



Madame Fu

GRAND CAFÉ CHINOIS

BRUNCH

3rd Floor, Barrack Block, Tai Kwun,
No. 10 Hollywood Road, Central, Hong Kong
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www.madamefu.com.hk |   @madamefugrandcafe

FREE FLOW DRINKS

Standard

2 hours - \$858 / 3 hours - \$998 per guest

Torresella Prosecco Extra Dry NV, Italy

Sparkling Rosé - L'Ormarins Rosé NV, South Africa

White Wine - Colle Moro, Friso, Abruzzo, Chardonnay, Italy

Rosé Wine - Jacob's Creek Le Petit Rose 2022, Australia

Red Wine - Colle Moro, Friso, Abruzzo, Merlot, Italy

Vodka / Gin / Rum / Tequila / Whisky / Bourbon

(Served with a selection of soft drinks)

Jinro Soju

Tsing Tao Bottle

Soft Drinks / I'm Groot / Chrysanthemum Bees Knees / Ruby Dust / Chinese Tea

Deluxe

2 hours - \$998 / 3 hours - \$1,240 per guest

Champagne - G. H. Mumm Cordon Rouge NV, France

Sparkling Rosé - L'Ormarins Rosé NV, South Africa

White Wine - Campo Nuevo, Navarra, Viura & Chardonnay, Spain

Rosé Wine - Jacob's Creek Le Petit Rose 2022, Australia

Red Wine - Campo Nuevo, Navarra, Tempranillo, Spain

Vodka / Gin / Rum / Tequila / Whisky / Bourbon

(Served with a selection of mixers)

Bellini / Aperol Spritz / Mimosa / Bloody Mary

Saké/ Jinro Soju

Tsing Tao Bottle / Asahi bottle / Carlsberg Smooth - Draught

Soft Drinks / I'm Groot / Chrysanthemum Bees Knees / Ruby Dust / Chinese Tea

Drinks upgrades require whole table participation

Non-alcoholic \$650* per guest (2 hours)

(*Price \$325 for Children age 3 to 10 years old)

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

Brunch Menus is not applicable to event booking

LOVE TO BRUNCH

北京片皮鴨 PEKING DUCK

點心 DIM SUM TROLLEY

黑松露上素蒸粉果 Assorted Mushroom & Black Truffle Dumpling

叉燒包 Madame Fù's Char Siu Bao

帶子韭菜海鮮餃 Scallop & Chives Dumpling

香脆素春卷 Vegetarian Spring Roll

水晶蝦餃皇 (三件) (另加 \$45) *Crystal Shrimp Dumpling (3) (add on \$45)*

前菜 APPETISERS

麻辣凍豆腐 Cold Beancurd in "Mala" Spicy Sauce

黑毛豬叉燒 Madame Fù's Iberico Char Siu

手拍青瓜 Cucumber, Chilli & Coriander Salad
with Vintage Vinegar Dressing

主菜 MAINS

京蔥爆蝦 Sichuan Wok-fried Shrimps

干鍋四川辣子雞 Firecracker Chicken

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

甜品 DESSERT

Häagen-Dazs 新地雪糕 **Häagen-Dazs** Ice Cream Sundae

Unlimited PEKING DUCK and DIM SUM
Brunch Menu requires whole table participation
Minimum participation of 2 people required

FREE FLOW DRINKS

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(Served with a selection of soft drinks)

Jinro Soju

Tsing Tao Bottle

Soft Drinks / I'm Groot / Chrysanthemum Bees Knees / Ruby Dust / Chinese Tea

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Bellini / Aperol Spritz / Mimosa / Bloody Mary

Saké/ Jinro Soju

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LOVE TO BRUNCH

 VEGETARIAN & VEGAN

點心 DIM SUM TROLLEY

黑松露上素蒸粉果 Assorted Mushroom & Black Truffle Dumpling

芝士菠菜餃 Mozzarella & Spinach Dumpling

香脆素春卷 Vegetarian Spring Roll

前菜 APPETISERS

素麻辣凍豆腐 Cold Beancurd in "Mala" Spicy Sauce

醋香木耳 Wood Ear Mushrooms with Chilli Oil & Shanxi Vinegar Dressing

手拍青瓜 Cucumber, Chilli & Coriander Salad with Vintage Vinegar Dressing

煙燻素鵝 Smoked Bean Curd Roll with Shiitake Mushroom & Carrot

主菜 MAINS

"Impossible" 麻婆豆腐 "Impossible" Mapo Tofu

柚子素魚 Plant-based Fish in Yuzu Sauce

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

甜品 DESSERT

花生芝麻糯米糍 Peanut & Sesame Cantonese Sticky Rice Cake

Unlimited DIM SUM

Brunch Menu requires whole table participation

Minimum participation of 2 people required

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LOVE TO BRUNCH

 GLUTEN FREE

點心 DIM SUM TROLLEY

黑松露上素蒸粉果 Assorted Mushroom & Black Truffle Dumpling

芝士菠菜餃 Mozzarella & Spinach Dumpling

帶子韭菜海鮮餃 Scallop & Chives Dumpling

前菜 APPETISERS

手拍青瓜 Cucumber, Chilli & Coriander Salad with Vintage Vinegar Dressing

炭火燒金方(腩仔) Golden Pork Belly

醋香木耳 Wood Ear Mushrooms with Chili Oil & Shanxi Vinegar Dressing

素腐皮卷 Pan-Fried Vegetable Beancurd Roll

主菜 MAINS

和牛川味麻婆豆腐 Wagyu Beef Mapo Tofu

京蔥爆蝦 Sichuan Wok-fried Shrimps

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

甜品 DESSERT

Häagen-Dazs 新地雪糕 **Häagen-Dazs** Ice Cream Sundae

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