shell Crab

Tempura of soft shell crab served on a bed of salad drizzled with wasabi mayonnaise

2008 Mitchell Watervake Riesling, Clare Valley, SA

Terriyaki Black Angus Eye Fillet (DF)

Tenderloins of Premium Black Angus Eye Fillet Beef marinated for 48 hours, cooked and served on a bed of Eggplant & Green Beans topped with our Terriyaki jus

2008 Edwards Cabernet Sauvignon, Margaret River, WA

Special Fried Rice

Schuian Spiced Duck with Seared Scallop (DF)

Slowly cooked duckling marinated in our Schuian jus served with Seared Scallop served on bed of sugar snaps & baby corn

2007 Crowded House Pinot Noir, Marlborough, NZ

Stuffed Chicken

Our Asian Stuffed Chicken with Minced Prawns topped with our Sweet Mandarin Jus

2007 Mitchell Noble Semillon, Clare Valley, SA

Dessert Tasting Platter

Dessert Plate of some of our signature sweets to share

Followed by Tea or Coffee and Petit Fours

Includes bottle of BADOIT Sparkling Water from France

\$80 per person without wine

\$118 per person with wine

Appetizers

Ginger Pear Seared Scallops (3) (GF DF) Seared scallops with crispy pork belly served with golden pearl sago, ginger pear puree topped with a chilli jam	\$16.80
Steamed Crab Dumplings with salmon caviar (3) (DF) Slowly steamed crab and seafood dumplings made as your order served with yarra valley salmon caviar in a clear consomme	\$16.80
King Prawn Mini Hot Pot (GF DF) King Prawns Stir Fried with snowpeas cooked with garlic and hint of chilli	\$13.80
Crispy 5 Spice Quail with wasabi Mayannoise (DF) Seasoned Quail seasoned with 5 spice, lightly deep fried and served with a wasabi mayannoise	\$12.80
Spiced Salt & Pepper Squid (DF) Lightly Deep Fried and wok tossed in our chilli salt & pepper seasoning	\$13.80
Satay Chicken Skewers (DF) Chargrilled chicken skewers marinated for 24 hours served with our peanut-satay sauce	\$ 9.50
Curry Puffs (DF) 3 pieces of our golden curry puffs served on a bed of white rice noodles complimented with a sweet sauce. The best in town	\$ 7.50
Crunchy Sesame Seed Prawn Toast (2) (DF) Minced Prawns with sesame toast served with our sweet n sour	\$ 9.80
Stuffed Crab Claw (DF) Our Stuffed crab claw coated in fried rice noodle Served with plum sauce. Made as your order. A work of art.!	\$10.80
Sweet Crackling Pork Belly (DF) Twice Cooked Pork Belly served on bed of pickle salad drizzled with plum sauce	\$12.50
Soft Shell Crab (DF) (DF) Lightly Deep Fried soft shell crab on a bed of salad drizzled with wasabi mayonnaise	\$13.80
Steamed BBQ Roast Pork Buns (2) Slowly steamed yum cha style Chinese buns filled with sweet bbq roast pork filling.	\$8.80

Dim sum

Chilli—soy Dumplings (3) (DF) Our steamed version of our shanghai dumplings topped with chilli-soy dressing	\$9.50
Pork Shui Mai Home Made Dim Sims (3) (DF) Our biggest seller—Steamed and garnished with shallots	\$ 6.50
Steamed Prawn Dumplings (3) (DF) Slowly Steamed Prawn Dumplings served in a bamboo basket complimented with sweet chilli	\$ 9.00
Pan-fried Shanghai Dumplings (3) (DF) Slowly panfried pork dumplings serve with red vinegar jus	\$ 8.00
Seafood Dumplings (3) (DF) Chinese ravioli filled with mixed seafood slowly steamed and served in a bamboo basket	\$ 8.50
Vegetarian Dumplings (3) (DF) Rice flour ravioli filled with diced vegetables and mushroom slowly steamed and served in a bamboo basket	\$ 8.50

