

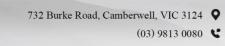


尋找家鄉的味道……

TO THE WAY







shundehouse88@gmail.com

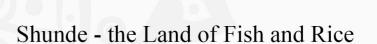


順德……魚米之鄉

廣府粵菜的發源地之一, 更是享譽四方的美食之城。

「食在廣州, 廚出鳳城, 味在順德」的民間諺語, 「鳳城」就是如今的順德, 順德菜歷史悠久, 經歷千百年的發展, 還有歷代廚師的開拓, 以及本地食材的精緻等原因, 讓順德菜成為了廣府菜的發源地之一, 也被美食家稱為「廣府粵菜的核心區」, 順德的美食數不勝數, 匯集著粵菜中最傳統, 也最經典的菜品。

「順德人家」致力研究傳統順德菜和新派美食的融合, 不斷吸取中國各大菜系的精華, 廣泛借鑑東西方美食之所長,不斷創新, 務求順德的美食文化得到進一步的弘揚與發展。



The home of the best Cantonese cuisine in the world, it is also renowned as a city of delectable food.

The folk saying "Eating in Guangzhou, cookery from Fengcheng, and flavor in Shunde."

Shunde is known as fengcheng in ancient times, named after Phoenix Mountain, nickname of Shunde's central Daliang district. Shunde cuisine has a long history and has gone through thousands of years of development,

thanks to the pioneering efforts of generations of chefs and the refinement of local ingredients. As a result,

Shunde cuisine has become one of the birthplaces of Cantonese cuisine and is known as the "core area of Cantonese cuisine." Shunde's culinary delights are numerous, gathering the most traditional and classic dishes in Cantonese cuisine.

<Shun De house> is devoted to studying the fusion of traditional Shunde cuisine and innovative dishes, drawing inspiration from the essence of various Chinese culinary styles and incorporating elements from both Eastern and Western cuisines. With constant innovation, we strive to promote and develop the culinary culture of Shunde further.



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stagram

WeChat

小红

Live Losbter Crab Losbter / Abalone





做法: 招牌沙鍋啫啫/姜葱/椒盐/金沙(+\$15)/鹅肝酱(+\$15)/黑松露(+\$15)/花雕蛋白蒸(+\$15) 生炒糯米饭蒸(+\$25)/雪魚醬(+\$10)/上汤牛油焗/面底(+\$10)/粉絲(+\$10)

Cooking Methods: Signature Clay Pot / Ginger & Spring Onion Sauce / Salt & Pepper /

Satled Egg Yolks (+\$15) / Foie Grass Sauce (+\$15) / Black Truffle (+\$15) /

Rice Wine & Egg White (+\$15) / Sticky Rice with Preserved Meat (+\$25) /

Szechuan Chili / Butter Broth / Noodles (+\$10/serve) /

Vermicelli (+\$10/serve)

如您有任何的食物敏感或飲食限

If you have any food allergies or requirements, please advise our staff enu choices.



做法:招牌沙鍋啫啫/順德撈生(+\$20) (預訂) /特色一魚三味蒸/清蒸/豉汁蒸/水煮

Cooking Methods: Signature Clay Pot / Shun De Signature Fish Prosperity (+\$20) (Pre Order) / Signuture Steam with 3 Flavors / Steam with Ginger & Shallot / Steam with Black Bean Sauce / Szechuang Chili Oil

Parrot Fish



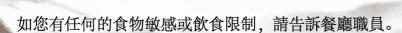
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順德招牌拆肉魚羹 Gignature Fish Mince Soup	中份 \$ 28.8 Medium	大份 \$ 38.8 Large
老火炖汤 Soup of The Day	\$ 12.8	
鴨絲湯 Shredded Duck Soup	\$ 7.8	
酸辣湯 🅦 Hot and Sour Soup	\$ 7.8	
雞蓉粟米湯 Chicken Sweet Corn Soup	\$ 7.8	
雲吞湯 Wonton Soup (Short Soup)	\$ 8.8	
雜菜豆腐湯 Vegetable & Tofu Soup	\$ 6.8	



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紅油抄手 Wonton with Szechuan Chili Oil

紅油抄手(6粒)))))	\$ 12.8
Wonton with Szechuan Chili Oil (6pcs)	

