



Madame Fu

GRAND CAFÉ CHINOIS

DAILY MENU

MADAME FÙ'S SIGNATURE

Golden Pork Belly with Mustard

198

炭火燒金方(腩仔)

Grilled with Chef's authentic recipe, the Golden Pork Belly presents a perfect balance between crispy and tender qualities.

以傳統配方烤製腩肉，外皮金香酥脆，肉質香嫩。

Steamed Egg White Custard with Lobster & Caviar

298

黑魚子蛋白龍蝦球

(individually served 一位用)

Extra Caviar 另加魚子醬 5g +\$268

A luxurious seafood dish steamed to perfection, fresh lobster and creamy steamed egg custard atop with black caviar are ultimately rich in both flavour and texture.

以新鮮龍蝦入饌，爽口龍蝦球配以嫩滑蛋白，最後以奢華鮮美的黑魚子作點綴，突顯菜餚的獨特鮮味。

Flaming Rib-eye Steak (with bone) - 850g +

900

火燄肉眼牛扒(帶骨) - 850g +

(Preparation time 35' approx | 製作需時35分鐘)

Slow-cooked for 8 hours, our steak is flambéed with Bourbon Whisky, served with Sichuan and Chinese spices sauce for the best fusion 'East meets West'.

八小時精心慢煮的頂級肉眼扒上桌時澆上火燄威士忌，鎖住肉汁更能讓肉質保持柔嫩，滿足視覺同時帶來「中西合璧」的味覺享受。

 Sichuan Peppercorn

All prices are in HKD and are subject to 10% service charge, Takeaway box \$5 each

MADAME FÙ'S SIGNATURE

Peking Duck

680

北京片皮鴨 (全隻)

(24 hours pre order required 敬請24小時前預訂)

Second Course 二食：

Sauteed Minced Duck with Lettuce Wrap

838

京醬炒鴨崧配生菜包

A dish with true culinary experience. Glazed with layers of Chef's secret sauce and left to air-dry for 6 hours, our Peking Duck is hang-roasted in an open oven to get the shiny-crispy brown skin yet leaving the meat inside succulent.

片皮鴨以秘制醬料多番醃製後經過六小時風乾，透過大廚的熟練烤鴨技藝，掛爐烘烤至外皮油亮酥脆，肉質軟嫩多汁，教人一試難忘。

Madame Fù's Crispy Chicken with Black Truffle & Chive Sauce

290

Half 半隻

松露法蔥脆皮雞

528

Whole 全隻

(24 hours pre order required 敬請24小時前預訂)

Our very own roasted chicken with a homemade black truffle & chive sauce will give you a tingling sensation full of aromas; an electric taste with a hint of sweetness to every bite.

不容錯過的經典菜餚，脆皮烤雞配以自家製黑松露法醬，香味濃郁肉質鮮嫩，倍添滋味。

Crispy Rice with Seafood in Superior Broth

158

濃湯海鮮脆米

(per person - minimum for two)

(individually served 一位用)

(每位 - 兩位起)

Made with a flavourful chicken & seafood broth, finished with the piping hot crispy rice and vegetables for an impressive sizzle.

精心熬製的雞湯與海鮮一拍即合，讓濃湯鮮上加鮮。

鮮甜惹味的濃湯伴上金黃香口的脆米和雜菜，滋補美味且口感豐富。

 Sichuan Peppercorn

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SEASONAL SPECIALS

Jade Hare

98

(Steamed Assorted Wild Mushroom Dumpling) (2)

月映仙兔 (野菌素菜餃) (兩件)

The cute rabbit-shaped dumplings are a favorite for diners. The dish is garnished with petit carrot, adding to the playful display of the rabbits having fun in the grass.

