



「食在廣州，廚出鳳城，味在順德」
Eating in Guangzhou, Cookery from Fengcheng, Flavor in Shunde.



順德人家
Shun De House

尋找家鄉的味道...

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傳統順德菜和新派美食的融合
Devoted To Studying The Fusion Of Traditional Shunde Cuisine And Innovative Dishes



順德人家
Shun De House

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。

Shunde - the Land of Fish and Rice

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.



Instagram



WeChat



小红书

Live Lobster / Crab / Lobster / Abalone

生猛龍蝦 / 蟹 / 鮑魚



- 至尊皇帝蟹 King Crab 時價
- 南极雪花蟹 Antarctic Snow Crab 時價
- 生猛龙虾 Lobster 時價
- 肉蟹 Mud Crab 時價
- 青边鲍 Australia Live Green Lip Abalone 時價
- 鲍鱼仔 Live Baby Abalone 時價

做法：招牌沙鍋啫啫 / 姜葱 / 椒盐 / 金沙(+\$15) / 鵝肝醬(+\$15) / 黑松露(+\$15) / 花雕蛋白蒸(+\$15) / 生炒糯米飯蒸(+\$25) / 雪魚醬(+\$10) / 上湯牛油焗 / 面底(+\$10) / 粉絲(+\$10)

Cooking Methods: Signature Clay Pot / Ginger & Spring Onion Sauce / Salt & Pepper / Sattled 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制，請告訴餐廳職員。
If you have any food allergies or requirements, please advise our staff for assistance with menu choices.



游水魚 Live Fish

- 东星斑 Coral Trout 時價
- 野生三刀 Morwong 時價
- 盲曹 Barramundi 時價
- 花鲈 Murray Cod 時價
- 彩衣 Parrot Fish 時價

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) / Signiture Steam with 3 Flavors / Steam with Ginger & Shallot / Steam with Black Bean Sauce / Szechuang Chili Oil



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湯

Soup



順德招牌拆肉魚羹
Signature Fish Mince Soup



紅油抄手
Wonton with Szechuan Chili Oil

蒸點心

Steam Dim Sum

順德招牌拆肉魚羹 🍲 中份 \$ 28.8 大份 \$ 38.8
Signature Fish Mince Soup Medium Large

老火炖汤 \$ 12.8
Soup of The Day

鴨絲湯 \$ 7.8
Shredded Duck Soup

酸辣湯 🌶️🌶️🌶️ \$ 7.8
Hot and Sour Soup

雞蓉粟米湯 \$ 7.8
Chicken Sweet Corn Soup

雲吞湯 \$ 8.8
Wonton Soup (Short Soup)

雜菜豆腐湯 \$ 6.8
Vegetable & Tofu Soup



酸辣湯
Hot and Sour Soup

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)



蝦餃
Prawn Dumplings

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炸點心

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

豬肉生菜包
Pork San Choi Bao

小食

Hot Appertize

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

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

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

冰鎮涼拌涼瓜 Cold Bitter Melon Salad	\$ 28.8
子薑手撕走地雞 Shredded Free Range Chicken with Ginger	\$ 18.8
涼拌海蜇拌火鴨絲 Shredded Duck with Jelly Fish Salad	\$ 17.8
骨香鴨翅 Marinated Duck Wing	\$ 18.8

香菜奄三文魚 (300克) (預訂)
Marinated Fresh Salmon Sashimi with Basil (300g)(per order)

冰鎮滷水鮑魚仔 (預訂)
Cold Marinated Lived Baby Abalone(per order)

涼菜

Cold Appertize

順德傳統涼拌魚皮
Traditional Shun De Style Fish Skin Salad



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小 火 鍋

Hot Pot



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

港式牛雜 \$ 68.8
Hong Kong Style Stewed Beef Offal in Hot Pot

胡椒豬肚走地雞鍋 \$ 68.8
Free Range Chicken and Hog Maw with Pepper in Hot Pot

招牌秘制羊腩煲 \$ 52.8
Signature Lamb Brisket Clay Pot

另加：蛋麵/粉絲 \$ 8.0

Extra Add: Egg Noddle / Vermicelli



港式牛雜
Hong Kong Style Stewed Beef Offal in Hot Pot

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順德傳統大盤魚
Singature Live Fish Hot Pot with Mixed Seafood