蝦餃(3粒) \$ 8.8 Prawn Dumplings (3pcs)

薑蔥蝦餃 (3粒) \$8.8 Ginger Prawn Dumplings (3pcs)

豬肉燒賣 (3粒) \$ 8.8 Pork Siu Mai (3pcs)

韭菜蝦餃 (3粒) \$8.8 Chive and Prawn Dumplings (3pcs)

素水餃(3粒) \$8.8

Vegetarian Dumpling (3pcs)

北方水餃 (4粒)(蒸/煎) \$ 10.8 Steam BBQ Pork Bun (4pcs)(Steam / Pan Fried)

叉燒包(2個) \$8.8

Steam BBQ Pork Bun (2pcs)

薑蔥蝦角 (3粒) \$8.8 Ginger Prawn & Pork Dumplings (3pcs)

奶皇包(2個) \$8.8

Steam Custard Buns (2pcs)





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Deep Fried Dim Sum



炸雲吞 Deep Fried Wontons

炸雲吞 (4粒) Deep Fried Wontons (4pcs)	\$ 7.8
蔥油餅 Spring Onion Pancake	\$ 6.8
豬肉春卷 (3條) Pork Spring Rolls (3pcs)	\$ 8.8
素春卷 (3條) Vegetarian Spring Roll (3pcs)	\$ 7.8

豬肉生菜包 (位)	\$ 9.8
Pork San Choi Bao (1pc)	
XO鴨鬆生菜包 (位)	\$ 9.8
Duck San Choi Bao with XO Sauce (1pc)	
素生菜包 (位)	\$ 8.8
Vegetarian San Chai Bao(1pcs)	
海鲜生菜包(位)	\$ 12.8
Seafood San Chai Bao(1pcs)	
沙爹雞串 (2串)	\$ 8.8
Chicken Satay Skewers (2pcs)	



豬肉生菜包 Pork San Choi Bao

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子**薑手撕走地雞** Shredded Free Range Chicken with Ginger

順德傳統涼拌魚皮)))) @ Traditional Shun De Style Fish Skin Salad	\$ 18.8
蒜香黃瓜 Diced Cucumber with Crush Garlic	\$ 8.8
醬蘿蔔 Marinated White Raddish	\$ 8.8
順德酸蕎頭 Traditional Marinated Chinese Onion	\$ 6.8
腰果涼拌鐵蘭花 German Turnip& Chestnut Salad	\$ 15.8
Ociman Turnipa Chesulut Sarau	

酸辣无骨雞腳) \$ 20.8 Marinated Boneless Chicken Feet with Chili & Sour Sauce

冰鎮涼拌涼瓜 \$ 28.8 Cold Bitter Melon Salad

子薑手撕走地雞 \$ 18.8 Shredded Free Range Chicken with Ginger

涼拌海蜇拌火鴨絲 \$ 17.8 Shredded Duck with Jelly Fish Salad

骨香鴨翅 \$ 18.8

Marinated Duck Wing

香菜奄三文魚 (300克) (預訂) \$ 68.0

Marinated Fresh Salmon Sashimi with Basil (300g)(per order)

冰鎮滷水鮑魚仔 (預訂) \$ 18.8/只pc Cold Marinated Lived Baby Abalone(per order)

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胡椒豬肚走地雞鍋 Free Range Chicken and Hog Maw with Pepper in Hot Pot

港式牛雜 Hong Kong Style Stewed Beef Offal in Hot Pot	\$ 68.8
胡椒豬肚走地雞鍋 Free Range Chicken and Hog Maw with Pepper in Hot Pot	\$ 68.8
招牌秘制羊腩煲 Signature Lamb Brisket Clay Pot	\$ 52.8

另加: 蛋麵/粉絲 \$ 8.0

Extra Add: Egg Noddle / Vermicelli





\$ 40.8

招牌順德生炸乳鴿 Deep Fried Baby Pigeon

順德傳統大盤魚

ingature Live Fish Hot Pot with Mixed Seafood

招牌順德生炸乳鴿 🚇

Deep Fried Baby Pigeon

順德特色桑拿雞 (整隻) \$ 108.0

Shun De Style Steamed Chicken (Whole)