可愛的兔子形狀，讓月映仙兔深得食客歡心。擺盤時拼成兩隻玉兔在草原玩樂的形狀，佐以新鮮爽脆迷利胡蘿蔔，一對活靈活現的「兔子」就誕生了。

AVAILABLE FOR LUNCH ONLY
只限午餐供應

Steamed Cod Fish & Preserved Vegetable Dumpling (2)

88

白鱈魚酸菜餃 (兩件)

The main ingredient of the dumplings is sliced white cod fish, with a tinge of spicy pickled cabbage. The chopped pickled cabbage, peppers and ginger are fried to bring out an appealing spicy fragrance, before mixing with the white cod fish and steamed as a dumpling. Diners can enjoy Cantonese-style dumplings with a slight flavor of Chongqing Pickled Fish.

鮮甜白鱈魚切成片的魚肉作為主料，再把酸菜、泡椒、薑等炒出香味，配上白鱈魚肉，讓食客感受到廣東風味餃子並帶出重慶酸菜魚的特色。

AVAILABLE FOR LUNCH ONLY
只限午餐供應

Iced Eryngii Mushroom & Lily Bulb

128

冰鎮九年百合杏鮑菇

The Lily Bulb with Eryngii Mushroom is served iced cold, bringing out a cool and refreshing taste and is a perfect appetizer to boost your appetite in the humid months of spring and summer.

這道涼拌九年百合併上杏鮑菇，清新爽口。
在春夏濕漉的天氣下，讓鮮味且冰涼的小菜，抖擻精神。

 Sichuan Peppercorn

All prices are in HKD and are subject to 10% service charge, Takeaway box \$5 each

SEASONAL SPECIALS

Spicy Sliced Beef Shank

148

麻辣五香牛腩

The weather is getting hot, so why not give this appetizer a try? The beef shank is stewed until soft over medium-low heat, with our secret recipe sauce. The beef shank has to be turned around several times while cooking, and a spicy sauce is added when finished. The taste of the beef shank comes from our special recipe with fragrant pepper and other spices, bringing out a refreshing, fragrant and appetizing flavor!

天氣越來越熱，不如試試這個餐前開胃小菜吧！

牛腩用中慢火炆至軟身，並用上秘製汁料，在烹調時廚師不斷翻轉牛腩，再澆上麻辣汁，散發陣陣香麻花椒的味道。此為獨家辣味秘方，吃起來爽口香麻、辛辣感使人回味！

Crispy Chicken with Foie Gras Paste

298

脆皮雞伴肝醬

The crispy chicken is a famous traditional dish. The crimson, crispy skin with tender and tasty meat of the chicken is enhanced with the unique fragrant taste of pan-fried foie gras, giving diners a rich taste of crispy chicken skin with soft foie gras texture inside.

脆皮雞是一道傳統名菜，雞皮大紅香脆，肉汁鮮嫩，味道鮮美。帶著獨有的香濃鮮味，做出外脆內嫩的口感，帶來全新感受。

Luffa with Califlower Fungus in Duck Consommé

188

火鴨清湯浸夏日蔬

The duck, luffa and cauliflower fungus are good for getting rid of excess moisture in the body and cleanse the body during humid summer months, bringing you good, healthy skin. The slight fragrance of tangesine peel is pleasing to the plate, making it a great soup for the summer.

