

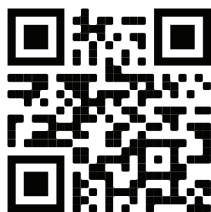


*Madame Fu*

GRAND CAFÉ CHINOIS

At Tai Kwun, Central

**DAILY MENU**



View our menu online  
Simply scan the QR code

# 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

318

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 approx. 35 mins | 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' flavours.*

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。

(LIMITED AVAILABLE 限量供應)

# MADAME FÙ'S SIGNATURE

## Peking Duck

788

北京片皮鴨 (全隻)

(Please pre-order in advance 敬請提前預訂)

Second Course 二食：

## Sauteed Minced Duck with Lettuce Wrap

948

京醬炒鴨崧配生菜包

*A dish with true culinary experience. Glazed with layers of our Chef's secret sauce and air-dried for 6 hours, our Peking Duck is then hang-roasted in an open oven, resulting in a glossy, crispy brown skin while retaining succulent meat inside.*

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

298

Half 半隻

松露法蔥脆皮雞

538

Whole 全隻

(Please pre-order in advance 敬請提前預訂)

*Our very own roasted chicken with a homemade black truffle and chive sauce will deliver a tingling sensation, brimming with enticing aromas; an electrifying taste with a hint of sweetness in 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

168

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

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

# SEASONAL SPECIALS

## Golden Minced Chicken Puff (3)

88

### 雞蓉金絲酥 (三件)

*Each piece is skillfully crafted with rich and delicate chicken soup and tender minced chicken, hand-wrapped in shredded bread and deep-fried to perfection. Our chefs' dedication to craftsmanship ensures that every bite of our dim sum is a true culinary masterpiece.*

以濃郁味美的上湯與幼滑細嫩的雞蓉製成內餡，由師傅逐粒全人手以麵包絲精製，經高溫油炸，香酥鬆脆，匠心之作。

( AVAILABLE FOR LUNCH ONLY )  
只限午餐供應

## 🌿 Steamed Preserved Black Olives & French Bean Dumpling (3)

88

### 法邊豆欖菜餃 (三件)

*The refreshing and crunchy french bean accompanied by the rich and attractive Chaoshan-style pickled olives, providing a perfect collision of textures and flavours. Each bite is a sensory delight, overflowing with irresistible aroma.*

清爽多汁的法邊豆內餡伴以潮汕風味的欖菜，口感與味道的碰撞，誘發濃郁絕妙的風味，香氣四溢。

( AVAILABLE FOR LUNCH ONLY )  
只限午餐供應

## French Quail Soup with Black Garlic

168

### 黑蒜鮮燉法國鶴鶉湯

*The tender French quail is dedicatedly simmer the quail at low temperature with soft and sweet fermented black garlic to retain the freshness, creating a heart-warming soup that is perfect for nourishing your health during the colder months.*

法國鶴鶉肉質細嫩，特別選用軟綿香甜的黑蒜，經長時間低溫燉煮保留食材的新鮮風味，湯頭清澈鮮甜，最適合秋冬季節滋補養生。

# SEASONAL SPECIALS

## Crispy Roasted Goose

Regular 例牌 \$338

脆皮明爐燒鵝

Half 半隻 \$538

*Introducing our traditional Cantonese-style roasted goose, combining Chef Kuen BBQ skills for over 40 years, the goose is marinated in his refined secret sauce that adds rich and flavourful touches to the meat. Flaky and crispy goose skin with the tender and juicy meat will bring the peak of Cantonese delicacy to your palate, giving you a truly unforgettable dining experience.*

傳統的廣式燒鵝，結合燒味部總廚超過四十年燒味技藝，  
外皮燒至油亮酥脆，肉質緊緻多汁，讓粵式美味提升至舌尖的高峰！

( PLEASE PRE-ORDER IN ADVANCE, LIMITED AVAILABLE )  
( 敬請提前預訂，限量供應 )

## Stir-fried Cauliflower with Yunnan Smoked Ham

198

百花菜炒雲南煙燻肉

*Our Chef de Cuisine, Chef Kit has uniquely selected the aromatic smoked ham and perfectly stir-fried with cauliflower to create a delectable dish.*

*The hot-wok fully stimulates the “wok-hei” of this dish, enhancing the flavour to another level. 廚藝總監杰師傅甄選獨特的家鄉煙燻肉，配合百花菜快炒，鑊氣十足，充分激發燻製的芳香。*

