

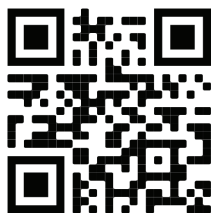


Madame Fu

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

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 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

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 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

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 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

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

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

SEASONAL SPECIALS

Spicy Deep Fried Taro Dumpling (3)

78

香辣蜂巢芋角 (三件)

Fiery deep-fried taro dumplings bursting with spice and flavour.

Each bite is an invitation to indulge in culinary bliss and adventure.

熱騰騰的酥炸香辣蜂巢芋角，充滿香料和風味，

讓你每一口都沈醉於美味的幸福中。

(AVAILABLE FOR LUNCH ONLY)
只限午餐供應

Treasured Mushroom Shaped Steamed Bun (2)

78

錦繡冬菇包 (兩件)

Skillfully crafted mushroom-shaped steamed buns, filled with a medley of savoury mushrooms including king oyster, tea tree, and maitake, complemented by the delightful crunch of water chestnuts. A symphony of flavours that will mesmerize senses.

精心製作蘑菇形狀的錦繡冬菇包，裡面充滿了四種美味的菇菌，

菇菌與馬蹄肉爽脆的配搭是令人著迷的風味交響曲。

(AVAILABLE FOR LUNCH ONLY)
只限午餐供應

Sichuan Style Preserved Pork Sausage with Asparagus

138

四川臘腸伴萵筍

Delight in our refined pairing of preserved pork sausage and crisp asparagus.

The sausage's richness is balanced by the refreshing crunch of asparagus.

享受我們精心搭配的四川臘腸伴萵筍，臘腸的濃郁香氣

與萵筍的清脆口感，是一個完美的平衡。

 Sichuan Peppercorn  Spicy  Vegan

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

SEASONAL SPECIALS

Aromatic Roasted Pipa Duck (Whole / Half)

古法醬燒琵琶鴨 (全隻 / 半隻)

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

340
Half 半隻

648
Whole 全隻

Meticulously crafted and roasted with traditional & time-honoured techniques, indulge in our aromatic roasted pipa duck accompanied by Madame Fù's secret sauce.

Crispy skin, succulent meat—a symphony of flavours awaits.

採用傳統的工藝精心製作和烘烤，讓芳香四溢的燒琵琶鴨佐以 Madame Fù 的秘製醬汁。脆皮、多汁的鴨肉正在等著您細細品嚐。

(LIMITED AVAILABLE 限量供應)

Creamy Mini-Squash & Morel Mushroom Soup

迷你原個南瓜羊肚菌湯

A soup like no other. Savour the richness of our velvety mini-squash and morel mushroom soup. Indulge in creamy perfection without the use of cream.

品嚐我們以迷你南瓜和羊肚菌製作的絲滑濃湯，無需使用忌廉也可享受奶油般的完美體驗。

148

Stir-Fried Chinese Kale, Babycorn with Malaysian Sambal Sauce

叻巴醬炒芥蘭玉米芯

Embrace the tenderness of Chinese kale, stir-fried with Malaysian sambal sauce creating a flavourful symphony that is bold, delicious, and mildly spicy allure.

柔嫩的芥蘭，爽脆的玉米芯與馬來西亞叻巴醬一起快炒，創造出大膽、美味和微辣的美味交響曲。

188

Shredded Chicken with Premium Soy Sauce & Stir-Fried Silver Pin Noodles

頭抽雞柳鑊炒銀針粉

Silver Pin noodles are long and have a distinctive shape resembling needles. The tender chicken is infused with our premium soy sauce, transports you to the vibrant flavours of Southeast Asia and China, an immersive culinary experience awaits.

銀針粉獨特像針的外型，配以優質醬油醃製的滑嫩雞肉，將您帶入充滿活力的東南亞和中國的風味，沉浸式的美食體驗等著您。

178

 Spicy

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) | 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 |

FRIED 炸點

| | | |
|---|-----------|----|
| Pan-Fried Vegetable Beancurd Roll (3) | 素腐皮卷(三件) | 68 |
| 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) | 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 |
|-------------------|---------|----|

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

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

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 208
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
韭香鮮花柳蒸星斑球
- 🍌 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

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

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 Woodear Mushroom, Lotus Root & Chinese Water Chestnut 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 |
| Pavlova with Passionfruit Sauce & Mix Berries 蛋白脆甜餅配百香果醬 | 138 |
| Häagen-Dazs Sundae Cone Häagen-Dazs 新地杯 | 128 |
| Tiramisu 意式芝士蛋糕杯 | 108 |
| 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) 75
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) 68
素腐皮卷(三件)

APPETISERS

- Deluxe Dim Sum Platter (8) 240
錦繡點心拼盤(八件)
(Available For Dinner Only 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) 108
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 with Chilli Oil & Shanxi Vinegar Dressing 68
醋香木耳

SOUP

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

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 Fish 248
辣子素魚
- "Impossible" Mapo Tofu 188
 "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 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
- Steamed Eggplant with Crispy Garlic & Coriander in Termite Mushrooms 138
雞縱菌蒸茄子

RICE & NOODLE

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

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
- Earl Grey Mille Crepe Cake 128
伯爵千層蛋糕
- Pavlova with Passionfruit Sauce & Mix Berries 138
蛋白脆甜餅配百香果醬
- Häagen-Dazs Sundae Cone 128
Häagen-Dazs 新地杯
- Tiramisu 108
意式芝士蛋糕杯
- 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) 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
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 Woodear Mushroom, Lotus Root & Chinese Water Chestnut 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
- Pavlova with Passionfruit Sauce & Mix Berries 138
蛋白脆甜餅配百香果醬
- Chocolate Banana Ganache with Honey Comb 128
香蕉朱古力焦糖脆脆

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