



茶芥 \$2/位
Service fee: \$2 per person

羊額燒鵝

Roast goose

half

\$46.80 - A1

whole

\$88.80 - A2

內含花生醬

Includes trace amounts of
peanut





A3

七彩撈起燒鵝絲
Goose rainbow salad

\$53.80 - A3

乳豬拼盤 - 叉燒 / 燒鵝 / 海蜆 (預定)
Pork combination platter (pre-order only)

Crispy suckling pork with your choice of
BBQ pork / Roast goose / Jellyfish

\$118.80 - A4



A5



A7

秘制黑叉燒
BBQ pork glazed
with Shunde signature sauce

\$32.80 - A5

內含花生醬
 Includes trace amounts of peanut

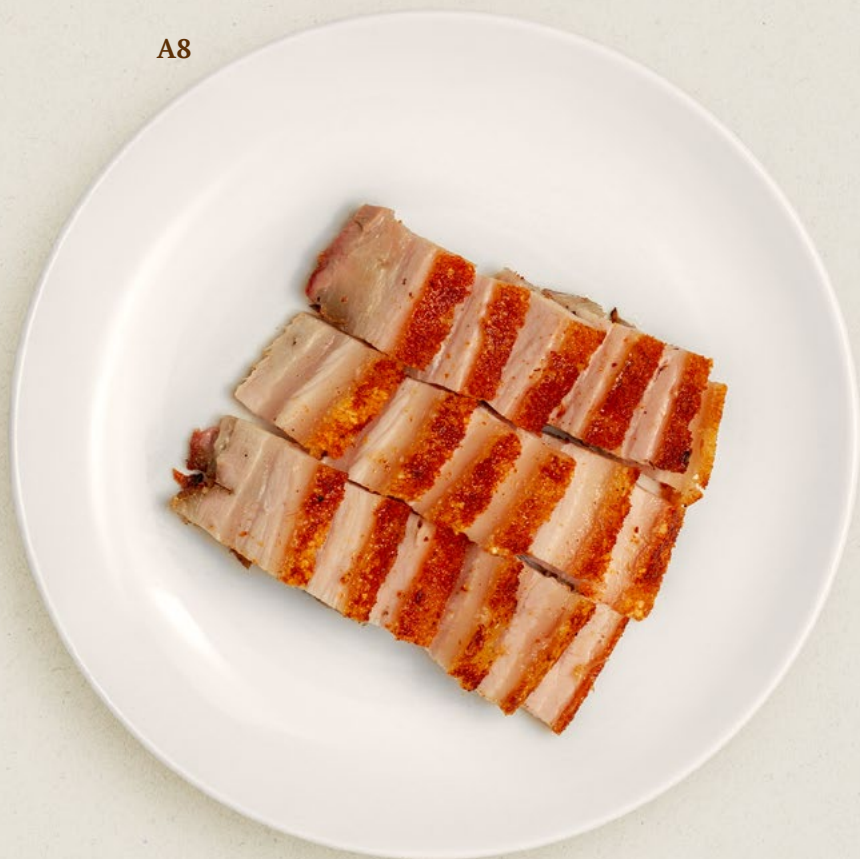
清暉飄香雞半隻
Hometown chicken

half
\$29.80 - A6

whole
\$56.80 - A7

東頭脆皮燒肉
Crispy pork belly

\$32.80 - A8



A8



A9

順味和牛叉燒

BBQ wagyu beef with Shunde signature sauce

\$58.80 - A9

內含花生醬

Includes trace amounts of peanut

叉燒燒肉雙拼

BBQ pork & crispy pork belly

\$56.80 - A10

順德明爐燒乳豬 (例)

Roasted crispy suckling pork

\$68.80 - A11

順味鹵水鵝片

Sliced marinated goose

\$48.80 - A12



A16



A15

A12



順味鹵水鵝 (半隻)
Marinated goose (half)