## Golden Oyster Pancake Omelette

188

黃金香煎蠔餅

*Indulge in our autumn and winter specials featuring the plump local oysters that are in season.*

*Full of umami and are specially fried with golden fresh eggs into a pancake omelette, creating a irresistible dish that is perfect for the season.*

秋冬當季的肥美本地生蠔，鮮味十足，豐滿多汁，特別選用金黃濃厚的鮮雞蛋煎製，  
外脆內軟，專屬秋冬的溫暖滋味。

( LIMITED AVAILABLE 限量供應 )

## Dark Forest Trifle Symphony

148

德式櫻桃朱古力慕斯杯

*Our pastry head chef has taken the classic black forest cake to new heights with innovative elements and a perfect balance of flavours. Our sweet and silky-smooth dark chocolate paired with fruity and tangy cherry jam will make you want to savour every bite over and over again.*

甜品部主廚融入創新元素重新演繹經典黑森林蛋糕，絲甜柔滑的黑朱古力，  
配合果香酸甜的櫻桃果醬，味覺的完美平衡，絕妙的味道讓您讓你一口接一口。

 Spicy  Vegetarian

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

# 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)	78
  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)	78
Steamed Cod Fish & Preserved Vegetable Dumpling (2)	白鱈魚酸菜餃(兩件)	88
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)	88
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)	78
Satay Beef Siu Mai (3)	沙爹牛肉燒賣(三件)	88
  Wonton in Chilli Oil (4)	香麻川味抄手(四件)	95
 Treasured Mushroom Shaped Steamed Bun (2)	錦繡冬菇包(兩件)	78
 Vegetarian Beef Siu Mai with Coriander (3)	香荳素牛肉燒賣(三件)	88

## FRIED 炸點

  Pan-Fried Vegetable Beancurd Roll (3)	素腐皮卷(三件)	78
Deep-fried Curry Chicken Dumpling (3)	炸咖哩雞角(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)	80
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 Favourite  Spicy  Gluten Free  Vegetarian


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

# APPETISERS

- Deluxe Dim Sum Platter (8) 298  
錦繡點心拼盤 (八件)  
(Available For Dinner Only 限晚餐供應)
-  Crispy Seafood Paradise with Hong Kong  
“Typhoon Shelter” Style 238  
避風塘海鮮匯
- 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 218  
熔岩蝦多士
-  Calamari with Spicy Salt 188  
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
-  Spicy Sliced Beef Shank 168  
 麻辣五香牛腱
- Traditional Chinese Drunken Chicken 128  
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) 118  
煙燻素鵝 (四件)

 Sichuan Peppercorn  Spicy  Madame Fù Favourite  
All prices are in HKD and are subject to 10% service charge

(Please pre-order in advance 敬請提前預訂)

-  Baked Crispy Chicken stuffed with Black Truffle 900  
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
- Braised 3-heads Abalone with Fresh Organic Maitaka 580  
蠔皇三頭澳洲鮑魚配新鮮有機舞茸菌

## SOUP

- Double-Boiled Sea Whelk, 258  
Matsutake Mushroom & Bamboo Pith Soup  
松茸竹筴燉海螺湯
- Conch Shell, Dried Scallop & 218  
Dendrobium Flower Soup  
石斛花元貝燉響螺湯
- Creamy Mini-Squash & Morel 158  
Mushroom Soup  
迷你原個南瓜羊肚菌湯
- Morel Mushroom, Bamboo Pith & 148  
Cabbage Soup  
羊肚菌竹筴燉菜膽湯
-  Hot & Sour Soup 118  
文思酸辣羹

## SEA

-  Steamed Garoupa with Chilli 468
-  Glass Noodles & Green Pepper Corns (5) 428  
韭香鮮花椒蒸星斑球 (五件)
-  Crispy White Cod with 428  
Ginger Vinegar Glaze (5)  
醋椒汁脆皮白鱈魚 (五件)
- Teriyaki Baked Salmon 298  
served on a smoke dome  
碳燒燒汁三文魚
-  Golden Coral Fish Fillet 208  
with Sweet & Sour Sauce  
宮保香脆松子魚
-  Flaming Prawns (8) 298  
火焰醬燒蝦球 (八件)
-  Kung Pao Prawns (8) 298  
宮保蝦球 (八件)
-  Wok-fried Scallops with Baby Lotus Roots & 328  
XO sauce (6)  
XO 醬藕苗炒帶子 (六件)