招牌順德生炸乳鴿
Deep Fried Baby Pigeon



招牌順德生炸乳鴿  \$ 40.8
Deep Fried Baby Pigeon

順德特色桑拿雞 (整隻)  \$ 108.0
Shun De Style Steamed Chicken (Whole)

順德骨香走地雞 (半隻) \$ 31.8
Shun De Style Free Range Chicken (Half)

薑蔥煎焗走地雞 (半隻) \$ 32.8
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
Shredded Free Range Chicken Prosperity Half Whole

順德傳統大盤魚  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

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



大良炒牛奶
Stir Fried Fresh Milk with Seafood

招牌手撕撈走地雞生
Shredded Free Range Chicken Prosperity



順德特色桑拿雞
Shun De Style Steamed Chicken

順德特色風味

Shun De Signature Dish



Shun De Signature Dish

順德特色風味



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



順德家鄉碌鴨
Shun De Style Braised Duck



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

Shun De Signature Dish

順德特色風味

家鄉魚滑煲 \$ 32.8
Special Dace Fish Cake in Clay Pot

家鄉小炒皇 \$ 32.8
Shun De Style Stir Fried Dried Shamp & Pork Neck

順德家鄉碌鴨 \$ 30.8
Shun De Style Braised Duck

煎釀開邊辣椒 \$ 30.8
Pan Fried Stuffed Chilli

虎皮尖椒炒咸肉 \$ 30.8
Stir Fried Green Chili Pepper & Marinated Pork Belly

手抓蒜香骨 \$ 33.8
Deep Fried Garlic Pork Ribs

煎焗排骨 \$ 33.8
Pan Fried Pork Ribs

均安蒸豬 \$ 30.8
JunAn Steamed Marinated Pork Belly

順德鯪魚片粥 (2人份) \$ 22.8
Traditional Shun De Style Grass Carp Congee

順德生菜魚餅粥 (2人份) \$ 22.8
Shun De Style Fish Cake Congee

煎釀開邊辣椒
Pan Fried Stuffed Chilli

青芹鮮花椒火焰鵝 (半隻) \$ 138.0
Braised Goose with Fresh Green Peppercorn (Half)

青芹薑蔥焗火焰鵝 (半隻) \$ 138.0
Braised Goose with Ginger & Shallot (Half)

均安大頭菜蒸牛腩 \$ 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

沙鍋紫薯鯪魚片 \$ 3vc 8.8
Braised Grass Carp Fillet Fish with Purple Potato in Clay Pot

沙鍋脆肉鯪魚片 \$ 33.8
Signature Sliced Grass Carp Fillet in Special Sauce in Clay Pot

順德薑蔥爆鯪魚片 \$ 33.8
Stir Fried Sliced Grass Carp Fillet with Ginger & Shallot

順德煎魚餅 \$ 29.8
Shun De Style Pan Fried Dace Fish Cake

順德手打炸魚球 \$ 29.8
Shun De Style Deep Fried Homemade Dace Fish Ball

芥蘭炒魚餅 \$ 32.8
Stir Fried Dace Fish Cake with Chinese Broccoli



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



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



順德薑蔥爆鯪魚片
Stir Fried Sliced Grass Carp Fillet with Ginger & Shallot



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



均安蒸豬
JunAn Steamed Marinated Pork Belly



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海鮮

Seafood



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



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
Deep Fried Squid with Salt & Pepper

