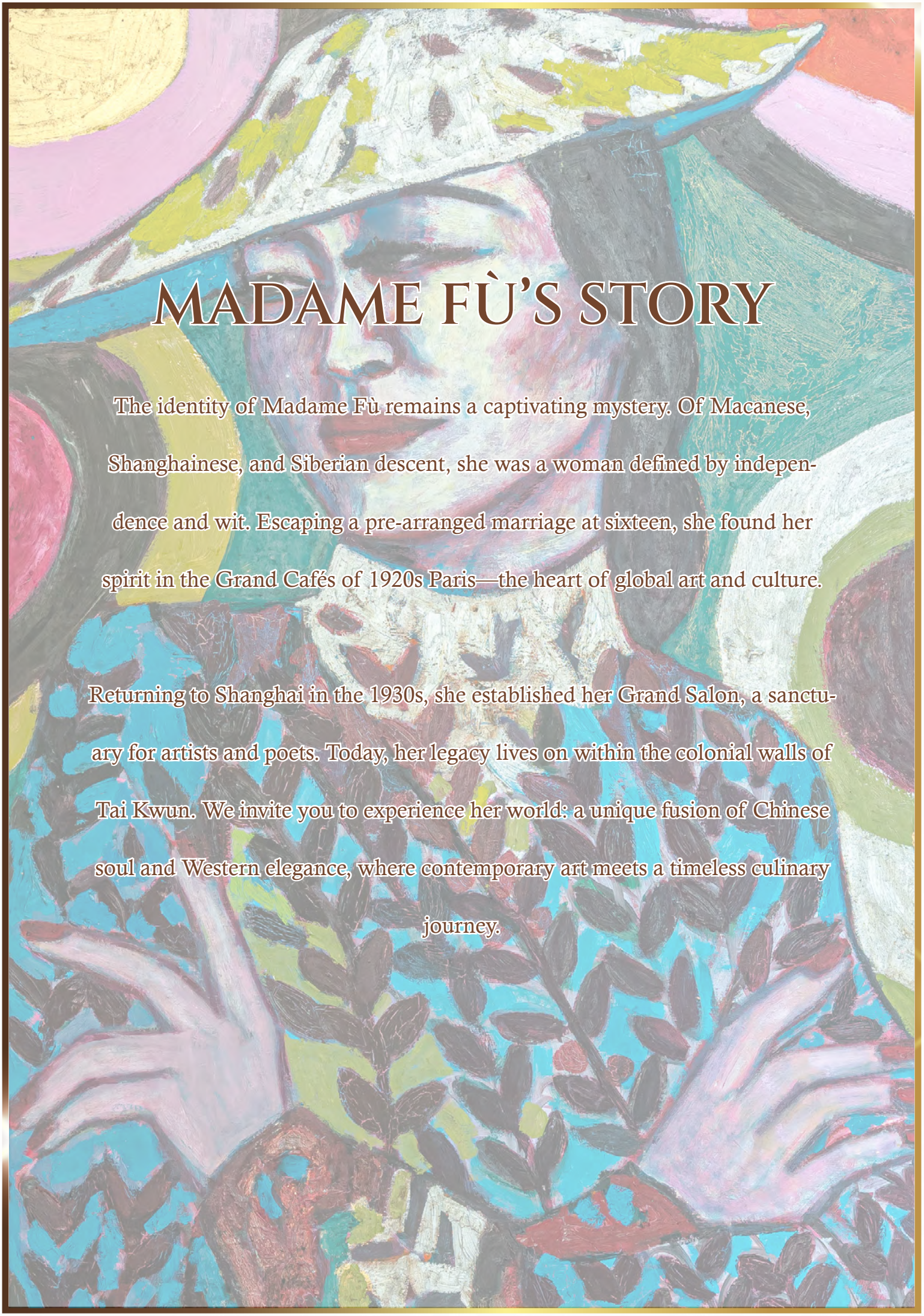

Fu Bar
Madame Fù
GRAND CAFÉ CHINOIS
DAILY MENU
Photo Menu
Simply scan the QR code



MADAME FÙ'S STORY

The identity of Madame Fù remains a captivating mystery. Of Macanese, Shanghainese, and Siberian descent, she was a woman defined by independence and wit. Escaping a pre-arranged marriage at sixteen, she found her spirit in the Grand Cafés of 1920s Paris—the heart of global art and culture.

Returning to Shanghai in the 1930s, she established her Grand Salon, a sanctuary for artists and poets. Today, her legacy lives on within the colonial walls of Tai Kwun. We invite you to experience her world: a unique fusion of Chinese soul and Western elegance, where contemporary art meets a timeless culinary journey.

