



Madame Fu

GRAND CAFÉ CHINOIS

BRUNCH

3rd Floor, Barrack Block, Tai Kwun,
No. 10 Hollywood Road, Central, Hong Kong
+ 852 2114 2118 | reservations@madamefu.com.hk
www.madamefu.com.hk |   @madamefugrandcafe

INFINITE DRINKS DELIGHT

2 hours - \$998 / 3 hours - \$1,288 per guest

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

Fantinel Prosecco Extra dry DOC, NV, Italy

Sparkling Rosé - Vilarnau Sparkling Rose CAVA, NV, Spain

White Wine - Pierrick Harang Le Petit Balthazar Viognier Sauvignon Blanc 2024

Red Wine - Pierrick Harang Le Petit Balthazar Merlot 2024

Vodka / Gin / Rum / Tequila / Whisky / Bourbon

(Served with a selection of soft drinks)

Bellini / Aperol Spritz / Mimosa / Bloody Mary

Tsing Tao Bottle

Japanese Saké

I'm Groot *(Spiced Mango & Basil with Soda)*

Amber Stone *(Thyme Chrysanthemum Honey with Tonic)*

Ruby Dust *(Homemade Rose & Lychee Syrup with Lemonade)*

Fresh Orange Juice / Cranberry Juice / Pineapple Juice

Soft Drinks

Chinese Tea

Participation is required for entire table with alcoholic drink package

NON-ALCOHOLIC package \$720 per guest (2 hours)

Price \$340 for Children age 3 to 10 years old

All prices are in HKD and are subject to 10% service charge
BRUNCH MENUS ARE NOT APPLICABLE TO EVENT BOOKING

LOVE TO BRUNCH

北京片皮鴨 PEKING DUCK

點心 DIM SUM

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

翡翠帶子韭菜海鮮餃 Scallop & Chives Dumpling

叉燒包 Madame Fù's Char Siu Bao

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)*

雞粒咸水角 (三件) (另加 \$45) *Chicken Sticky Rice Dumpling (3) (add on \$45)*

沙爹牛肉燒賣 (三件) (另加 \$68) *Satay Beef Siu Mai (3) (add on \$68)*

前菜 APPETISERS

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

辣肉醬配手工窩巴 Spicy Bolognese with Rice Cracker

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

主菜 MAINS

滬江蝦仁 Stir-fried Prawns with Zhenjiang Vinegar

干鍋四川辣子雞 Firecracker Chicken

醬皇腸粉 Stir-fried Rice Rolls with Premier Soy Sauce

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

INFINITE DRINKS DELIGHT

2 hours - \$998 / 3 hours - \$1,288 per guest

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

Fantinel Prosecco Extra dry DOC, NV, Italy

Sparkling Rosé - Vilarnau Sparkling Rose CAVA, NV, Spain

White Wine - Pierrick Harang Le Petit Balthazar Viognier Sauvignon Blanc 2024

Red Wine - Pierrick Harang Le Petit Balthazar Merlot 2024

Vodka / Gin / Rum / Tequila / Whisky / Bourbon
(Served with a selection of soft drinks)

Bellini / Aperol Spritz / Mimosa / Bloody Mary

Tsing Tao Bottle

Japanese Saké

I'm Groot (Spiced Mango & Basil with Soda)

Amber Stone (Thyme Chrysanthemum Honey with Tonic)

Ruby Dust (Homemade Rose & Lychee Syrup with Lemonade)

Fresh Orange Juice / Cranberry Juice / Pineapple Juice

Soft Drinks

Chinese Tea

Participation is required for entire table with alcoholic drink package

NON-ALCOHOLIC package \$720 per guest (2 hours)
Price \$340 for Children age 3 to 10 years old

All prices are in HKD and are subject to 10% service charge
BRUNCH MENUS ARE NOT APPLICABLE TO EVENT BOOKING

LOVE TO BRUNCH



點心 DIM SUM

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

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

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

素肉醬配手工窩巴 Vegan Bolognese with Rice Cracker

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

主菜 MAINS

"Impossible" 麻婆豆腐 "Impossible" Mapo Tofu

辣子素雞 Firecracker Plant-Based Chicken

醬皇腸粉 Stir-fried Rice Rolls with Soy Sauce

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

INFINITE DRINKS DELIGHT

2 hours - \$998 / 3 hours - \$1,288 per guest

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

Fantinel Prosecco Extra dry DOC, NV, Italy

Sparkling Rosé - Vilarnau Sparkling Rose CAVA, NV, Spain

White Wine - Pierrick Harang Le Petit Balthazar Viognier Sauvignon Blanc 2024

Red Wine - Pierrick Harang Le Petit Balthazar Merlot 2024

Vodka / Gin / Rum / Tequila / Whisky / Bourbon
(Served with a selection of soft drinks)

Bellini / Aperol Spritz / Mimosa / Bloody Mary

Tsing Tao Bottle

Japanese Saké

I'm Groot (Spiced Mango & Basil with Soda)

Amber Stone (Thyme Chrysanthemum Honey with Tonic)

Ruby Dust (Homemade Rose & Lychee Syrup with Lemonade)

Fresh Orange Juice / Cranberry Juice / Pineapple Juice

Soft Drinks

Chinese Tea

Participation is required for entire table with alcoholic drink package

NON-ALCOHOLIC package \$720 per guest (2 hours)
Price \$340 for Children age 3 to 10 years old

All prices are in HKD and are subject to 10% service charge
BRUNCH MENUS ARE NOT APPLICABLE TO EVENT BOOKING

LOVE TO BRUNCH

 GLUTEN FREE

點心 DIM SUM

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

芝士菠菜餃 Mozzarella & Spinach Dumpling

前菜 APPETISERS

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

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

炭火燒金方(腩仔) Golden Pork Belly

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

醬皇腸粉 Stir-fried Rice Rolls with Premier Soy Sauce

甜品 DESSERT

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

Unlimited DIM SUM

Brunch Menu requires whole table participation