

Sung's Kitchen®



海鮮私房菜





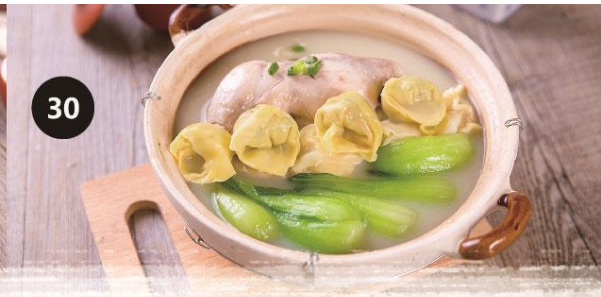
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Cold Entrée
風味涼菜

1. **Crystal noodles salad 麻辣粉皮** ----- 10.80
With cucumber & peanut spicy sauce
2. **Jelly fish 蔥油海哲** ----- 13.80
With spring onion & Chinese pickle
3. **Aromatic beef 五香牛肉** ----- 10.80
Lightly marinated tender beef with Chinese spices
4. **Peking pork knuckle slices 北京醬蹄** ----- 10.80
Marinated with home made Chinese aged wine sauce
5. **Shredded chicken salad 雞絲粉皮** ----- 11.80
Crystal noodle & cucumber tossed with peanut sauce
6. **Drunken chicken 醉雞** ----- 12.00
Poached chicken marinated in Chinese Supreme wine
7. **Tofu brick 皮蛋豆腐** ----- 12.00
Sliced silken bean curd topped with century egg, chilli oil & spring onion
8. **Smoked fish 燻魚** ----- 12.00
Marinated Hoki fish served with sweet savory sauce
9. **Vegetarian goose 素鵝** ----- 12.00
Smoked Bean curd skin rolls with shredded shitake, turnip & Celery

Home Made Dim Sims
點心

10. **Shanghai Juicy Pork Dumplings 小籠湯包** - 7.50
Steamed served with ginger vinegar (3pcs)
11. **Shanghai pan fried Pork Dumplings 生煎鍋貼** 12.00
Pan fried served with ginger vinegar (6pcs)
12. **Red Chili Pork Dumplings 紅油抄手** ----- 10.80
Poached dumplings, top with chili oil (6pcs)
13. **Steamed Vegetarian Dumplings 花素蒸餃** --- 6.20
Served with soy sauce (3pcs)
14. **Emperor Dumplings 乾隆包** ----- 7.50
Steamed Braised Pork Buns (3pcs)
15. **Steamed Jade Prawn Dumplings 翡翠蝦餃** - 8.80
Served with soy sauce (3pcs)
16. **Fried beef Siu Mai 炸香芹牛賣** ----- 6.00
Serve with spicy soy sauce (3pcs)
17. **Fresh Crab Meat Dumplings 蟹肉小籠包** ----- 15.00
Served with ginger vinegar sauce (3pcs)



30

Hot Entrée
頭盤

18. **Shanghai spring onion pancake 蔥油餅** --- 5.80
Shallow fried homemade pancake encased in spring onion
19. **Crispy spring rolls (Chicken) 脆皮春卷** ---- 6.20
Crispy fried, serve with sweet & sour sauce
20. **Salt n Pepper calamari 椒鹽鮮魷** ----- 11.80
Lightly battered tossed with spicy salt
21. **Salt n Pepper Bean Curd 椒鹽豆腐方** ----- 9.80
Bean curd tossed with spicy salt & spring onion
22. **Mongolian style roasted beef 炒烤牛肉** ---- 13.00
Sautéed beef slices with pepper & spices
23. **Chicken san choy bao 雞肉生菜包** ----- 9.50
Wok tossed finely chopped with vegetable and chicken
24. **Seafood san choy bao 海鮮生菜包** ----- 11.80
Wok tossed finely chopped with vegetable and seafood
25. **Chinese spice quail 生炸鵪鶉** ----- 11.80
Freshly fried whole quail
26. **Sesame pocket 炸菜肉末叉子餅** ----- 12.80
Stuffed with mince pork & Chinese pickles