## 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	298
Maltose Glazed Spanish Chestnut-Fed Barbecued Char Siu 麥烤西班牙栗飼叉燒	298
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	218
 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	198
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 Woodear Mushroom, Lotus Root & Chinese Water Chestnut 鮮蘆筍炒彩蔬	188
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	168
Stir-Fried Chinese Kale with Ginger 黃糖薑米炒芥蘭	168

## RICE & NOODLE

Crab & Egg White Fried Rice topped with Crab Roe 蟹子蟹肉蛋白炒飯	258
Steamed Garlic Garoupa Rice in Lotus Leaf 荷香蒜蓉蒸星斑飯	248
Egg Fried Wild Rice & Seasonal Vegetables 素菜粒野米蛋炒飯	178
Braised E-Fu Noodles with Black Truffle Sauce 黑松露山珍乾燒伊麵	218
Flat Rice Noodles with Angus Beef 乾炒安格斯牛河	218
 Stir-fried Potato Noodles with Pickled Peppers & Egg 泡椒炒薯粉	178
 Madame Fù's Dan Dan Noodles 擔擔麵	118

## DESSERTS

Madame Fù's Dessert Platter Madame Fù's 甜品拼盤	398
"Yuen - Yeung" Lava Paris Brest - Milk Tea & Coffee Paris Brest 鴛鴦流心巴黎泡芙	188
Black Sesame Raspberry Lava Tart 黑芝麻紅莓流心撻	158
Pistachio Ricotta Cheese with Thyme & Apricot 開心果奶酪伴百里香杏脯	158
Blueberry Cheese Pavlova 藍莓芝士蛋白脆餅	148
Dark Chocolate Cake with Mandarin 橘香柑桔黑朱古力蛋糕	138
Madame Fu's Cake ( 4 inch ) <i>2 days pre-order</i> Rose Flavour Victoria Sponge 玫瑰夾心維多利亞蛋糕 (4寸) 敬請提前兩天預訂	280
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





# VEGETARIAN & VEGAN MENU

## DIM SUM

(AVAILABLE FOR LUNCH ONLY | 只限午餐供應)

- Assorted Mushroom & Black Truffle Dumpling (3) 78  
黑松露上素蒸粉果(三件)
- Mozzarella & Spinach Dumpling (3) 68  
芝士菠菜餃 (三件)
- Pan-Fried Vegetable Beancurd Roll (3) 78  
素腐皮卷 (三件)
- Vegetarian Beef Siu Mai with Coriander (3) 88  
香荳素牛肉燒賣 (三件)

## APPETISERS

- Deluxe Dim Sum Platter (8) 268  
錦繡點心拼盤 (八件)  
(Available For Dinner Only 只限晚餐供應)
- Vegetarian Spring Roll (6) 72  
香脆素春卷 (六件)
- Crispy Cauliflower Fungus with Sweet Zhen Jiang Vinegar 128  
醋香繡球菌
- Smoked Bean Curd Roll with Shiitake Mushroom & Carrot (4) 118  
煙燻素鵝 (四件)
- Salt and Pepper Crispy Tofu 108  
椒鹽豆腐粒
- Cucumber, Chilli & Coriander Salad with Vintage Vinegar Dressing 88  
 手拍青瓜
- Wood Ear Mushrooms 68  
 with Chilli Oil & Shanxi Vinegar Dressing  
醋香木耳

## SOUP

- Creamy Mini-Squash & Morel Mushroom Soup 158  
迷你原個南瓜羊肚菌湯
- Morel Mushroom, Bamboo Pith & Cabbage Soup 148  
羊肚菌竹筴燉菜膽湯
- Vegetarian Hot & Sour Soup 118  
 文思酸辣羹

Please inform us if you would like to change any items from our menu to vegetarian

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

## MAINS

- Sichuan Spicy Plant-based Chicken 248  
 辣子素雞
- “Impossible” Mapo Tofu 198  
 “Impossible” 麻婆豆腐
- Stir-fried French Bean with Wild Mushrooms in Soybean Sauce 188  
法國豆炒野生菌