MADAME FÙ'S SIGNATURE

Golden Crispy Pork Belly with Mustard 228

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。

Fresh Lobster & Caviar Steamed Egg White Custard 318

黑魚子鮮龍蝦球蒸蛋白

(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 a top with black caviar are ultimately rich in both flavour and texture.

以新鮮本地龍蝦入饌，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 Aged Rib-eye Steak (with bone) 850g + 900

火燄熟成肉眼牛扒(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熟成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。

Slow-Reduced Peppercorn Beef Jus | Whole Yellow Mustard Seed | Butter Roasted Charred Pepper Butter Sauce

配 花椒濃牛汁 、原粒芥末籽醬、炙燒青椒牛油醬

(Limited Available | 限量供應)
(Pre-order in advance | 敬請提前預訂)

Madame Fù's Favourite Spicy Sichuan Peppercorn Gluten Free Vegan

All prices are in HKD and are subject to 10% service charge, Takeaway box $5 each, Cake Charge $250

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

328 Half 半隻

568 Whole 全隻

松露法蔥脆皮雞

(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蔥醬，香味濃郁肉質鮮嫩，倍添滋味。

Crispy Rice with Seafood in Superior Broth — 168

(per person - minimum for two)

(每位 - 兩位起)

濃湯海鮮脆米

(Individually served | 一位用)

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。

Madame Fù's Favourite · Spicy · Sichuan Peppercorn · Gluten Free · Vegan

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

MADAME FÙ'S SEASONAL SPECIALS

Crispy Chicken Dumplings with Litsea Oil Tomato Sauce 78
木姜馥香秋茄雞球
(Available for lunch only | 只限午餐供應)

Winter Harvest Prawn Dumplings with Crystal Ice Plant 78
冰菜冬翠鮮蝦餃
(Available for lunch only | 只限午餐供應)

Slow-Braised Soup with Black Garlic, Walnut & Japanese Dried Scallop 158
日本元貝燉黑蒜合桃湯

Sun Mushroom Infused Tender Chicken 288
菌香姬松茸浸鮮嫩雞 Half 半隻

Slow Braised Pork Belly in Dong Po Style 298
琥珀蜜香慢煨東坡肉

Typhoon Shelter Style Alaska King Crab Leg 298
避風塘阿拉斯加蟹腳
(Served for 2 pax | 兩位用)

Stir-fried Chinese Kale with Premium Sichuan Sausage 208
冬釀川味臘腸炒芥蘭

Mapo Tofu with Golden Crab Meat & Aromatic Sichuan Spice 248
金蟹辛香麻婆豆腐

Aromatic Coffee & Irish Cream Tiramisu 148
奶酒咖啡提拉米蘇

Madame Fù's Favourite | Spicy | Sichuan Peppercorn | Gluten Free | Vegan

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

DIM SUM 手工點心

(Available for lunch only) (只限午餐供應)

STEAMED 蒸點

Crab Meat Seafood Dumpling (1)	海皇蟹鉗餃 (一件)	88
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 Seafood Dumplings with Chinese Asparagus & Crab Roe (3)	玉筍海鮮蟹籽餃 (三件)	78
Scallop and Chives Dumpling (3)	帶子韭菜海鮮餃 (三件)	75
Satay Beef Siu Mai (3)	沙爹牛肉燒賣 (三件)	88
Vegetarian Beef Siu Mai with Coriander (3)	香荽素牛肉燒賣 (三件)	88
Siu Mai with Crab Roe (3)	蟹皇燒賣(三件)	78
Assorted Mushroom & Black Truffle Dumpling (3)	黑松露上素蒸粉果(三件)	78
Tom Yum Kung Xiao Long Bao (3)	泰式冬陰功小籠包 (三件)	98
Madame Fu's Xiao Long Bao (3)	經典小籠包(三件)	88
Wonton in Chili Oil (4)	香麻川味抄手 (四件)	95
Steamed Preserved Black Olives & French Bean Dumpling(3)	法邊豆欖菜餃 (三件)	88
Mozzarella & Spinach Dumpling (3)	芝士菠菜餃(三件)	68
Lava Custard Bun in Panda Shape (2)	熊貓流心奶皇包 (兩件)	78
Madame Fù's Char Siu Bao (3)	蜜烤栗飼叉燒包 (三件)	88

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 Sichuan Peppercorn Gluten Free Vegan

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

DIM SUM 手工點心

(Available for lunch only) (只限午餐供應)