鮮嫩水鴨肉及繡球菌具有解濕及清熱的功效，鴨肉滋陰補血、養胃生津，配上時令蔬菜，更有助改善肌膚效果。此湯更帶有微微陳皮清香，易於入口，適口夏日飲用。

 Sichuan Peppercorn

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DIM SUM

AVAILABLE FOR LUNCH ONLY

點心

只限午餐供應

STEAMED 蒸點

Assorted Mushroom & Black Truffle Dumpling (3)	黑松露上素蒸粉果(三件)	75
Mozzarella & Spinach Dumpling (3)	芝士菠菜餃(三件)	68
Scallop & Chives Dumpling (3)	帶子韭菜海鮮餃(三件)	75
🍷 Crystal Shrimp Dumpling (3) with Caviar 1g/ each +\$120	水晶蝦餃皇(三件) 另加魚子醬 1g/件 +\$120	65
Xiao Long Bao Platter (3)	三色小籠包拼盤(三件)	98
Foie Gras Xiao Long Bao (3)	法國鵝肝小籠包(三件)	98
Black Truffle Xiao Long Bao (3)	意大利黑松露小籠包(三件)	98
Xiao Long Bao (3)	小籠包(三件)	75
🍷 Madame Fù's Char Siu Bao (3)	叉燒包(三件)	88
Siu Mai with Crab Roe (3)	蟹皇燒賣(三件)	75
Shrimp & Pork Dumpling with Lotus Root (3)	蓮藕蝦豬肉餃(三件)	70
Prawn & Chive Rice Roll	韭黃鮮蝦腸粉	95
Rice Roll Wrapped Mushroom Spring Roll	春風得意腸粉	72

FRIED 炸點

Pan-Fried Vegetable Beancurd Roll (3)	素腐皮卷(三件)	68
Deep-fried Curry Chicken Dumpling (3)	炸咖喱雞角(三件)	78
Chicken Sticky Rice Dumpling (3)	雞粒咸水角(三件)	68
🍷 Turnip Cake with Chinese Sausage (3)	臘味蘿蔔糕(三件)	90
Pan-Fried Pork Bun with Cabbage (3)	菜肉生煎包(三件)	75
Deep-fried Duck & Spring Onion Pancake (3)	鴨粒蔥油餅(三件)	70
Sesame Doughnut filled with Purple Sweet Potato (3)	紫薯煎堆(三件)	68

BAKED 焗點

Char Siu Puff (3)	叉燒酥(三件)	78
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Available from 供應時間：

11:00am - 2:30pm (Mon - Thur 星期一至四) | 11:00am - 4:30pm (Fri - Sun & Holidays 週五至週日及假日)

🍷 Madame Fù's Favorite

All prices are in HKD and are subject to 10% service charge, Takeaway box \$5 each

APPETISERS

- Deluxe Dim Sum Platter (8) 288
錦繡點心拼盤 (八件)
(Available For Dinner Only 限晚餐供應)
- Cigar "Deep-fried Pork & Cheese Spring Roll" (2) 98
雪茄春卷 (兩件)
- Vegetarian Spring Roll (6) 72
香脆素春卷 (六件)
- Lava Prawn Toast 208
熔岩蝦多士
-  Housemade Potato Tartlet stuffed with Minced Wagyu Beef (6) 208
和牛鬆脆脆球 (六件)
-  Calamari with Spicy Salt 158
香蒜魷魚
- Salt and Pepper Crispy Tofu 108
椒鹽豆腐粒
- Roasted Honey Glazed Pork Neck 108
碳燒豬頸肉
- Crispy Cauliflower Fungus with Sweet Zhen Jiang Vinegar 128
醋香繡球菌
-  Cucumber, Chilli & Coriander Salad with Vintage Vinegar Dressing 88
手拍青瓜
-  Wood Ear Mushrooms with Chilli Oil & Shanxi Vinegar Dressing 68
醋香木耳
-  Sichuan Chilli Chicken 118
口水雞
- Traditional Chinese Drunken Chicken 118
陳年花雕雞
-  Chicken Salad with Sichuan Sesame Dressing 108
手撕雞沙律
-  Jellyfish Salad with Sesame Oil, Coriander & Red Chilli 108
涼拌海蜇頭
- Smoked Bean Curd Roll with Shiitake Mushroom & Carrot (4) 108
煙燻素鵝 (四件)

SOUP

- Double-Boiled Sea Whelk, Matsutake Mushroom & Bamboo Pith Soup 248
松茸竹筍燉海螺湯
- Conch Shell, Dried Scallop & Dendrobium Flower Soup 208
石斛花元貝燉響螺湯
- Morel Mushroom, Bamboo Pith & Cabbage Soup 138
羊肚菌竹筍燉菜膽湯
-  Hot & Sour Soup 108
文思酸辣羹
- Spinach & Quinoa Soup 98
藜麥菠菜羹