## VEGETABLES

- Wok-fried Asparagus with Wood ear Mushroom, Lotus Root & Chinese Water Chestnut 188  
鮮蘆筍炒彩蔬
- Stir-fried Seasonal Vegetables with Garlic 168  
蒜蓉炒時令蔬菜
- Stir-fried Chinese Kale with Ginger 168  
黃糖薑米炒芥蘭
- Steamed Eggplant with Crispy Garlic & Coriander in Termite Mushrooms 148  
雞樅菌蒸茄子

## RICE & NOODLE

- Braised E-Fu Noodles with Black Truffle Sauce 218  
黑松露山珍乾燒伊麵
- Egg Fried Wild Rice & Seasonal Vegetables 178  
素菜粒野米蛋炒飯
- Stir-fried Potato Noodles with Pickled Peppers & Egg 178  
泡椒炒薯粉

## DESSERTS

- “Yuen - Yeung” Lava Paris Brest - Milk Tea & Coffee Paris Brest 188  
鴛鴦流心巴黎泡芙
- Black Sesame Raspberry Lava Tart 158  
黑芝麻紅莓流心撻
- Dark Chocolate Cake with Mandarin 138  
橘香柑桔黑朱古力蛋糕
- Blueberry Cheese Pavlova 148  
藍莓芝士蛋白脆餅
- Madame Fu’s Cake ( 4 inch ) 2 days in advance 280  
Rose Flavour Victoria Sponge  
玫瑰夾心維多利亞蛋糕 (4寸) 敬請提前兩天預訂
- Peanut & Sesame Cantonese Sticky Rice Cake 90  
花生芝麻糯米糍



# GLUTEN FREE MENU

## DIM SUM

(AVAILABLE FOR LUNCH ONLY | 只限午餐供應)

- Assorted Mushroom & Black Truffle Dumpling (3) 78  
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) 78  
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 68  
 with Chilli Oil & Shanxi Vinegar Dressing  
醋香木耳

## SOUP

- Double-Boiled Sea Whelk, Matsutake Mushroom & Bamboo Pith Soup 258  
松茸竹筍燉海螺湯
- Conch Shell, Dried Scallop & Dendrobium Flower Soup 218  
石斛花元貝燉響螺湯
- Creamy Mini-Squash & Morel Mushroom Soup 158  
迷你原個南瓜羊肚菌湯
- Morel Mushroom, Bamboo Pith & Cabbage Soup 148  
羊肚菌竹筍燉菜膽湯
- Vegetarian Hot & Sour Soup 118  
 文思酸辣羹

## SEA

- Steamed Garoupa with Chilli 468
- Glass Noodles & Green Pepper Corns (5) 318  
韭香鮮花椒蒸星斑球 (五件)
- Steamed Egg White Custard, Lobster & Caviar 318  
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) 328  
XO 醬藕苗炒帶子 (六件)

## LAND

- Australian Wagyu Beef 458  
with Assorted Mushrooms & Wild Chilli (120g)  
野山椒爆澳洲和牛肉粒 (120g)
- Wagyu Beef Mapo Tofu 218  
 和牛川味麻婆豆腐

## VEGETABLES

- Madame Fù's Lotus Pond 198  
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 Woodear Mushroom, Lotus Root & Chinese Water Chestnut 188  
鮮蘆筍炒彩蔬
- Stir-fried Seasonal Vegetables with Garlic 168  
蒜蓉炒時令蔬菜
- Stir-fried Chinese Kale with Ginger 168  
黃糖薑米炒芥蘭
- Stir-fried French Bean with Wild Mushrooms in Soybean Sauce 188  
法國豆炒野生菌

## RICE & NOODLE

- Steamed Garlic Garoupa Rice 248  
in Lotus Leaf (For 2 persons)  
荷香蒜蓉蒸星斑飯 (兩位用)
- Crab & Egg White Fried Rice 258  
topped with Crab Roe  
蟹子蟹肉蛋白炒飯
- Flat Rice Noodles with Angus Beef 218  
乾炒安格斯牛河
- Egg Fried Wild Rice & Seasonal Vegetables 178  
素菜粒野米蛋炒飯

## DESSERTS

- Pistachio Ricotta Cheese with Thyme & Apricot 158  
開心果奶酪伴百里香杏脯
- Blueberry Cheese Pavlova 148  
藍莓芝士蛋白脆餅
- Dark Chocolate Cake with Mandarin 138  
橘香柑桔黑朱古力蛋糕

Vegetarian Vegan Spicy Sichuan Peppercorn  
All prices are in HKD and are subject to 10% service charge