Shun De Style Free Range Chicken (Half)

順德骨香走地雞 (半隻) \$ 31.8

薑蔥煎焗走地雞 (半隻)

\$ 32.8

Half

Pan Fried Free Range Chicken with Ginger & Shallot (Half)

銅盤蟲草花羊肚菌蒸走地雞 (半隻) \$ 68.8

Steam Free Range Chicken with Cordyceps Flower & Morels (Half)

招牌手撕撈走地雞生 🚇 半隻 \$48.0 全隻 \$88.0 Whole

Shreeded Free Range Chicken Prosperity

湯底 \$30.0+游水魚 \$時價

Singature Live Fish Hot Pot with Mixed Seafood

Soup + Live Fish + Market Price

銅盤羊肚菌蒸排骨 \$ 48.8

Steam Pork Ribs with Morels

順德傳統大盤魚 🔐

銅盤茄子蟲草花蒸和牛粒 (400克) \$ 68.8

Steam Wagyu Beef with Eggplant & Cordyceps Flower (400g)

大良炒牛奶 \$ 35.8

Stir Fried Fresh Milk with Seafood

Shun

Signature Dish

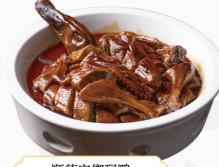
順德特色桑拿雞 Shun De Style Steamed Chicken



大良炒牛奶 Stir Fried Fresh Milk with Seafood







順德家鄉碌鴨 Shun De Style Braised Duck

家鄉小炒皇 Shun De Style Stir Fried Dried Shamp & Pork Neck

家鄉魚滑煲 Special Dace Fish Cake in Clay Pot	\$ 32.8
家鄉小炒皇 Shun De Style Stir Fried Dried Shamp & Pork Neck	\$ 32.8
順德家鄉碌鴨 Washin De Style Braised Duck	\$ 30.8
煎釀開邊辣椒)))) Pan Fried Stuffed Chilli	\$ 30.8
虎皮尖椒炒咸肉))))) Stir Fried Green Chili Pepper & Marinted Pork Belly	\$ 30.8
手抓蒜香骨 Deep Fried Garlic Pork Ribs	\$ 33.8
煎焗排骨 W Pan Fried Pork Ribs	\$ 33.8
均安蒸豬 @ JunAn Steamed Marinated Pork Belly	\$ 30.8
順德鯇魚片粥 (2人份) War Traditional Shun De Style Grass Carp Congee	\$ 22.8
順德生菜魚餅粥 (2人份) Shun De Style Fish Cake Congee	\$ 22.8



煎釀開邊辣椒 Pan Fried Stuffed Chilli

E何的食物敏感或飲食限制,請告訴餐廳職員。

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青芹鮮花椒火焰鵝 Braised Goose with Fresh Green Peppercorn

青芹鮮花椒火焰鵝 (半隻)))	\$ 138.0
Braised Goose with Fresh Green Peppercorn (Half)	
青芹薑蔥燜火焰鵝 (半隻)	\$ 138.0
Braised Goose with Ginger & Shallot (Half)	
	377
均安大頭菜蒸牛腱	\$ 48.8
JunAn Steamed Beef Shank with Preserved Green Turnip	
荷塘小炒	\$ 25.8
Stir Fried Lotus Root with Wood Fungu & Seasonal Vegetable	
沙鍋紫薯鯇魚片	¢ 2 0 o
	\$ 3vc 8.8
Brasied Grass Carp Fillet Fish with Purple Potato in Clay Pot	

Signature Sliced Grass Carp Fillet in Special Sauce in Clay Pot \$ 33.8 Stir Fried Sliced Grass Carp Fillet with Ginger & Shallot \$ 29.8