Soup
湯類

27. **Double boiled chicken soup with wontons 沙鍋雲吞雞湯 (1鍋四人用)** ----- 36.00
8 Hrs Double Boiled Chicken Stocking
28. **Szechuan hot & sour soup 四川酸辣湯** ---- 8.80
29. **Chicken & sweet corn soup 雞茸粟米湯** ---- 7.80
30. **Fresh mushroom soup 鮮菇菌湯** ----- 7.80
31. **Seafood & bean curd soup 海皇豆腐羹** ---- 8.80
32. **Shanghai wonton soup 上海菜肉雲吞湯** ---- 8.00
33. **Vegetarian sweet corn soup 粟米湯** ----- 7.80
34. **Vegetarian hot & sour soup 素酸辣湯** ----- 8.80
35. **Auntie Sung's fish soup 宋嫂魚羹** ----- 9.80
36. **Tofu soup with scallops 齊菜豆腐羹** ----- 12.80
37. **Shark fin soup with chicken 雞絲魚翅羹** --- 26.00
38. **Shark fin soup with crab meat 蟹肉魚翅羹** - 28.00

Beef & Lamb
牛羊類

39. **Roasted Beef Fillet with pepper and mustard sauce** 火烤牛肉 ----- 35.80
Whole Scotch Fillet Roasted with Mustard and serve with Black Pepper Sauce
40. **Chili broth beef** 水煮牛肉 ----- 26.80
Sliced beef cooked in special chili broth with garlic, vegetables & crystal noodles (very spicy)
41. **Shredded beef** 乾燒牛柳絲 ----- 26.80
Crispy shredded beef tossed with sweet & chili sauce
42. **Diced beef fillet** 蒜片牛柳粒 ----- 27.80
Sautéed with Supreme soy & dry garlic
43. **Mongolian beef** 蒙古牛肉 ----- 26.80
Served on sizzling hot plate with Mongolian spicy sauce
44. **Peking beef fillet** 京都牛柳 ----- 27.80
Sizzling beef fillet in mandarin sauce
45. **Black pepper steak** 黑椒牛柳 ----- 27.80
Sizzling beef fillet with black bean sauce
46. **Peking roast lamb** 京燒羊肉 ----- 28.80
Roast crispy lamb flap served with Peking style shallot sauce
47. **Wagyu beef** 和牛粒 (黑松露/黑椒蒜片) --- 48.00
Wagyu beef steak with choice of black truffle or black pepper and garlic sauce

Chicken
雞類

48. **The Minister spicy chicken ribs** 左宗崇雞扒 23.80
Lightly battered, and wok tossed with ginger & sweet chilli sauce
49. **Garlic & coriander chicken** 蒜香雞球 ----- 22.80
Stir fried tender chicken with garlic & coriander sauce
50. **Salt n pepper chicken ribs** 椒鹽雞扒 ----- 23.80
Deep fried chicken ribs tossed with spicy salt
51. **Cashew chicken in bean sauce** 醬爆腰果雞球 - 22.80
Sautéed chicken in 'Mo Si' sauce with cashew nuts
52. **Sung's style chili chicken** 宋家辣香雞球 --- 22.80
Sung's Secret Recipe Chilli sauce
53. **Sung's kitchen special chicken fillet** 煎初雞扒 - 23.80
Pan-fried tender chicken fillet coated with egg serve with supreme soy sauce
54. **Ginger Chicken** 霸王走地雞肉 (薑蔥/沙薑) 28.00
Chicken with a choice of ginger and spring onion or steamed ginger sauce