FRIED & BAKED 炸焗美點

Madame Fù's Shredded Duck Spring Roll (2)	鴨絲春卷(兩件)	88
Golden Maltose Glazed Char Siu Puff (3)	黃金麥烤叉燒酥 (三件)	78
Carrot-Shaped Sticky Rice Dumpling with Tomato, Minced Meat & Cheese (3)	蕃茄芝士流心咸水角 (三件)	78
Crispy Deep-Fried Chicken Balls with Wild Mushroom (3)	金酥荔香珍菌雞球(三件)	75
Pan-Fried Vegetable Beancurd Roll (3)	素腐皮卷 (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 Sesame Shrimp & Pork Bun with Cabbage (3)	鮮蝦菜肉生煎包 (三件)	75
Sesame Doughnut filled with Purple Sweet Potato (3)	紫薯煎堆(三件)	68
Vegetarian Spring Roll (6)	香脆素春卷 (六件)	72

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 Vegan

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

APPETISERS

Exquisite Dim Sum Platter (8) (Available for dinner only) 錦繡點心拼盤 (八件) (只限晚市)	298
Gourmet Tasting Appetiser Platter 五重臻味冷珍盤	288
Lava Prawn Toast 熔岩蝦多士	228
Crispy Hand-Shredded Chicken with Sesame Dressing (Half) 芝麻醬香手撕燒雞 (半隻) (Served for 3 to 4 pax | 三至四位用)	268
Sliced Pork Belly with Garlic Purée 金蒜五花卷	188
Shredded Duck Salad with Yuzu Sesame Dressing 清柚芝麻手撕嫩鴨沙律	188
Smoked Bean Curd Roll with Shiitake Mushroom & Carrot (4) 煙燻素鵝 (四件)	118
Calamari with Spicy Salt 香蒜魷魚	208
Chicken with Sichuan Chili Sauce 口水雞	148
Cigar "Deep-fried Pork & Cheese Spring Roll" (2) 雪茄春卷 (兩件)	98
Vegetarian Spring Roll (6) 香脆素春卷 (六件)	72
Salt and Pepper Crispy Tofu 椒鹽豆腐粒	118
Roasted Honey Glazed Pork Neck 碳燒豬頸肉	108
Cucumber, Chili & Coriander Salad with Vintage Vinegar Dressing 手拍青瓜	88
Wood Ear Mushrooms with Chili Oil & Shanxi Vinegar Dressing 醋香木耳	68

Madame Fù's Favourite Spicy Sichuan Peppercorn Gluten Free Vegan

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

Suckling Pig 脆皮紅運乳豬	1800 Whole
Baked Crispy Chicken stuffed with Black Truffle Fried Rice & Green Salad 焗脆皮雞釀黑松露炒飯伴沙律 (Served for 4-6 paxs | 四至六位用)	900
Braised 3-heads Abalone with Fresh Organic Maitaka 蠔皇三頭澳洲鮑魚配新鮮有機舞茸菌	580

(Please reserve the above dishes 48 hours in advance 上述菜肴敬請提前48小時預訂)

SOUP

Conch Shell, Dried Scallop and Dendrobium Flower Chicken Soup 石斛花元貝響螺清燉雞湯	218
Creamy Mini-Squash & Morel Mushroom Soup 迷你原個南瓜羊肚菌湯	158
Morel Mushroom, Bamboo Pith & Cabbage Soup 羊肚菌竹笙燉菜膽湯	148
Hot & Sour Soup 文思酸辣羹	118
Snow Pear, Fig & Chicken Soup 雪梨乾南北杏無花果清燉雞湯	98

SEA

Steamed Garoupa with Chili Glass Noodles & Green Pepper Corns (5) 韭香鮮花椒蒸星斑球 (五件)	468
Crispy White Cod with Ginger Vinegar Glaze (5) 醋椒汁脆皮白鱈魚 (五件)	428
Golden Coral Fish Fillet with Sweet & Sour Sauce 宮保香脆松子魚	208
Whiskey Flaming Prawns (8) 威士忌火焰醬燒蝦球 (八件)	298
Kung Pao Prawns (8) 宮保蝦球 (八件)	298
Wok-fried Scallops with Asparagus, Termine Mushrooms and XO Sauce (6) XO 醬蘆筍炒帶子 (六件)	328