\$48.80 - A13

順味鹵水金錢肚
Marinated beef tripe

\$32.80 - A14

順味鹵水大腸
Marinated pork intestines

\$32.80 - A15

順味鹵水拼盤
Marinated combination platter

Choose between a combination of
pork intestines / tofu / egg / goose

\$78.80 - A16

均安蒸猪
Shunde style steamed pork

\$52.80 - A17



特色炸大腸
Deep fried pork intestines

\$32.80 - A18



順味生炸乳鴿
Roasted pigeon
\$42.80 - A19



香麻耳絲
Shredded pig's ear with chilli

\$21.80 - A20

均安拆魚羹

Fish & pine nut soup

\$42.80 - C1



C1

鳳城魚皮角

Fish dumpling & leek sprout soup

\$32.80 - C2



C2

金湯什菌浸魚滑

Fish & pumpkin soup

\$32.80 - C3



C3

金湯雜糧五穀湯 

5 beans soup

\$32.80 - C4



C4



花膠響螺燉走地雞湯 (預定)
Dried fish maw in chicken soup
Pre-order only

\$288.80 - D1

燉胡椒豬肚走地雞湯 (預定)
Stewed pork tripe, chicken
and pepper soup
Pre-order only

\$98.80 - D2

燉豬肚百合蓮子湯 (預定)
Pork tripe & lotus seed soup
Pre-order only

\$98.80 - D3

D6

椰子燉雞湯 (預定)
Coconut chicken soup
Pre-order only

\$98.80 - D4

赤小豆鯪魚粉葛豬踭湯
Rice bean, kudzu root & pork
shoulder soup with dace

5 serves \$68.80 - D5

10 serves \$128.80 - D6





E2

家鄉筍箕三味魚
Steamed murray cod bamboo platter

3 styles 4 styles
\$218 - E1 E2 - \$258

鮑魚
Abalone

+ \$9.80 / 隻 piece

耗
Oyster

+ \$8.80 / 隻 piece

帶子
Scallop

+ \$4.80 / 隻 piece

家鄉筍箕三味中星斑魚
Steamed coral trout
bamboo platter

3 styles
\$318 - E3

4 styles
\$388 - E4



E3



E5

順味煎焗游水鮑魚
Fried & braised
live abalone

\$9.80 / 隻 piece - E5

E6



煎焗鱧碌
Pressure cooked
& stir fried eel

\$39.80 - E6



M1



M2

煎焗星斑金錢片
Pressure cooked & stir fried coral trout
時價 market price - M1

家鄉啫啫大魚頭煲
Fried & braised fish head
\$58.80 - M2

竹筒翡翠蝦
Steamed bamboo prawns
\$39.80 - M3



M3



薑蔥清蒸游水星斑 - M4
**Steamed coral trout
with ginger & shallots**

欖角孔雀開屏蒸星斑 - M5
**Steamed coral trout
with braised olives**

紅三刀 - M6
Red morwong

青衣 - M7
Rainbow fish

時價 market price





M10



M11



M8

豉汁盤龍鱔 - M8
Steamed fresh eel
with black bean sauce

銅盤柚皮焗大鱔 - M9
Braised fresh eel
with grapefruit peel
 Pre-order only

中星斑二食煎焗和炒球 - M10
Fried & braised coral trout
 Served as 2 seperate dishes

豪皇鮑 海參 - M11
Abalone & sea cucumber

時價 market price

S3 + X1

蟹 Crab

水晶蟹

Snow crab - S1

皇帝蟹

King crab - S2

泥蟹

Mud crab - S3

時價 market price

Selection of crab can be paired with
one or more the following cooking methods:

陳村粉薑蔥蟹煲 +\$15 - X1

Braised with ginger, shallots & rice noodles

粉絲蟹煲 +\$15 - X2

Braised with ginger, shallots & rice vermicelli

和味野米焗肉蟹 +\$15 - X3

Cooked over wild black rice in a sizzling clay pot

伊麵 (生麵) +\$15 - X4

Fried with egg noodles

蒜子牛油焗 - X5

Fried with garlic butter

椒鹽 - X6

Fried with salt & pepper

薑蔥 - X7

Stir fried with ginger & shallots

S3 + X3





順德魚生

Leopard coral trout - S4

Served as sashimi with
assorted salad dressings

時價 market price

Fish head & bones served:

