



Madame Fu

GRAND CAFÉ CHINOIS

CHRISTMAS DAY BRUNCH

3rd Floor, Barrack Block, Tai Kwun,
No. 10 Hollywood Road, Central, Hong Kong
+ 852 2114 2118 | reservations@madamefu.com.hk
www.madamefu.com.hk |   @madamefugrandcafe

FREE FLOW DRINKS

Standard

2 hours - \$858 / 3 hours - \$998 per guest

Torresella Prosecco Extra Dry NV, Italy

Sparkling Rosé - L'Ormarins Rosé NV, South Africa

White Wine - Colle Moro, Friso, Abruzzo, Chardonnay, Italy

Rosé Wine - Jacob's Creek Le Petit Rose, Australia

Red Wine - Colle Moro, Friso, Abruzzo, Merlot, Italy

Vodka / Gin / Rum / Tequila / Whisky / Bourbon

(Served with a selection of soft drinks)

Jinro Soju

Tsing Tao Bottle

Soft Drinks / I'm Groot / Chrysanthemum Bees Knees / Ruby Dust / Chinese Tea

Deluxe

2 hours - \$998 / 3 hours - \$1,240 per guest

Champagne - G. H. Mumm Cordon Rouge NV, France

Sparkling Rosé - L'Ormarins Rosé NV, South Africa

White Wine - Campo Nuevo, Navarra, Viura & Chardonnay, Spain

Rosé Wine - Jacob's Creek Le Petit Rose, Australia

Red Wine - Campo Nuevo, Navarra, Tempranillo, Spain

Vodka / Gin / Rum / Tequila / Whisky / Bourbon

(Served with a selection of mixers)

Bellini / Aperol Spritz / Mimosa / Bloody Mary

Saké/ Jinro Soju

Tsing Tao Bottle / Asahi bottle / Carlsberg Smooth - Draught

Soft Drinks / I'm Groot / Chrysanthemum Bees Knees / Ruby Dust / Chinese Tea

PARTICIPATION IS REQUIRED FOR ENTIRE TABLE WITH ANY DRINK PACKAGES.
DRINKS UPGRADES REQUIRE WHOLE TABLE PARTICIPATION
NON-ALCOHOLIC PACKAGE \$650* PER GUEST (2 HOURS)
(*PRICE \$325 FOR CHILDREN AGE 3 TO 10 YEARS OLD)

ALL PRICES ARE IN HKD AND ARE SUBJECT TO 10% SERVICE CHARGE
BRUNCH MENUS ARE NOT APPLICABLE TO EVENT BOOKING

LOVE TO CHRISTMAS DAY BRUNCH

北京片皮鴨 PEKING DUCK

點心 DIM SUM TROLLEY

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

叉燒包 Madame Fù's Char Siu Bao

翡翠帶子韭菜海鮮餃 Scallop & Chives Dumpling

香脆素春卷 Vegetarian Spring Roll

水晶蝦餃皇 (三件) (另加 \$45) *Crystal Shrimp Dumpling (3) (add on \$45)*

前菜 APPETISERS

辣肉醬配手工窩巴 Spicy Bolognese with Rice Cracker

Madame Fù 黑毛豬叉燒 Madame Fù's Iberico Char Siu

醋香麻辣青瓜海蜇頭 Chilled Spicy Jellyfish Crown
& Cucumber Marinated in Aged Vinegar

主菜 MAINS

京蔥爆蝦 Sichuan Wok-Fried Shrimps

干鍋四川辣子雞 Firecracker Chicken

嫣紅碧綠炒飯 Crimson & Emerald Fried Rice Symphony

甜品 DESSERT

Häagen-Dazs 新地雪糕 **Häagen-Dazs** Ice Cream Sundae

(升級) 聖誕朱古力樹幹蛋糕 (Upgrade) Christmas Chocolate Log Cake
+ \$108

Unlimited PEKING DUCK and DIM SUM
Brunch menu requires whole table participation
Minimum participation of 2 people is required

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Torresella Prosecco Extra Dry NV, Italy

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Vodka / Gin / Rum / Tequila / Whisky / Bourbon

(Served with a selection of soft drinks)

Jinro Soju

Tsing Tao Bottle

Soft Drinks / I'm Groot / Chrysanthemum Bees Knees / Ruby Dust / Chinese Tea

Deluxe

2 hours - \$998 / 3 hours - \$1,240 per guest

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(Served with a selection of mixers)

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Saké/ Jinro Soju

Tsing Tao Bottle / Asahi bottle / Carlsberg Smooth - Draught

Soft Drinks / I'm Groot / Chrysanthemum Bees Knees / Ruby Dust / Chinese Tea

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 VEGETARIAN & VEGAN

點心 DIM SUM TROLLEY

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

前菜 APPETISERS

素肉醬配手工窩巴 Vegan Bolognese with Rice Cracker

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

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

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

主菜 MAINS

"Impossible" 麻婆豆腐 "Impossible" Mapo Tofu

柚子素魚 Plant-Based Fish in Yuzu Sauce

頭抽鑊炒銀針粉 Premium Soy Sauce & Stir-Fried Silver Pin Noodles

甜品 DESSERT

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

Unlimited DIM SUM

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 GLUTEN FREE

點心 DIM SUM TROLLEY

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

芝士菠菜餃 Mozzarella & Spinach Dumpling

帶子韭菜海鮮餃 Scallop & Chives Dumpling

前菜 APPETISERS

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

炭火燒金方(腩仔) Golden Pork Belly

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

素腐皮卷 Pan-Fried Vegetable Beancurd Roll

主菜 MAINS

和牛川味麻婆豆腐 Wagyu Beef Mapo Tofu

京蔥爆蝦 Sichuan Wok-Fried Shrimps

雞絲炒銀針粉 Shredded Chicken
with Stir-Fried Sliver Pin Noodles

甜品 DESSERT

Häagen-Dazs 新地雪糕 **Häagen-Dazs** Ice Cream Sundae

Unlimited DIM SUM

Brunch menu requires whole table participation

Minimum participation of 2 people is required