Pork
豬肉類

54. **Shanghai twice cooked pork** 回鍋肉 ----- 23.80
Thinly sliced pork cooked with garlic, dry bean curd mild chili soy sauce
55. **Hunan pork spare ribs** 湖南大干骨 ----- 23.80
Salt n pepper with a touch of spiciness, this is a must try dish
56. **Peking pork spare ribs** 京都排骨 ----- 23.80
Wok sautéed with mandarin sauce
57. **Szechuan spicy pork** 魚香肉絲 ----- 23.80
Sautéed with shredded mushroom, bamboo shoots & chili sauce
58. **Shredded pork with coriander and garlic** 莞爆肉絲 ----- 23.80
Sautéed with coriander and garlic
59. **Shredded pork with garlic shoots** 蒜心豆干肉絲 ----- 23.80
Stir fried dry bean curd with light garlic soy sauce
60. **Stewed pork knuckle with dates** 三棗燉元蹄 ----- 38.00
The slow cooking process, soften & tender the knuckle with rich flavour
61. **Shredded Pork with Vegetables** 農家小炒肉 28.00
Xxx

Poultry
鴨類

62. **Roasted Peking duck** 北京烤鴨
6片 (6pieces) ----- 34.00
12片 (12pieces) ----- 62.00
63. **Tea smoked duck** 茉莉燻鴨 ----- 30.80
Smoked by special tea Leaves & species, then making the duck boneless, a must try dish
64. **Cantonese braised duck** 冬菇扒鴨 ----- 30.80
De-boned steam duck braised with shitake mushroom in oyster sauce
65. **West lake duck** 西湖鴨 ----- 30.80
Battered and Lightly fried with sweet & sour sauce
66. **Shantung crispy duck** 山東脆鴨 ----- 30.80
De-boned crispy duck with herbs chinese vinegar
67. **Aromatic Duck** 香酥鴨 ----- 30.80
Marinated in garlic, ginger, fried and served with Plum sauce



Seafood 海鮮類

68. **Shanghai rice wine fish** 糟溜魚片 ----- 29.80
Rock ling fillet with aromatic Chinese wine & wood ear fungus
69. **Chili broth fish** 水煮魚 ----- 29.80
Sliced fish fillet cooked in special chili broth with garlic, vegetables & crystal noodles (very spicy)
70. **Chrysanthemum fish fillet** 菊花魚柳 ----- 31.80
Fried fish fillet served with classic sweet & sour sauce
71. **Salt n pepper calamari** 椒鹽鮮魷 ----- 29.80
Lightly battered, tossed with spicy salt
72. **Sung's XO calamari** XO鮮魷 ----- 31.80
Calamari sautéed with Chef Sung's home made XO chilli sauce
73. **Shanghai scramble egg white** 賽螃蟹
Sautéed fluffy scramble egg white with choice of **Fish** -- 30.80
Scallop -- 31.80
Crab -- 31.80
74. **Sung's chili scallops** 宋家辣香帶子 ----- 32.80
Scallops sautéed with ginger & Szechuan spices
75. **Scallops with garlic sauce** 時菜蒜蓉帶子 ---- 32.80
Scallops with vegetables stir fried with garlic sauce
76. **Kung po prawns (Peking style)** 京城宮保蝦 -- 32.80
Prawns a lightly battered, sautéed with diced chili and pepper, in a rice wine, sweet bean flavored sauce
77. **Coriander & garlic prawns** 莞爆蝦球 ----- 32.80
Prawns sautéed with coriander, dry & raw garlic with seasonal Vegetables
78. **Long jing crystal shrimps** 龍井水晶蝦仁 ----- 31.80
Crystal shrimps sautéed with premium Long jing green tea & rice wine
79. **Salted duck egg crystal shrimps** 咸蛋黃蝦球 - 34.80
Crystal shrimps coated with salted duck egg yolk
80. **Seafood combination with silken bean curd**
海鮮粒扒滑豆腐 ----- 31.80
Diced prawns, scallops and fish with mushroom sat on silken bean curd
81. **Steamed oyster** 蒸生蠔 (只) ----- 3.80 ea
82. **Baked seafood on crispy rice crusts**
海鮮什會鍋巴 ----- 31.80
83. **Tomato prawns on crispy rice crusts**
茄汁蝦仁鍋巴 ----- 30.80
84. **Fish pieces in chilli bean sauce** 豆瓣魚塊 --- 28.00
85. **Stir-fried pipis** 炒蜆 (豉汁/辣醬) ----- 28.00
10pcs stir-fried pipis with choice of chilli bean or hot chilli sauce
86. **Phoenix prawn balls** 麻皮蝦球煲 ----- 32.80
87. **Crab meat with tofu** 蟹肉扒豆腐 ----- 30.80
88. **Spicy prawn & crystal noodle pot**
麻辣粉皮蝦球煲 ----- 36.80