\$ 29.8

\$ 32.8

\$ 33.8



均安大頭菜蒸牛腱 JunAn Steamed Beef Shank with Preserved Green Turnip

Shun

Signature Dish

芥蘭炒魚餅 Stir Freid Dace Fish Cake with Chinese Broccoli



沙鍋脆肉鯇魚片

順德薑蔥爆鯇魚片

Shun De Style Pan Fried Dace Fish Cake

Shun De Style Deep Fried Homemade Dace Fish Ball

Stir Freid Dace Fish Cake with Chinese Broccoli

順德煎魚餅 🍟

順德手打炸魚球

芥蘭炒魚餅

順德手打炸魚球 Shun De Style Deep Fried Homemade Dace Fish Ball

順德薑蔥爆鯇魚片 Stir Fried Sliced Grass Carp Fillet with Ginger & Shallot





薑蔥時菜蝦球 Stir Fried King Prawn with Seasonal Vegetable



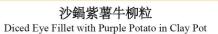
薑蔥時菜帶子 Stir Fried Scallop with Seasonal Vegetable

6	
海鮮豆腐煲 🍚	\$ 33.8
Seafood Combination & Tofu in Clay Pot	
海皇粉絲煲	\$ 33.8
Seafood Combination & Vermicelli in Clay Pot	
薑蔥時菜帶子	\$ 33.8
Stir Fried Scallop with Seasonal Vegetable	
椒鹽帶子)))))	\$ 33.8
Deep Fried Scallop with Salt & Pepper	
椒鹽魷魚」))))	\$ 31.8
NE Deep Fried Squid with Salt & Pepper	Ф 31.8
Deep Fried Squid with Sait & Tepper	
薑蔥時菜蝦球	\$ 33.8
Stir Fried King Prawn with Seasonal Vegetable	
黄金蝦球	\$ 35.8
Deep Fried King Prawn with Salted Egg Yolk	
招牌雪魚醬蝦球))))) 🍟	\$ 35.8
Stir Fried King Prawn with Homemade Cod Fish	h Sauce
7. 6.5	
鐵板XO蝦球)))))	\$ 33.8
Stir Fried King Prawn in XO Sauce in Sizzling I	Plate
黑椒牛油焗帶子	\$ 33.8
Scallop with Butter & Black Pepper Sauce	
K 1/4	
金不換油爆河蝦 🍚	\$ 35.8
Stir Fired School Prawn with Basil	
1	φ
水煮鲩鱼))))	\$ 34.8
Grass Crap Fillet with Szechuan Chili Oil	

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水煮牛 Sliced Beef with Szechuang Chili Oil

無化似咱咱十你位 / / /	椒啫啫牛柳粒)))
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\$ 38.8

Diced Eye Fillet with Fresh Green Peppercorn in Clay Pot

沙鍋紫薯牛柳粒

\$ 38.8

Diced Eye Fillet with Purple Potato in Clay Pot

招牌雪魚醬蒜苗爆牛柳粒)))) @

\$ 35.8

Stir Fired Diced Eye Fillet with Homemade Cod Fish Sauce

紅蒜頭孜然爆牛柳粒 🔐

\$ 35.8

Stir Fried Diced Eye Fillet with Cumin & Red Garlic

\$ 33.8

\$ 33.8

鐵板黑椒牛柳粒))))

Stir Fried Diced Eye Fillet in Black Pepper Sauce

Stir Fried Diced Eye Fillet with Garlic

芥蘭炒牛肉

黑蒜牛仔骨

蒜片牛柳粒

\$ 26.8

Stir Fried Sliced Beef with Chinese Broccoli

\$ 38.8

Beef Short Rib with Black Garlic

水煮牛))))

\$ 30.8

Sliced Beef with Szechuang Chili Oil

招牌雪魚醬蒜苗爆牛柳粒

Stir Fired Diced Eye Fillet with Homemade Cod Fish Sauce

如您有任何的食物敏感或飲食

If you have any food allergies or requirements, please





辣子鸡 Crispy Chicken with Dried Chili

蜜糖雞 Honey Chicken	\$ 24.8
椒鹽雞扒 Deep Fried Chicken Rib with Salt & Pepper	\$ 24.8
黃金雞扒 Deep Fried Chicken Rib with Salted Egg Yolk	\$ 25.8
明爐燒鴨 Cantonese Crispy Roast Duck	半隻 \$ 30.8 全隻 \$ 52.8 Half Whole
辣子鸡))))) Crispy Chicken with Dried Chili	\$ 26.8