GF = Gluten Free DF = Dairy Free

Mains

Terriyaki Emperor's Eye Fillet Beef (GF DF)	\$28.00
Our Premium Eye Fillet marinated for 48 hours, slowly wok fried and served on a bed of Eggplant & Green Beans topped with your choice of Black Pepper, Spicy Schuian or Cantonese Jus	
Nut Trio Beef or Chicken (GF DF)	\$19.00
Stir Fried Braised Beef or Chicken with Vegetables served with assorted trio of nuts	
Golden Fire Satay Beef or Chicken (DF)	\$19.50
Braised Beef or Chicken cooked with julienne of onions, capsicums, snowpeas and carrots in our satay jus served in an excited golden flamed Fire	
Grandma's Meatballs (DF)	\$21.80
Stewed meatballs in our chilli jus served with buk choy and shitake mushrooms	
Coconut Spiced Chicken with Chilli & Spinach Salad (GF DF)	\$21.80
Sauteed Braised Chicken, cooked in Coconut & Chilli Jus served on bed of Spinach Leaves	
'Bo' Chicken (GF DF)	\$21.20
Stir Fried Chicken fillet with snowpeas cooked in ginger & shallots served in a hot pot	
Stuffed Chicken with Prawns served with a sweet Mandarin Sauce (DF)	\$24.50
Our Asian Stuffed Chicken with Minced Prawns topped with our Sweet Mandarin Sauce	
Honey King Prawns (DF)	\$27.00
Lightly Deep Fried King Prawns cooked in our Honey sauce & sprinkled with sesame seeds	
Spicy Salt & Pepper King Prawns (DF)	\$27.00
Lightly Deep Fried King Prawns Wok Tossed in Salt & Pepper Seasoning	
Combination Seafood Delight (GF DF)	\$27.00
Stir Fried King Prawns, Scallops, Fish, Seafood crabmeat, Calamari with Seasonal Vegetables served in a our classic candle warmer	
Sizzling Deep of the Sea (GF DF)	\$27.50
Succulent Stir Fried King Prawns & Scallops with snowpeas with a hint of garlic & Chilli	
Stuffed Duck with Prawns & served with Sweet Mandarin Sauce	\$28.80
Deep Fried Duckling stuffed with minced Prawns topped with a sweet Mandarin Sauce	
Schuian Spiced Duck & Seared Scallops (DF)	\$32.80
Slowly cooked duckling marinated in our Schuian jus served with Seared Scallops on a bed of julienne of Eggplant & green Beans	

Sun Wah Oven-Grill

Black Angus Eye Fillet (DF)	\$35.80
Marinated for 48 hours Black Angus Eye Fillet cooked on the grill served with our black pepper jus complimented With mixed greens and hoisin mustard	
Trio of Pork (DF)	\$24.80
Trio of Crackling Pork Belly served on a bed of pickle salad with Roast Pork dizzled with plum sauce complimented with San Choi Bow filled with shredded pork & vegetables	
Slow Roasted Confit of Pork Belly (GF DF)	\$27.00
Slowly roast cooked chinese style confit of pork belly served with ginger pear relish and spicy dried fried green beans	
Chilli Caramel Grilled Barramundi Fillets (DF)	\$27.80
Wild Barramundi Fillets cooked on the grill, served with a chilli caramel jus and beanshoot pickle salad	
Roast Peking Duck—24 hours notice required Specially Prepared Whole Duckling	\$60.00
Wrapped in Pancakes with Pickled Vegetables, Cucumber, Spring Onions & a Special Sauce	
Whole Duckling—12 pieces	

Sweet & Sour

Chicken in Batter with Sweet & Sour Sauce (DF)	\$19.00
Braised Chicken battered and deep fried with our sweet n sour complimented with green peppers, pineapple & carrots	
Pork in Batter with Sweet & Sour Sauce (DF)	\$19.00
Braised Pork battered and deep fried with our sweet n sour complimented with green peppers, pineapple & carrots	
Combination in Sweet & Sour (GF DF)	\$21.00
Comprising King Prawn, Chicken, Steak, Pork Stir Fried with Capsicum, Pineapple, Carrots in Sweet n Sour	

For the Vegetarians

Vegetarian Spring Rolls (2) (DF)	\$ 6.50
Julienne of vegetables wrapped served in pastry lightly on a bed of white rice noodles complimented with a sweet sauce. The best in town	
Vegetarian Curry Puffs (3) (DF)	\$ 7.00
3 pieces of our golden curry puffs served on a bed of white rice noodles complimented with a sweet sauce. The best in town	
Vegetarian San Choi Bow (Lettuce Roll) (GF DF)	\$ 7.00
Sun Wah's Authentic version with diced & julienne of vegetables served in a lettuce cup.	
Spicy Dry Fried Green Beans (Seasonal) (GF DF)	\$11.50
Fresh Green Bean Wok Fried & combined with Garlic & Fresh Chillies	side
	large
	\$15.50
Stir Fried Mixed Chinese Vegetables (GF DF)	\$11.50
Stir Fried Mixed Chinese Greens	side
	large
	\$13.50
Fresh Chinese Broccoli or Buk choy with Oyster or Ginger Sauce (DF)	\$14.80
Shanghai Buk Choy with sauteed Chinese Mushrooms (GF DF)	\$14.80
Mixed Vegetables with Fried Bean Curd/Tofu (GF DF)	\$14.80

Rice & Noodles

Special Fried Rice (GF DF)	(small)	\$ 9.50
	(large) for 2-3 persons only	\$12.80
	Or order special size for number of guests	
Seafood Pineapple Fried Rice		\$14.50
Steamed Rice (per person) (GF)		\$ 3.00
Vegetarian Fried Rice (GF DF)	(small)	\$ 9.50
	(large)	\$11.80
Crispy Fried Noodles (DF)	side	\$ 6.50
Singapore Noodles (Mild or Spicy) (GF DF)		\$14.80