姜葱 +\$30 - T1

Steamed with ginger & shallots

二度煎焗頭腩 +\$30 - T2

Stir fried & braised

二度欖角蒸 +\$30 - T3

Braised with olives

二度豆腐魚頭煲 +\$30 - T4

Braised in a sizzling clay pot with tofu

二度三味魚 +\$60 - T5

Steamed on a bamboo platter in 3 styles

二度欖角蒸 +\$30 - T6

Braised with olives

二度生滾魚粥 +\$30 - T7

Cooked in congee





S5

S6

七彩撈起三文魚
Salmon rainbow salad

\$53.80 - S5

順德七彩魚皮
Salmon skin jelly

\$38.80 - S6





S7, W2

龍蝦

Lobster - S7

Lobster sashimi served as whole

時價 market price

Optionally, meat from the shell, head, tail & the belly
can be served in the following ways:

- | | |
|--------------------------------------|--|
| 刺身 +\$15 - W1 | W5 - 姜葱伊面(生面) +\$15 |
| Sashimi | Stir fried with ginger, shallots & noodles |
| 白雪映金龍 +\$15 - W2 | W6 - 避風塘炒 ((|
| Steamed meat with egg white | Hong Kong style (fried) |
| 龍蝦腦煎蛋 +\$15 - W3 | W7 - 椒鹽 |
| Fried lobster brain with egg white | Salt & pepper |
| 龍蝦腦蒸蛋 +\$15 - W4 | W8 - 蒜子牛油焗 |
| Steamed lobster brain with egg white | Garlic butter |



S8

生焗東星斑
Baked coral trout - S8

生焗紅三刀
Baked red morwong - S9

生焗鱸
Baked eel - S10

時價 market price / Hurstville only



F3

XO 炒蛤陳村粉底
XO sauce pipis &
handmade rice noodles

\$68.80 - F1

火龍果炒帶子
Stir fried scallops
with dragonfruit

\$46.80 - F2

琥珀帶子炒蝦球
Stir fried scallops & prawns
with walnuts

\$46.80 - F3



F1



F2



椒鹽鮮魷
Salt & pepper squid
\$29.80 - F4

椒鹽白飯魚
Salt & pepper chinese
whitebait fish
\$29.80 - F5



椒鹽雞軟骨拼炸奶
Salt & pepper chicken cartilage
with fried milk rolls
\$58.80 - F6



南乳骨拼炸釀茄子
Deep fried stuffed eggplant
with fermented ginger, shallots & ribs
\$52.80 - F7



均安煎鯪魚餅
Fish cakes
\$33.80 - F8

炸奶拼魚餅
Deep fried milk rolls
& fish cakes
\$53.80 - F9





G1



G2

金香南乳肉拼煎釀辣椒
Deep fried honey pork belly
& stuffed chillis with fish mince

\$62.80 - G1



G3

煎釀鯪魚
Pan fried stuffed dace

\$42.80 - G2

均安煎釀辣椒
Pan fried green chillies
stuffed with
dace fish mince

\$42.80 - G3

甘香南瓜烙
Crispy peanut
pumpkin pancake
\$45.80 - G4



炒鮮奶拼魚餅
Fried fish cakes with fried milk
\$49.80 - G5



大良炒鮮奶
Fried milk

\$29.80 - N1

大良海鮮炒鮮奶
Fried milk with
scallops & prawns

\$34.80 - N2

大良芒果炒鮮奶
Fried milk with mango

\$34.80 - N3

N1

N2

N3





H1



H3

蒜香和牛粒

Diced wagyu beef with garlic sauce

\$63.80 - H1

燒汁和牛粒

Stir fried wagyu beef & gravy

\$63.80 - H2

順味支竹羊腩煲 (時令)

