



*Madame Fù*

GRAND CAFÉ CHINOIS

## **Exquisite Taste of Madame Fù**

### 前菜 APPETISERS

#### *Champagne - Piper-Heidsieck Cuvee Brut*

冰鎮九年百合拼百靈菇 Iced Eryngii Mushroom & Lily Bulb

醋香繡球菌 Crispy Cauliflower Fungus  
with Sweet Zhen Jiang Vinegar

白鱈魚酸菜餃 Steamed Cod Fish  
& Preserved Vegetable Dumpling

手撕雞沙律 Chicken Salad with Sichuan Sesame Dressing

### 主菜 MAIN COURSE

#### *Georgetown Pinot Rose 2018, New Zealand*

XO 醬藕苗炒蝦球 Wok-fried Prawns with Baby Lotus Roots & XO sauce

黑毛豬叉燒 Madame Fù's Iberico Char Siu

#### *Trapiche Malbec, Mendoza, Argentina*

雲南辣椒子蒜炒安格斯牛柳粒 Sautéed Diced Angus Beef with Yunnan Chilli & Garlic

蒜香勝瓜配薯粉 Steamed Luffa with Potato Noodles & Garlic

### 甜品 DESSERT

#### *Gascogne D' Alain Brumont, France*

特濃黑朱古力蛋糕 Dark Chocolate Cake with Raspberry Coulis  
配 Häagen-Dazs 雲呢拿雪糕 & Häagen-Dazs Vanilla Ice Cream

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\$650 PER PERSON

Wine Pairing add \$400

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