

Exquisite Taste of Master Chef Kit

Serving premium Cantonese cuisine, Chef de Cuisine Kit Liao is the legendary culinary artist of Madame Fù Grand Café Chinois, renowned for his exquisite blend of authentic Chinese flavours and contemporary presentation, highlighting authentic Chinese culinary culture. At Madame Fù, Chef Kit and his team infuse the true spirit of Cantonese cuisine to his dynamic creations.

前菜 APPETISERS

Fantinel Prosecco Extra dry DOC, Italy, NV

踏雪尋梅 - 話梅漬小蕃茄	Tangy Plum-Infused Cherry Tomatoes Delight
法邊豆欖菜餃	Steamed Preserved Black Olives & French Bean Dumpling
xo醬菌粒鬆脆球	Housemade Potato Tartlet Stuffed with Diced Mushrooms Stir-fried in XO Sauce
揚州豆絲拌青瓜	Shredded Yangzhou Tofu, Cucumber with Sesame Dressing

主菜 MAIN COURSE

滬江蝦仁 Stir-fried Prawns with Zhenjiang Vinegar

Georgetown Pinot Rosé 2018, New Zealand

* 煎澳洲帶子配繡球菌 * Scallop with Cauliflower Fungus

脆炸比目魚伴蕎頭醬 Deep-fried Halibut Filet with Pickled Onion Dressing

Pierre Chainier, Les Calcaires, Pinot Noir, France 2023

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

* 雲南辣椒子蒜炒安格斯牛柳粒 * Sauteed Diced Angus Beef with Yunnan Chili & Garlic

松露炒飯 Truffle Fried Rice

甜品 DESSERT

Gascogne D' Alain Brumont, France 2014

青柑桔熱情果白朱古力蛋糕 Calamansi & Passionfruit Gateau

6 Courses - \$698 PER PERSON

* 8 Courses - \$880 PER PERSON

Wine Pairing add \$388

Booking minimum for two persons or up

Whole table must participate

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