薑蔥時菜蝦球 \$ 33.8
Stir Fried King Prawn with Seasonal Vegetable

黃金蝦球 \$ 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 Sauce

鐵板XO蝦球))))) \$ 33.8
Stir Fried King Prawn in XO Sauce in Sizzling Plate

黑椒牛油焗帶子 \$ 33.8
Scallop with Butter & Black Pepper Sauce

金不換油爆河蝦 🍳 \$ 35.8
Stir Fired School Prawn with Basil

水煮鯪魚))))) \$ 34.8
Grass Crap Fillet with Szechuan Chili Oil



沙鍋紫薯牛柳粒
Diced Eye Fillet with Purple Potato in Clay Pot

鮮花椰菜啫牛柳粒))))) 🍳 \$ 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

蒜片牛柳粒 \$ 33.8
Stir Fried Diced Eye Fillet with Garlic

鐵板黑椒牛柳粒))))) \$ 33.8
Stir Fried Diced Eye Fillet in Black Pepper Sauce

芥蘭炒牛肉 \$ 26.8
Stir Fried Sliced Beef with Chinese Broccoli

黑蒜牛仔骨 \$ 38.8
Beef Short Rib with Black Garlic

水煮牛))))) \$ 30.8
Sliced Beef with Szechuan Chili Oil

牛

Beef



水煮牛
Sliced Beef with Szechuan Chili Oil

招牌雪魚醬蒜苗爆牛柳粒
Stir Fired Diced Eye Fillet with Homemade Cod Fish Sauce



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雞 / 鴨

Poultry



辣子鸡
Crispy Chicken with Dried Chili

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



明爐燒鴨
Cantonese Crispy Roast Duck

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豬

Pork



乾鍋大腸
Deep Fried Pork Intestine with Dried Chili

- 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 Fried Pork Intestine with Red Garlic & Cumin
- XO醬爆豬頸肉)))) 🍳 \$ 32.8
Stir Fried Pork Neck with XO Sauce

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

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時菜

Vegetable



椒鹽豆腐
Deep Fried Tofu with Salt & Pepper

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
Stir Fried String Bean with Minced Pork & Chili

時日蔬菜 (請向服務員查詢) \$ 時價
Seasonal Vegetable (Please Ask Our Staff)

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



海鮮雜燴炒麵
Crsipy Noodle with Seafood Combination

招牌楊洲炒飯 \$ 18.8
Signature Special Fried Rice

生炒牛肉飯 \$ 19.8
Fried Rice with Mince Beef

健康素炒飯 \$ 15.8
Vegetarian Fried Rice

瑤柱蛋白炒飯 \$ 22.8
Fried Rice with Egg White & Dried Scallop

黑松露海鮮炒飯 \$ 30.8
Fried Rice with Seafood & Black Truffle

星洲炒米 \$ 18.8
Singapore Noodle

海鮮雜燴炒麵 \$ 26.8
Crsipy Noodle with Seafood Combination

乾炒牛河 \$ 17.8
Stir Fried Rice Noddle with Slice Beef

豉油王炒麵 \$ 17.8
Stir Fried Egg Noodle with Soy Sauce & Vegetable

白飯 \$ 3.5
Steam Rice

白粥 (2人份) \$ 8.8
Congee



黑松露海鮮炒飯
Fried Rice with Seafood & Black Truffle

粉麵飯

Rice / Noodle



乾炒牛河
Stir Fried Rice Noddle with Slice Beef

星洲炒米
Singapore Noodle



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甜品

Dessert



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

- | | |
|---|---------|
| 順德雙皮奶
Shun De Style Double Layer Steamed Milk Custard | \$ 5.8 |
| 順德炸牛奶 (6件)
Traditional Shun De Style Deep Fried Milk Roll (6pcs) | \$ 15.8 |
| 手工薑汁撞奶
Traditional Steamed Milk Custard with Ginger Sauce | \$ 8.8 |
| 茅台雪糕 (含果仁)
MaoTai (Chinese Rice Wine) Ice Cream (Contain Nuts) | \$ 15.8 |
| 豆沙鍋餅配雪糕
Deep Fried Red Bean Pancake with Ice Cream | \$ 15.8 |
| 麥皮金沙湯丸 (8粒)
Custrad Rice Ball with Dried Coconut Shred (8pcs) | \$ 15.8 |

豆沙鍋餅配雪糕
Deep Fried Red Bean Pancake with Ice Cream

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弘揚與發展中華美食文化

We Strive To Promote and Develop The Culinary Culture of Shunde Further