SEA

-  Steamed Garoupa with Chilli 468
 Glass Noodles & Green Pepper Corns
韭香鮮花椒蒸星斑球
-  Crispy White Cod with Ginger Vinegar Glaze (5) 428
醋椒汁脆皮白鱈魚 (五件)
- Teriyaki Baked Salmon served on a smoke dome 298
碳燒燒汁三文魚
- Crispy Soft Shell Crab with Salted Egg Yolk 428
黃金軟殼蟹
-  Kung Pao Prawns (8) 298
宮保蝦球 (八件)
-  Wok-fried Scallops with Baby Lotus Roots & XO sauce (6) 298
XO 醬藕苗炒帶子 (六件)

24 hours pre order required 敬請24小時前預訂

-  Baked Crispy Chicken 900
stuffed with Black Truffle
Fried Rice & Green Salad
焗脆皮雞釀黑松露炒飯伴沙律

Suckling Pig 988 / 1800
脆皮紅運乳豬 Half / Whole

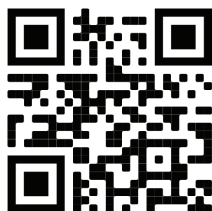


PHOTO MENU

 Spicy  Madame Fu Favorite

All prices are in HKD and are subject to 10% service charge
Takeaway box \$5 each

LAND

Madame Fù's Barbecue Platter 精選明爐燒味拼盤	588
Garlic Flavoured Crispy Chicken 蒜香脆皮雞	270 / 470 Half / Whole
 Firecracker Chicken  干鍋四川辣子雞	288
Madame Fù's Iberico Char Siu 黑毛豬叉燒	288
Sweet & Sour Pork 咕嚕肉	248
 Australian Wagyu Beef with Assorted Mushrooms & Wild Chilli (120g) 野山椒爆澳洲和牛肉粒 (120g)	458
 Sichuan Beef Slices in Chilli Broth  川味水煮牛肉	398
 Sauteed Diced Angus Beef with Yunnan Chilli & Garlic 雲南辣椒子蒜炒安格斯牛柳粒	328
 Wagyu Beef Mapo Tofu  和牛川味麻婆豆腐	198
 New Zealand Lamb Rack topped with Spicy Minced Pork & Chilli (4) 風沙紐西蘭羊架 (四件)	378

VEGETABLES

Madame Fù's Lotus Pond 荷塘月色	188
Baby Vegetables with Purple Sweet Potato in Chicken Broth 紫薯雞湯浸菜苗	188
Stir-fried French Bean with Wild Mushrooms in Soybean Sauce 法國豆炒野生菌	188
Wok-fried Asparagus with Mixed Vegetables 鮮蘆筍炒彩蔬	178
Steamed Eggplant with Spicy Minced Pork & Chilli 風沙香蒜肉碎蒸茄子	168
Stir-fried Seasonal Vegetables with Garlic 蒜蓉炒時令蔬菜	158
Stir-Fried Chinese Kale with Ginger 黃糖薑米炒芥蘭	158

RICE & NOODLE

Crab & Egg White Fried Rice topped with Crab Roe 蟹子蟹肉蛋白炒飯	248
Steamed Garlic Garoupa Rice in Lotus Leaf (For 2 persons) 荷香蒜蓉蒸星斑飯 (兩位用)	238
Egg Fried Wild Rice & Seasonal Vegetables 素菜粒野米蛋炒飯	158
Braised E-Fu Noodles with Black Truffle Sauce 黑松露山珍乾燒伊麵	208
Flat Rice Noodles with Angus Beef 乾炒安格斯牛河	208
 Stir-fried Potato Noodles with Pickled Peppers & Egg 泡椒炒薯粉	158
 Madame Fù's Dan Dan Noodles 擔擔麵	108

