Madame Fù
GRAND CAFÉ CHINOIS

SET LUNCH
午餐套餐

Gourmet menu

Appetizer
前菜

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

Dim Sum Selection Basket
精選點心籃

Mozzarella & Spinach Dumpling
芝士菠菜餃

Steamed Preserved Black Olives & French Bean Dumpling
法邊豆欖菜餃

Steamed Seafood Dumplings with Chinese Asparagus & Crab Roe
玉筍海鮮蟹籽餃

Lava custard bun in Panda Shape
熊貓流心奶皇包

Wok-fried Seasonal Vegetables with Garlic
蒜蓉炒時蔬

(Choose one option 選一款)

Sakura Shrimp Noodles with Toasted Sesame Dressings
櫻花蝦麻醬拌麵

or 或

Egg Wild Rice Fried Rice with Seasonal Vegetables & Dried Cranberries
紅莓翠蔬野米金蛋炒飯

Almond Chocolate Tart
法式杏仁朱古力脆撻

Menu Dégustation

Winter Harvest Prawn Dumplings with Crystal Ice Plant
冬翠冰菜鮮蝦餃

Carrot-Shaped Sticky Rice Dumpling with Tomato, Minced Meat & Cheese
蕃茄芝士流心咸水角

Cucumber Salad with Wood Ear Mushrooms in Chilli Oil & Shanxi Vinegar Dressing
醋香青瓜木耳

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

(Upgrade options 升級以下其一)

Snow Pear, Fig & Chicken Soup
雪梨乾南北杏無花果清燉雞湯 +$18

or 或

Hot & Sour Soup +$28
文思酸辣羹

Stir-fried Chinese Kale with Sichuan Sausage
冬釀川味臘腸炒芥蘭

Kung Pao Prawns
宮保蝦球

Golden Garlic & Smoked Duck Fried Rice
金蒜煙鴨粒炒飯

French Vanilla Crème Brûlée
法式雲呢拿焦糖燉蛋

Chinese Tea 中式茗茶

$348 $498

Smoked Bean Curd Roll Shiitake Mushroom & Carrot (2 pcs) - *add $50*	煙燻素鵝 (2件) - 加 *$50*
Lava custard bun in Panda Shape (1pc) - *add $35*	熊貓流心奶皇包 (1件) - 加 *$35*
Vegetarian Spring Roll (3 pcs) - *add $30*	香脆素春卷 (3件) - 加 *$30*

- Monday to Friday -

Earl Grey Sichuan Pepper Sparkling Tea, Honey Chrysanthemum Sparkling Tea - upgrade with $18 (glass)
Sparkling Wine, House Wine - add $50 (glass), Regular Coffee, Iced Coffee, Espresso - add $30 (cup)

Free-flow Sparkling Wine, White Wine and Red Wine, Beer add $330 (per guest)
To enjoy 2 hours of free-flow

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