Live seafood
游水海鮮

Pick your fish

89. Whole Barramundi 盲曹 ----- 36.80
90. Murry Cod 鱸魚----- Seasonal price
91. Morwong 三刀 ----- Seasonal price
92. Parrot Fish 彩衣----- Seasonal price
93. Coral Trout 東星斑----- Seasonal price

Pick your sauce : 烹調方法

- **Chili Plum Braised** 京汁乾燒
With preserved vegetable & chili
- **Koi Chee Berry Steamed** 杞子冬菇 +\$6
Inject sweetness and freshness
- **Sung's Mum Braised** 宋媽汁 +\$5
With vermicelli, tour & pork
- **Garlic Stir Fried** 油爆三刀
With vegetable, Morwong only
- **Szechuan Chili Broth** 四川水煮 +\$8
Chili lover's favourite
- **Chili Bean** 豆瓣魚
Deep fried, with sour chili
- **Ginger & Shallot Steamed** 清蒸
Traditional Chinese style
- **Sweet & Sour** 松子魚 +\$6
Classic, topped with pine nut
- **Black Bean Steamed** 豆豉蒸
Match well with Murray Cod
- **Whole Fish Soup** 全魚湯 +\$16.80
With Tofu & vegetable

Pick your seafood

94. Mud Crab 肉蟹 ----- Seasonal price
95. Snow Crab 雪花蟹 ----- Seasonal price
96. Lobster 龍蝦 ----- Seasonal price
97. Abalone 油泡青邊鮑 ----- Seasonal price
Reservations essential, please call prior to book

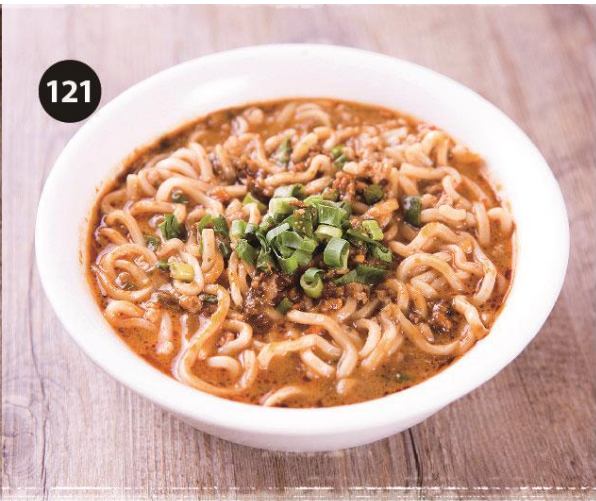
Pick your sauce : 烹調方法

- **Sung's Style Chili Stir Fried** 宋家辣香
- **Garlic Butter Sautéed** 蒜蓉牛油
- **Chili Plum Steamed** 辣梅子蒸
- **Goose Liver Pate Sautéed** 鵝肝醬炒
- **Black Bean Stir Fried** 豉汁炒
- **Salted Duck Paste Sautéed** 黃金炒
- **Szechuan Chili Broth** 麻辣粉皮
- **X.O Sauce Stir Fried** X.O醬炒
- **Egg white&Wine Steamed** 花雕蛋白蒸
- **Ginger & Shallot Stir Fried** 薑蔥炒