DESSERTS

Madame Fù's Dessert Platter Madame Fù's 甜品拼盤	368
Chocolate Banana Ganache with Honey Comb 香蕉朱古力焦糖脆脆	138
Chrysanthemum Cream Cheese with Snow Fungus & Honey 蜜糖甘菊忌廉芝士	128
Dark Chocolate Cake with Raspberry Coulis & Häagen-Dazs Vanilla Ice-cream 特濃黑朱古力蛋糕配 Häagen-Dazs 雲呢拿雪糕	138
Earl Grey Mille Crepe Cake 伯爵千層蛋糕	128
Häagen-Dazs Sundae Cone Häagen-Dazs 新地杯	138
Pavlova with Yuzu Cream & Lemon Jelly 柚子蛋白脆甜餅配檸檬啫喱	138
Peanut & Sesame Cantonese Sticky Rice Cake 花生芝麻糯米糍	90

 Spicy  Sichuan Peppercorn

All prices are in HKD and are subject to 10% service charge
Takeaway box \$5 each



VEGETARIAN MENU

DIM SUM

AVAILABLE FOR LUNCH ONLY | 只限午餐供應

- Assorted Mushroom & Black Truffle Dumpling (3)
黑松露上素蒸粉果(三件) 75
- Rice Roll wrapped Mushroom Spring Roll
春風得意腸粉 72
- Mozzarella & Spinach Dumpling (3)
芝士菠菜餃 (三件) 68
- Pan-Fried Vegetable Beancurd Roll (3)
素腐皮卷 (三件) 68

APPETISERS

- Deluxe Dim Sum Platter (8)
錦繡點心拼盤 (八件) 240
(Available For Dinner Only 限晚餐供應)
- Vegetarian Spring Roll (6)
香脆素春卷 (六件) 72
- Crispy Cauliflower Fungus
with Sweet Zhen Jiang Vinegar
醋香繡球菌 128
- Smoked Bean Curd Roll
with Shiitake Mushroom & Carrot (4)
煙燻素鵝 (四件) 108
- Salt and Pepper Crispy Tofu
椒鹽豆腐粒 108
- Cucumber, Chilli & Coriander Salad
with Vintage Vinegar Dressing
手拍青瓜 88
- Wood Ear Mushrooms
with Chilli Oil & Shanxi Vinegar Dressing
醋香木耳 68

SOUP

- Morel Mushroom, Bamboo Pith & Cabbage Soup
羊肚菌竹筴燉菜膽湯 138
- Vegetarian Hot & Sour Soup
文思酸辣羹 108
- Spinach & Quinoa Soup
藜麥菠菜羹 98

Please inform us if you are ordering from the Vegetarian Menu

如果您挑選素菜單，請通知我們

Vegan Spicy Sichuan Peppercorn

All prices are in HKD and are subject to 10% service charge

Takeaway box \$5 each

MAINS

- Sichuan Spicy Plant-based Fish
辣子素魚 248
- “Impossible” Mapo Tofu
“Impossible” 麻婆豆腐 188
- Stir-fried French Bean
with Wild Mushrooms in Soybean Sauce
法國豆炒野生菌 188

VEGETABLES

- Wok-fried Asparagus with Mixed Vegetables
鮮蘆筍炒彩蔬 178
- Stir-fried Seasonal Vegetables with Garlic
蒜蓉炒時令蔬菜 158
- Stir-fried Chinese Kale with Ginger
黃糖薑米炒芥蘭 158
- Steamed Eggplant with Crispy Garlic & Coriander in Termite Mushrooms
雞縱菌蒸茄子 138

RICE & NOODLE

- Braised E-Fu Noodles with Black Truffle Sauce
黑松露山珍乾燒伊麵 208
- Egg Fried Wild Rice & Seasonal Vegetables
素菜粒野米蛋炒飯 158
- Stir-fried Potato Noodles with Pickled Peppers & Egg
泡椒炒薯粉 158

DESSERTS

- Dark Chocolate Cake with Raspberry Coulis & Häagen-Dazs Vanilla Ice-cream
特濃黑朱古力蛋糕配 Häagen-Dazs 雲呢拿雪糕 138
- Earl Grey Mille Crepe Cake
伯爵千層蛋糕 128
- Häagen-Dazs Sundae Cone
Häagen-Dazs 新地杯 138
- Pavlova with Yuzu Cream & Lemon Jelly
柚子蛋白脆甜餅配檸檬啫喱 138
- Chocolate Banana Ganache with Honey Comb
香蕉朱古力焦糖脆脆 138
- Peanut & Sesame Cantonese Sticky Rice Cake
花生芝麻糯米糍 90



