

歡迎

Welcome

COCKTAILS

PINK GEISHA
saké, cointreau, cranberry,
fresh lime, ginger
12

JASMIN JOKER
gin, saké, jasmin tea,
ginger, grapefruit
12

HONEYBEE
bourbon, honey, fresh lime
11

HIBISKISS
lychee, prosecco, ginger,
fresh lime & hibiscus flower
12

MATCHA DREAM
Saké, matcha, lemongrass
& fresh lime
12

SILK ROAD
Honey, ginger, cranberry &
hibiscus flower
8



A full belly conquers all
Sun Tzu

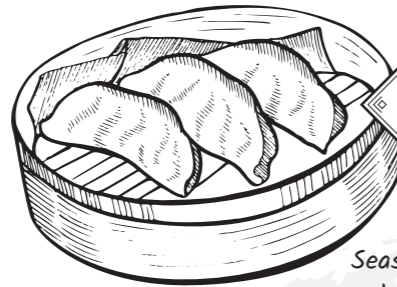
SPIRITS

JAPANESE WHISKEY
NIKKA FROM THE BARREL .12
HIBIKI JAPANESE HARMONY .15
YAMAZAKI - 12 YEARS .19

GIN & TONIC
BULLDOG .10,5
HENDRICKS .12

SUM SUM G&T .14
Gin, vermouth, lemongrass,
fresh lime & elderflower tonic

新年快樂



豬



豬

DIM SUM

Seasonal selection of tasty dim sum served with
sweet chili sauce and our home made dim sum sauce

Dim sum is
traditionally a small
dish that was served
with tea to travellers
along the silkroad.

點心



DIM SUM MIX

STEAMED MIX . 12p classic pork, chicken jalapeno & yuzu, beef lemongrass
& mint, shrimp pork and coriander, ha kao, siu mai .18

GYOZA MIX . 12p Traditional chicken, hoi sin duck & kfc .18

VEGGIE MIX . 12p Red veggie, veggie gyoza, vegetables & tofu dim sum .18

STEAMED DIM SUM

WONTON SOUP . With lemongrass & chicken coconut wontons .8

RED PIGGY or VEGGIE . 4p pork, chinese cabbage, szechuan sauce .7

TREASURES OF THE SEA . 4p mixed seafood, homemade ponzu .7

TRUFFLE . 4p shiitake, black truffle, chicken .9



FRIED DIM SUM

GYOZA / VEGGIE GYOZA . 5p traditional Japanese pan-fried chicken dumplings .8

DUCK GYOZA . 5p pan-fried duck gyoza, hoi sin, spring onion .8

KFC . 4p kyoto fried chicken gyoza .6,5

KOREAN CRISPY MANDU . 4p crispy & sticky korean chicken dumpling .6,5

PORK BELLY, TAMARIND & THAI BASIL . 4p .7,5

CRAB RANGOON . 4p .7,5

DISHES

SUM SUM SIGNATURE DUCK slowly cooked tender duck leg glazed with
honey-hoi sin sauce & ginger orange salad .18

POKÉ BOWL SALMON salmon, soy watermelon, avocado, edamame,
cucumber, wakame, wasabi mayo, furikake .18,5

DAN DAN NOODLES the traditional Szechuan noodle dish packing all the
flavors of the aromatic Szechuan cuisine. **Choose Pork / Aubergine** .16,5

BIBIMBAP Korea's most famous dish served on a sizzling plate. Rice, spinach,
shitake, carrots, cucumber, egg. **Choose Pork belly / Salmon / Veggie** .18,5

GENERAL TSO's rotisserie beef rib slowly braised to perfection for 24h,
crispy on the outside with general Tso sauce .22

BÂO BÂO

PORK BELLY 36h slow-cooked pork belly, kimchi, cucumber, gochujang mayo .8

TEMPURA SHRIMP tempura shrimp, asian coleslaw, sriracha mayo .8

PULLED JACK (VEGGIE) pulled smoked jackfruit, pickled red onions,
coriander, honey hoi sin sauce .8

SIDES

White rice, furikake .3,5

Wakame & cucumber salad, sesame dressing .5,5

Sweet potato fries with sriracha mayo .5,5

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貓悟 DIM SUM . BAO . SOULFOOD 熊貓
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Kitchen open every night
18h-22h
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Sum Sum



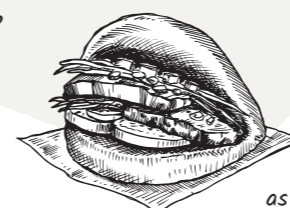
GET YOUR
FORTUNE COOKIE!



Delivery with UberEats

一朝时运至，半点不由人
War can wait, a hot meal can't.
General Tso

Long way,
came the little tiger



BAO is known in parts of Taiwan as hó-kā-ti or tiger-bites-pig
as the bun looks like a tiger's mouth and the filling is most often pork.

悟 猫 熊

DESSERTS

Ice cream moochi . 3p .7,5
Lime & mint marinated pineapple
with yuzu ice cream .8,5

BEERS

Tsingtao 33cl	3,5
Sapporo 33cl *	3,8
Ginette Bio white-blond-tripel 33cl	3,8
Jupiler 0% 33cl	3
Tripel Karmeliet 33cl	4,9
* 888 Tripel Eight 33cl *	5,9

FRESH DRINKS

Coca cola/coca cola zero	2,5
Thomas Henry Tonic	4
Homemade ice tea * . *	4
Water . still/sparkling . 50cl	4,8
Aperol spritz	8

HOT BEVERAGES

Sencha DETOX tea *	3,5
Genmaicha tea - puffed rice green tea	3,5
Yasmine tea	3
Fresh mint tea	3,8
Coffee / espresso	2,8
Cappuccino / latte macchiato	3,5

WINES

ask for the suggestion wine

BUITENGEWOON - Chenin Blanc, S. Africa .4,5 / 22
ANSELMO MENDES PASSAROS - Vinho Verde, Portugal .27
DOLLE - Grüner Veltliner, Austria .6,5 / 34
RACINE - Gamay 2016, France .4,5 / 22

BUITENGEWOON - Grenache Syrah Viognier 2014, S. Africa .4,5 / 22
CANTINA MABIS NEROPASSO - Corvina & Cabernet Sauvignon, Italy .6 / 32
UGGIANO CHIANTI DOCG - Torrequercie, Italy .28

CANTINA MABIS - Bella Modella, Glera, Italy .7,5 / 36

Hot saké cup .5
Sake konishi ginjo silver .46
After meal suggestion : yuzu saké .6,5

WHITE

ROSÉ

RED

PROSECCO

SAKÉ

This menu is for you! If you care about the planet like we do, please pass it along or put it for recycling if you don't use it anymore.

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Please inform our staff if you have any food allergies.