Lamb belly & bean curd
cooked in a sizzling clay pot

Seasonal

\$68.80 - H3

K1



K2



K3

家鄉煎焗走地雞
Fried & braised chicken

\$59.80 - K1

竹筒特色蒸雞
Steamed bamboo chicken

\$39.80 - K2

順德銅盤特色蒸雞
Braised chicken kohlrabi

\$59.80 - K3





特色鮑魚燜雞
Braised chicken with abalone

\$108.80 - K4

八寶釀全鴨
Braised whole boneless duck
Stuffed with eight treasures

\$118.80 - K5

K4

K5





L1



L2

海棠豆腐

Steamed egg, tofu & seafood

\$32.80 - L1

香菇蒸玉脂豆腐 V

Braised vegetables, mushrooms & tofu

\$38.80 - L2

順味煎釀豆腐

Pan fried tofu stuffed with dace fish mince

\$38.80 - L3

蔥香豆腐 V

Braised tofu with shallots

\$32.80 - L4



L3



L4

金香南乳骨

Deep fried honey pork ribs

\$42.80 - P1

順德煎焗排骨

**Pressure cooked & stir fried
pork belly rib**

\$42.80 - P2

火龍果蒜香肉

**Deep fried honey pork belly
with dragon fruit**

Dragon fruit not pictured

\$32.80 - P3



P2



P3

P4



沙律雜菜咕嚕肉
Sweet & sour pork
with salad

\$28.80 - P4

特色金香肉
Deep fried honey
pork belly pancakes

\$38.80 - P5



P5

順味特色小炒王
Chinese chive flowers &
dried shrimp stir fry

\$49.80 - P6



P6



Q2

家鄉炒釀蓮藕

Fried & stuffed fish lotus

\$36.80 - Q1



Q1

芥蘭生炒鯪魚球

Gai lan with fish balls

\$36.80 - Q2



Q3

Q4

虎皮尖椒炒鹹肉

Pork belly with red & green chilli

\$32.80 - Q3

撈起冰鎮涼瓜 V

Iced bitter melon & peanut salad

\$36.80 - Q4





Q5

Q6

桂花炒三鮮
Prawn & scallop stir fry
with vermicelli

\$36.80 - Q5



竹笙魚腐浸時蔬
Braised bamboo fungus &
fish curd with vegetables

\$39.80 - Q6



蘆筍雲耳鮮淮山 V
**Black fungus & yam
 stir fry with asparagus**
\$38.80 - Q7



V 脆香蓮藕片
Crispy lotus root slices
\$32.80 - Q8



乳水大白菜
**Chinese cabbage
 in fish broth**
\$39.80 - Q9



Q10

✓ 蒜椒爆原条豆角
Green beans

\$32.80 - Q10



Q11

鮑汁花菇扒魚腐
Braised fish paste & mushrooms
with abalone sauce

\$38.80 - Q11



R1



R2



R3

順味道黑松露招牌炒飯

Black truffle & olive seafood fried rice

\$42.80 - R1

臘味炒飯

Chinese sausage fried rice

\$36.80 - R2

鮑汁干燒粉絲煲

Braised rice vermicelli with abalone sauce

\$36.80 - R3



R6

順德特色粽
Sticky rice

\$13.80 - R4

順德特色煎粽
Crispy wok fried sticky rice

\$16.80 - R5

XO 醬炒陳村粉
Shunde style rice noodles with XO sauce

\$29.80 - R6

順德魚面
Shunde fish noodles

\$38.80 - R7



R5



R7

干燒伊面
Fried yi mein (egg noodles)