Madame Fù's Favourite · Spicy · Sichuan Peppercorn · Gluten Free · Vegan

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
Maltose Glazed Spanish Chestnut-Fed Barbecued Char Siu 麥烤西班牙栗飼叉燒	318
Golden Crispy Sesame Chicken 黃金脆皮芝麻雞	288 / 480 HALF / WHOLE
Firecracker Chicken 干鍋四川辣子雞	298
Australian Wagyu Beef with Assorted Mushrooms & Wild Chili (120g) 野山椒爆澳洲和牛肉粒 (120g)	458
Seared New Zealand Lamb Loin with Garlic & Leek 石板醬爆紐西蘭羊肉	388
Sichuan Beef Slices in Chili Broth 赤焰沸騰水煮牛	398
Sauteed Diced Angus Beef with Yunnan Chili & Garlic 雲南辣椒子蒜炒安格斯牛柳粒	338
Wagyu Beef Mapo Tofu 和牛川味麻婆豆腐	218
Sweet & Sour Pork 糖醋咕嚕肉	248

VEGETABLES

Madame Fù 's Lotus Pond 荷塘月色	198
Baby Vegetable with Purple Sweet Potato in Slow-cooked Chicken Broth 紫薯雞湯浸菜苗	198
Stir-fried French Bean with Wild Mushrooms in Soybean Sauce 法邊豆炒野生菌	198
Wok-fried Asparagus with Woodear Mushroom, Purple Chinese Yam & Chinese Water Chestnut 鮮蘆筍炒彩蔬	198
Steamed Eggplant with Minced Pork 香蒜肉碎蒸茄子	178
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

Madame Fù's Favourite · Spicy · Sichuan Peppercorn · Gluten Free · Vegan

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

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
Flat Rice Noodles with US Angus Beef 乾炒美國安格斯牛河	248
Braised E-Fu Noodles with Black Truffle Sauce 黑松露山珍乾燒伊麵	238
Stir-fried Potato Noodles with Pickled Peppers & Egg 泡椒炒薯粉	198
Egg Wild Rice Fried Rice with Seasonal Vegetables & Dried Cranberries 紅莓翠蔬野米金蛋炒飯	198
Madame Fù's Dan Dan Noodles 蜀香肉燥擔擔麵	128
Vegetarian Dan Dan Noodles with Wild Mushroom & Sesame Broth 珍菌麻香素擔擔麵	128

DESSERTS

Madame Fù's Dessert Platter 甜品拼盤	338
"Yuen - Yeung" Lava Paris Brest - Milk Tea & Coffee Paris Brest 鴛鴦流心巴黎泡芙	188
Tropical Sundae 鳳仙	148
Gianduja Chocolate Cake with Candied Citrus Peel 榛子柚香朱古力蛋糕	148
Aromatic Coffee & Irish Cream Tiramisu 奶酒咖啡提拉米蘇	148
Tropical Passion Fruit Cheese Pavlova 熱情百香蛋白脆餅	138
Peanut & Sesame Cantonese Sticky Rice Cake 花生芝麻手工糯米糍	90
White Chocolate Namelaka Joconde (4 inch) (2 days pre-order) 法式白朱古力絲絨蛋糕 (4寸) (請提前兩天預訂)	380

Madame Fù's Favourite Spicy Sichuan Peppercorn Gluten Free Vegan

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)

Vegetarian Beef Siu Mai with Coriander (3) 88
香荽素牛肉燒賣 (三件)

Steamed Preserved Black Olives & French Bean Dumpling (3) 88
法邊豆欖菜餃 (三件)

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)

APPETISERS

Exquisite Vegetarian Dim Sum Platter (8) (Available for dinner only) 268
錦繡素食點心拼盤 (八件) (只限晚市)

Smoked Bean Curd Roll with Shiitake Mushroom & Carrot (4) 118
煙燻素鵝 (四件)

Salt and Pepper Crispy Tofu 118
椒鹽豆腐粒

Vegetarian Spring Roll (6) 72
香脆素春卷 (六件)

Cucumber, Chili & Coriander Salad with Vintage Vinegar Dressing 88
手拍青瓜

Wood Ear Mushrooms with Chili Oil & Shanxi Vinegar Dressing 68
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
羊肚菌竹笙燉菜膽湯

Vegetarian Hot & Sour Soup 118
文思酸辣羹

VEGETARIAN & VEGAN MENU

MAINS

Sichuan Spicy Plant-based Chicken 248
辣子素雞

Stir-fried French Bean with Wild Mushrooms in Soybean Sauce 198
法邊豆炒野生菌

"Impossible" Mapo Tofu 198
"Impossible" 麻婆豆腐

VEGETABLES

Wok-fried Asparagus with Woodear Mushroom, Purple Chinese Yam & Chinese Water Chestnut 198
鮮蘆筍炒彩蔬