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菠蘿山楂骨 🍚	\$ 33.8
Pork Ribs with Pinapple & Hawthorne Berry Sauce	
咕嚕肉	\$ 24.8
Sweet & Sour Pork in Batter	
乾鍋大腸))))	\$ 30.8
Deep Fried Pork Intestine with Dried Chili	
港式炸大腸	\$ 30.8
Hong Kong Style Deep Fried Pork Intestine	
紅蒜頭孜然爆豬大腸 🎱	\$ 32.8
Deep Freid Pork Intestine with Red Garlic & Cumin	
XO酱爆猪颈肉))))) @	\$ 32.8
Stir Fried Pork Neck with XO Sauce	20



菠蘿山楂骨 Pork Ribs with Pinapple & Hawthorne Berry Sauce

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椒鹽豆腐 Deep Fried Tofu with Salt & Pepper

Stir Fried String Bean with Minced Pork & Chili

Seanonal Vegetable (Please Ask Our Staff)

時日蔬菜 (請向服務員查詢)

蒜蓉炒時菜	\$ 22.8
Stir Fried Seasonal Vegetable with Garlic	
雜菜豆腐粉絲煲	\$ 23.8
Beancurd with Seasonal Vegetable and Vermicelli in Clay Pot	
椒鹽豆腐())))	\$ 22.8
Deep Fried Tofu with Salt & Pepper	
什菌扒玉子豆腐 🍟	\$ 28.8
Braised Tofu with Mix Mushroom	
乾煸四季豆〕))))	\$ 23.8

煮法: 清炒/蒜蓉/蠔油/椒絲腐乳/招牌特色/梅菜肉醉/姜汁紹酒/啫啫

Cooking Methods: Stir Fried / Garlic / Oyster Sauce / Preserved Beancurd /
Signature Black-bean Sauce / Preserved Vegetable & Minced Pork /
Ginger & Rice Wine / Minced Pork in Clay Pot

乾煸四季豆 Stir Fried String Bean with Minced Pork & Chili

\$時價

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海鮮雜燴炒麵 Crsipy Noodle with Seafood Combination

招牌楊洲炒飯 Signature Special Fried Rice	\$ 18.8
生炒牛肉飯 Fried Rice with Mince Beef	\$ 19.8
健康素炒飯 Vegetarian Fried Rice	\$ 15.8
瑶柱蛋白炒飯 Fried Rice with Egg White & Dried Scallop	\$ 22.8
黑松露海鮮炒飯 Fried Rice with Seafood & Black Truffle	\$ 30.8
星洲炒米	\$ 18.8



Rice / Noodel

乾炒牛河 Stir Fried Rice Noddle with Slice Beef

白粥 (2人份) Congee

Steam Rice

Singapore Noodle

海鮮雜燴炒麵

乾炒牛河

豉油王炒麵

白飯

Crsipy Noodle with Seafood Combination

Stir Fried Rice Noddle with Slice Beef

Stir Fried Egg Noodle with Soy Sauce & Vegetable

\$ 8.8

\$ 26.8

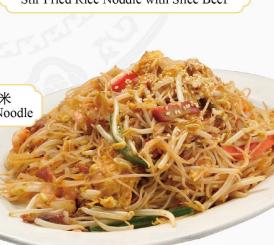
\$ 17.8

\$ 17.8

\$ 3.5

星洲炒米 Singapore Noodle







順德雙皮奶

Shun De Style Double Layer Steamed Milk Custard



順德炸牛奶 Traditional Shun De Style Deep Fried Milk Roll

\$ 5.8

\$ 8.8

順德雙皮奶 Shun De Style Guble Layer Steamed Milk Custard

順德炸牛奶 (6件) \$\text{ 15.8}\$
Traditional Shun De Style Deep Fried Milk Roll (6pcs)

手工薑汁撞奶 🍟

Traditional Steamed Milk Custard with Ginger Sauce

茅台雪糕 (含果仁) \$ 15.8

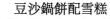
MaoTai (Chinese Rice Wine) Ice Cream (Contain Nuts)

豆沙鍋餅配雪糕 \$15.8

Deep Fried Red Bean Pancake with Ice Cream

麥皮金沙湯丸 (8粒) \$15.8

Custrad Rice Ball with Dried Coconut Shred (8pcs)



Deep Fried Red Bean Pancake with Ice Cream

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弘揚與發展中华美食文化

We Strive To Promote and Develop The Culinary Culture of Shu