\$29.80 - R8

白飯
Steamed rice

\$2.50 / 碗 bowl - R9

京鴨皮
Pancakes

\$15 / 一打 dozen - R10

時菜 + 烹制

Pair your own vegetable & cooking method

芥蘭 - V1 \$31.80
Chinese broccoli

江門白 - V2 \$29.80
Pak choi

通菜 - V3 \$29.80
Tung choi

西生菜 - V4 \$29.80
Lettuce

菜心 - V5 \$29.80
Choi sum

芥菜 - V6 \$29.80
Leaf mustard

菠菜苗 - V7 \$29.80
Sautéed spinach

金銀蛋上湯 +\$6 - V8
Special soup

蒜子 - V9
Fried garlic

椒絲腐乳 - V10
Fermented bean curd & chilli

蠔油 - V11
Oyster sauce

姜汁 - V12
Ginger sauce

豆豉鯪魚 +\$4 - V13
Fried dace with salted black beans

生炒 +\$4 - V14
Raw stir fry



Z1

鳳城炸鮮奶
Deep fried milk rolls
\$29.80 - Z1

大良雙皮奶
Double skinned milk
\$5.80 - Z2

芒果 / Mango
\$8.80 - Z3

榴蓮 / Durian
\$12.80 - Z4

紅豆 / Red bean
\$8.80 - Z5

白兔椰汁糕
Coconut milk jelly
\$9.90 - Z6



Z2



Y1

順味金沙包
Golden yolk custard buns

\$14.80 - Y1

奶香核桃包
Walnut buns

\$14.80 - Y2

鮮蝦蟹籽燒賣

Shrimp & crab roe sui mai

\$16.80 - Y3

生日壽桃

Chinese birthday buns (10pcs)

\$28.80 - Y4



Y2



Y3

Non-alcoholic drinks

San Pellegrino sparkling mineral water

750mL bottle \$12.50

可口可乐 / 雪碧 / 芬達 / 柠檬汁 / 橙汁 / 蘋果汁

Coca Cola / Sprite / Fanta / Lemonade / Orange Juice / Apple Juice

glass \$3.50

jug \$13

王老吉
Wanglaoji

can \$4

椰子汁
Coconut milk

can \$4

汽泡水
Sparkling water
small bottle \$3.50

Tea Options

鐵觀音茶 Tieguanyin Tea

普洱茶 Pu'er Tea

香片茶 Fragrant Tea

壽眉茶 Shoumei Tea

菊花 Chrysanthemum Tea

英红九号红茶

Special Chinese Red Tea

壺 teapot \$8



順德味道
Taste of Shunde

In 2014, Shunde was one of 18 cities worldwide to be recognised as a **UNESCO City of Gastronomy**. The city is widely celebrated as the cradle and centre of Cantonese cuisine.

Locally spiced crispy skinned Roast Goose, the city's signature dessert Double Skinned Milk Pudding, fish cake and dumplings are some of the staples in a Chef's repertoire amongst other refreshing detailed creations.

Hometown to Bruce Lee, dragon boating, traditional Chinese Opera and the mud silk industry, Shunde is bustling with vibrant culture, history and tantalising smells around every corner.

Taste of Shunde is the first to bring authentic Shunde cuisine to Australia, entrusting our cooking to the finest chefs from Shunde city.

順德的傳統文化歷史悠久！是中國唯一擁有「中國廚師之鄉」和「世界美食之都」兩貴冠的城市！龍舟、粵劇、香雲紗絲綢、永春拳的發源和延續地！也是功夫之王李小龍的故鄉！

自古以來素有「廚出鳳城」一說！故而順德菜是粵菜的首要組成部分。

2014年順德被聯合國教科文組織授予世界「美食之都」的榮譽！

順德廚師特別注重食材的原汁原味，配合炆、燉、扣、焗的烹調技法、烹飪出清、鮮、嫩、爽、滑、真... 色香味俱全的佳肴！鳳城小炒、順德蒸點、煎焗、生炒！雙皮奶、均安魚餅、鳳城魚皮角、羊額燒鵝... 更是聞名中外！

順德味道聚集了廚藝精湛的順德名廚，是在澳洲首家代表順德菜的食府！