94

Sung's Style
Chili Stir Fried Crab
宋家辣香蟹





Bean curd & vegetables

豆腐及蔬菜類

98. **Shrimp roe bean curd** 蝦子鍋場豆腐 ----- 21.80
Pan-fried & simmered bean curd in a sauce of briny eggs of shrimps
99. **Country style bean curd** 紅燒家常豆腐 ----- 19.80
Wok fried tofu with sliced pork, fungus and chili bean sauce
100. **Grandma Bean curd** 麻婆豆腐 ----- 19.80
Soft bean curd cubes cooked with minced pork in Szechuan spicy sauce
101. **Bean curd with salted duck yolk** 咸蛋黃豆腐 22.00
Deep fried bean curd coated with duck egg yolk and spring onion
102. **Shanghai spinach** 薺菜炒春筍 ----- 21.80
Stir fried Shanghai spinach with bamboo shoots
103. **Bok Choy with garlic** 蒜容小白菜 ----- 19.80
Stir fried Shanghai Bok Choy with garlic sauce
104. **Stir fried Chinese broccoli** 清炒芥蘭 ----- 19.80
Stir fried Chinese broccoli with ginger & spring onion
105. **Mixed vegetable & mushroom** 雜菜炒鮮菇 - 21.80
Stir fried mixed vegetable with fresh mushrooms
106. **Szechuan string beans** 干扁四季豆 ----- 21.80
Dry wok fried string beans with mince pork, dried shrimps, garlic and a touch chili
107. **Chili broth vegetables** 水煮上素 ----- 21.80
Vegetables cooked in special chili broth with pepper, garlic and Crystal noodles (very spicy)
108. **Vegetable egg hat** 和菜戴帽 ----- 21.80
Julienne of vegetable & pork cover with egg omelet
109. **Garlic shoots** 蒜心炒豆干 ----- 19.80
Stir fried dry bean curd and garlic shoots with garlic and soy sauce
110. **Eggplant & minced pork claypot** 魚香茄子煲 -- 26.00
111. **Baby cabbage in soup** 上湯娃娃菜 ----- 21.80
112. **Stir fried bean sprouts** 清炒豆苗 ----- 26.80

Rice, noodle & pastry

飯麵類

113. **Sung's kitchen fried rice** 宋家炒飯 ----- 21.80
Stir fried with dry scallops & prawns
114. **Special fried rice** 楊州炒飯 ----- 16.80
Stir fried with Shrimps, BBQ, peas & egg
115. **Diced Seafood Fried Rice**
X.O. 醬海鮮粒炒飯 ----- 21.80
Stir fried with X.O Chili Sauce
116. **Shanghai Noodles** 上海肉絲粗炒麵 ----- 17.80
Wok fried hand pulled noodles with shredded pork & mushroom
117. **Shanghai rice cake** 上海炒年糕 ----- 17.80
Wok fried rice cake with mushroom & shredded pork
118. **Singapore fried noodles** 星州炒米 ----- 17.80
Fried vermicelli with shrimps, pork & shredded vegetables
119. **Egg noodle** 薑蔥撈麵 ----- 16.80
Soft egg noodle tossed with ginger & shallots
120. **Ramen with meat sauce** 炸醬拉麵 ----- 17.80
Wheat noodles, minced pork & cucumber
121. **Szechwan Dan Dan ramen in soup**
擔擔拉麵 ----- 16.80
Spicy minced pork and wheat noodle in soup
122. **Seafood fried noodles** 海鮮兩面黃 ----- 25.80
Seafood combination with crispy noodles
123. **Silver thread roll** 銀絲卷 ----- 5.80
Northern style bread roll
124. **Steamed rice** 香米飯 ----- 3.80

Roast
燒味

125. Roast duck 新鮮燒鴨 ----- 半只 Half 23.80
一只 Whole 46.00

126. Soy chicken 著名豉油雞 ----- 半只 Half 20.00
一只 Whole 35.00

127. Crispy roast pork 脆皮燒腩肉 ----- 23.80

128. BBQ pork 蜜汁叉燒 ----- 23.80

129. 2 roast combination 燒味雙拼 ----- 30.00

130. 3 roast combination 燒味三拼 ----- 35.00

131. Assorted roast platter 燒味拼盤 (四拼) ----- 43.00
4 roast combination



Sung's Kitchen®

海鮮私房菜



“ Dine in at Sung's Kitchen and receive a 10% discount for your meal (hotel guest only) ”



@sung's kitchen

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