




Madame Fu

GRAND CAFÉ CHINOIS

MOTHER'S DAY BRUNCH



3rd Floor, Barrack Block, Tai Kwun,
No. 10 Hollywood Road, Central, Hong Kong
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www.madamefu.com.hk |   @madamefugrandcafe

INFINITE DRINKS DELIGHT

Non-Alcoholic Beverage

2 hours - \$698 per guest

Children (Aged 3-10) - \$340 per guest

Mocktail

I'm Groot

(Spiced Mango & Basil with Soda)

Amber Stone

(Thyme Chrysanthemum Honey with Tonic)

Ruby Dust

(Homemade Rose & Lychee Syrup with Lemonade)

Juice

Fresh Orange Juice

Cranberry Juice

Pineapple Juice

Soft Drinks

Coca Cola / Coca Cola Zero /

Sprite / Ginger Ale /

Ginger Beer / Soda Water

Chinese Tea

Pu'er / Phoenix Dan Chong /

Jasmine / Long Jing /

Chrysanthemum / Shou Mei

The alcoholic beverage package includes the full non-alcoholic menu
Alcoholic beverages are for guests aged 18 years and over

Alcoholic Beverage

2 hours - \$998 per guest

3 hours - \$1,288 per guest

Champagne

G. H. Mumm Cordon Rouge NV, France

Sparkling Wine

Prosecco SP. Brut Mill.

Villa Folini, DOC, Italy

Sparkling Rosé

Vilarnau Sparkling Rosé CAVA, NV, Spain

White Wine

Pierrick Harang Le Petit Balt, Vigonier

Red Wine

Pierrick Harang Le Petit Balthazar, Merlot

Spirits

Vodka / Gin / Rum / Tequila

Whisky / Bourbon

(Served with a selection of soft drinks)

Cocktails

Bellini / Aperol Spritz

Mimosa / Bloody Mary

Beer

Tsing Tao Bottle

Sake

Japanese Sake

LOVE TO BRUNCH

Unlimited PEKING DUCK and DIM SUM

北京片皮鴨 及 點心 無限供應

北京片皮鴨 PEKING DUCK

點心 DIM SUM

黑松露上素蒸粉果 Assorted Mushroom & Black Truffle Dumpling

翡翠帶子韭菜海鮮餃 Scallop & Chives Dumpling

蜜汁叉燒包 Madame Fù's Char Siu Bao

香脆素春卷 Vegetarian Spring Roll

雞粒咸水角 (三件) (另加 \$45) *Chicken Sticky Rice Dumpling (3) (add on \$45)*

沙爹牛肉燒賣 (三件) (另加 \$68) *Satay Beef Siu Mai (3) (add on \$68)*

前菜 APPETISERS

手拍青瓜 Cucumber, Chilli & Coriander Salad
with Vintage Vinegar Dressing

綠野仙竹 Spring Breeze Beancurd
with Asparagus Salad

麥烤西班牙栗飼叉燒 Maltose Glazed Spanish
Chestnut-Fed Barbecued Char Siu

主菜 MAINS

酸甜咕嚕蝦仁 Sweet & Sour Prawn

干鍋四川辣子雞 Firecracker Chicken

素菜粒野米炒飯 Egg Fried Wild Rice & Seasonal Vegetables

甜品 DESSERT

草莓白巧迷你蛋糕 Strawberry Nameka Petite Cake

法式紫薰撻 Lavender Ganache Tart

The Brunch Menu requires the whole table participation
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Whisky / Bourbon

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Cocktails

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Mimosa / Bloody Mary

Beer

Tsing Tao Bottle

Sake

Japanese Sake

LOVE TO BRUNCH

 VEGETARIAN & VEGAN

Unlimited DIM SUM

點心 無限供應

點心 DIM SUM

黑松露上素蒸粉果 Assorted Mushroom & Black Truffle Dumpling

芝士菠菜餃 Mozzarella & Spinach Dumpling

香脆素春卷 Vegetarian Spring Roll

香茅素牛肉燒賣 (三件) *Vegetarian Beef Siu Mai with Coriander (3)*
(另加 \$68) (add on \$68)

前菜 APPETISERS

手拍青瓜 Cucumber, Chilli & Coriander Salad
with Vintage Vinegar Dressing

風味醬蘿蔔 Shanghai style Pickled Radish

綠野仙竹 Spring Breeze Bean Curd Skin
with Asparagus Salad

煙燻素鵝 Smoked Bean Curd Roll
with Shiitake Mushroom & Carrot

主菜 MAINS

“Impossible” 麻婆豆腐 “Impossible” Mapo Tofu

咕嚕素雞 Sweet & Sour Plant-Based Chicken

素菜粒野米炒飯 Egg Fried Wild Rice & Seasonal Vegetables

甜品 DESSERT

花生芝麻糯米糍 Peanut & Sesame Cantonese Sticky Rice Cake

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Japanese Sake

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 GLUTEN FREE

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點心 無限供應

點心 DIM SUM

黑松露上素蒸粉果 Assorted Mushroom & Black Truffle Dumpling

芝士菠菜餃 Mozzarella & Spinach Dumpling

前菜 APPETISERS

手拍青瓜 Cucumber, Chilli & Coriander Salad
with Vintage Vinegar Dressing

醋香木耳 Wood Ear Mushrooms with Chili Oil &
Shanxi Vinegar Dressing

炭火燒金方(腩仔) Golden Pork Belly

素腐皮卷 Pan-Fried Vegetable Beancurd Roll

主菜 MAINS

和牛川味麻婆豆腐 Wagyu Beef Mapo Tofu

蔥爆蝦仁 Wok-Fried Shrimps with Spring Onion

素菜粒野米炒飯 Egg Fried Wild Rice & Seasonal Vegetables

甜品 DESSERT

奇亞籽椰子布甸 Chia Seeds Coconut Pudding

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