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

Stir-fried Seasonal Vegetables with Garlic 168
蒜蓉炒時令蔬菜

RICE & NOODLE

Braised E-Fu Noodles with Black Truffle Sauce 238
黑松露山珍乾燒伊麵

Stir-fried Potato Noodles with Pickled Peppers & Egg 198
泡椒炒薯粉

Egg Wild Rice Fried Rice with Seasonal Vegetables & Dried Cranberries 198
紅莓翠蔬野米金蛋炒飯

Vegetarian Dan Dan Noodles with Wild Mushroom & Sesame Broth 128
珍菌麻香素擔擔麵

DESSERTS

"Yuen - Yeung" Lava Paris Brest - Milk Tea & Coffee Paris Brest 188
鴛鴦流心巴黎泡芙

Gianduja Chocolate Cake with Candied Citrus Peel 148
榛子柚香朱古力蛋糕

Tropical Passion Fruit Cheese Pavlova 138
熱情百香蛋白脆餅

Peanut & Sesame Cantonese Sticky Rice Cake 90
花生芝麻手工糯米糍

White Chocolate Namelaka Joconde (4 inch) *2 days in advance* 380
法式白朱古力絲絨蛋糕 (4寸) *敬請提前兩天預訂*

Sichuan Peppercorn Spicy Madame Fù Favourite Vegan

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

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

GLUTEN FREE MENU

DIM SUM (Available for lunch only | 只限午餐供應)

Crab Meat Seafood Dumpling (1) 88
海皇蟹鉗餃 (一件)

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)

APPETISERS

Exquisite Gluten-Free Dim Sum Platter (8) (Available for dinner only) 298
錦繡無麩點心拼盤 (八件) (只限晚市)

Golden Pork Belly 228
炭火燒金方(腩仔)

Cucumber, Chili & Coriander Salad with Vintage Vinegar Dressing 88
手拍青瓜

Wood Ear Mushrooms with Chili Oil & Shanxi Vinegar Dressing 68
醋香木耳

SOUP

Conch Shell, Dried Scallop and Dendrobium Flower Chicken Soup 218
石斛花元貝響螺清燉雞湯

Creamy Mini-Squash & Morel Mushroom Soup 158
迷你原個南瓜羊肚菌湯

Morel Mushroom, Bamboo Pith & Cabbage Soup 148
羊肚菌竹笙燉菜膽湯

Vegetarian Hot & Sour Soup 118
文思酸辣羹

Snow Pear, Fig & Chicken Soup 98
雪梨乾南北杏無花果清燉雞湯

SEA

Fresh Lobster & Caviar Steamed Egg White Custard 318
黑魚子鮮龍蝦球蒸蛋白 (Individually served | 一位用 (Extra Caviar另加魚子醬 5g +$268)

Steamed Garoupa with Chili Glass Noodles & Green Pepper Corns (5) 468
韭香鮮花椒蒸星斑球 (五件)

Wok-fried Scallops with Asparagus, Termine Mushrooms and XO Sauce (6) 328
XO 醬蘆筍炒帶子 (六件)

GLUTEN FREE MENU

LAND

Flaming Aged Rib-eye Steak (with bone) 850g +, Pink Rock Salt 900
火燄熟成肉眼牛扒(帶骨) 850g + 配 粉紅岩鹽 (Pre-order in advance | 敬請提前預訂)

Australian Wagyu Beef with Assorted Mushrooms & Wild Chili (120g) 458
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 Slow-cooked Chicken Broth 198
紫薯雞湯浸菜苗

Wok-fried Asparagus with Woodear Mushroom, Purple Chinese Yam & Chinese Water Chestnut 198
鮮蘆筍炒彩蔬

Stir-fried French Bean with Wild Mushrooms in Soybean Sauce 198
法邊豆炒野生菌

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

RICE & NOODLE

Crab & Egg White Fried Rice topped with gresh Crab Roe 258
蟹子蟹肉蛋白炒飯

Steamed Garlic Garoupa Rice in Lotus Leaf 248
荷香蒜蓉蒸星斑飯

Flat Rice Noodles with US Angus Beef 248
乾炒美國安格斯牛河

Egg Wild Rice Fried Rice with Seasonal Vegetables & Dried Cranberries 198
紅莓翠蔬野米金蛋炒飯

DESSERTS

Tropical Passion Fruit Cheese Pavlova 138
熱情百香蛋白脆餅

Gianduja Chocolate Cake with Candied Citrus Peel 148
榛子柚香朱古力蛋糕

Madame Fù's Favourite · Spicy · Sichuan Peppercorn · Gluten Free · Vegan

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