GLUTEN FREE MENU

DIM SUM

AVAILABLE FOR LUNCH ONLY | 只限午餐供應

- Assorted Mushroom & Black Truffle Dumpling (3) 75
黑松露上素蒸粉果(三件)
- Scallop & Chives Dumpling (3) 75
帶子韭菜海鮮餃(三件)
- Mozzarella & Spinach Dumpling(3) 68
芝士菠菜餃(三件)
- Pan-Fried Vegetable Beancurd Roll (3) 68
素腐皮卷(三件)

APPETISERS

- Golden Pork Belly 198
炭火燒金方(腩仔)
- Jellyfish Salad with Sesame Oil, Coriander & Red Chilli 108
涼拌海蜇頭
- Cucumber, Chilli & Coriander Salad with Vintage Vinegar Dressing 88
手拍青瓜
- Wood Ear Mushrooms with Chilli Oil & Shanxi Vinegar Dressing 68
醋香木耳

SOUP

- Double-Boiled Sea Whelk, Matsutake Mushroom & Bamboo Pith Soup 248
松茸竹筍燉海螺湯
- Conch Shell, Dried Scallop & Dendrobium Flower Soup 208
石斛花元貝燉響螺湯
- Morel Mushroom, Bamboo Pith & Cabbage Soup 138
羊肚菌竹筍燉菜膽湯
- Vegetarian Hot & Sour Soup 108
 文思酸辣羹
- Spinach & Quinoa Soup 98
藜麥菠菜羹

SEA

- Steamed Garoupa with Chilli 468
- Glass Noodles & Green Pepper Corns 298
韭香鮮花椒蒸星斑球
- Steamed Egg White Custard, Lobster & Caviar 298
黑魚子蛋白龍蝦球 Extra Caviar 另加魚子醬 5g +\$268 (individually served 一位用)
- Wok-fried Scallops with Baby Lotus Root & XO sauce (6) 298
XO 醬藕苗炒帶子(六件)

LAND

- Australian Wagyu Beef with Assorted Mushrooms & Wild Chilli (120g) 458
野山椒爆澳洲和牛肉粒(120g)
- Wagyu Beef Mapo Tofu 198
 和牛川味麻婆豆腐

VEGETABLES

- Madame Fù's Lotus Pond 188
荷塘月色
- Baby Vegetable with Purple Sweet Potato in Chicken Broth 188
紫薯雞湯浸菜苗
- Wok-fried Asparagus with Mixed Vegetables 178
鮮蘆筍炒彩蔬
- Stir-fried Seasonal Vegetables with Garlic 158
蒜蓉炒時令蔬菜
- Stir-fried Chinese Kale with Ginger 158
黃糖薑米炒芥蘭

RICE & NOODLE

- Crab & Egg White Fried Rice topped with Crab Roe 248
蟹子蟹肉蛋白炒飯
- Flat Rice Noodles with Angus Beef 208
乾炒安格斯牛河
- Egg Fried Wild Rice & Seasonal Vegetables 158
素菜粒野米蛋炒飯

DESSERTS

- Dark Chocolate Cake with Raspberry Coulis & Häagen-Dazs Vanilla Ice-cream 138
特濃黑朱古力蛋糕配 Häagen-Dazs 雲呢拿雪糕
- Häagen-Dazs Sundae Cone 138
Häagen-Dazs 新地杯
- Pavlova with Yuzu Cream & Lemon Jelly 138
柚子蛋白脆甜餅配檸檬啫喱
- Chocolate Banana Ganache with Honey Comb 138
香蕉朱古力焦糖脆脆

Please inform us if you are ordering from the Gluten Free Menu 如果您挑選無麸質菜單, 請通知我們

Vegetarian Vegan Spicy Sichuan Peppercorn
All prices are in HKD and are subject to 10% service charge
Takeaway box \$5 each