



Madame Fu

GRAND CAFÉ CHINOIS

Fu Bar

DAILY MENU



Photo Menu
Simply scan the QR code

MADAME FÙ'S STORY

Madame Fù's identity is a captivating mystery. Rumored to be of Macanese and Shanghainese descent, with a hint of Siberian heritage, she is celebrated for her beauty, independence, and sharp wit—making her unlike any woman of her time.

At just 16, she rejected a pre-arranged marriage and ventured to the bustling city, drawn to the vibrant life of Paris by a wealthy admirer who recognized her thirst for knowledge.

It was in Paris during the late 1920s and early 30s that her love for Grand Cafés blossomed, becoming the social hubs for art and culture.

Upon returning to Shanghai in the early 1930s, Madame Fù opened her Grand Salon, where she entertained artists, poets, and authors, infusing her unique elegance and hospitality into every gathering.

Today, at Madame Fù, we celebrate her legacy in our beautifully restored 1850s colonial building at Tai Kwun, offering a delightful fusion of Chinese cuisine, Western desserts, and high tea. Surrounded by contemporary art, we invite you to experience the charm and spirit of this bygone era within a unique dining atmosphere. Join us and indulge in an unforgettable culinary journey!

MADAME FÙ'S SIGNATURE

Golden 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。

Steamed Egg White Custard with Lobster & Caviar

318

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 a top 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)

(Pre-order in advance | 敬請提前預訂)

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

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

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

MADAME FÙ'S SEASONAL SPECIALS

Crab Meat Seafood Dumpling (1)

88

海皇蟹鉗餃 (一件)

Fresh, savoury crab meat is harmoniously blended with umami-rich crab roe, all encased in wrappers meticulously handcrafted by our skillfully chefs. A delightful highlight of autumn and winter, encapsulate the season's rich, comforting flavours.

這道佳肴將鮮美蟹肉與鮮味濃郁的蟹籽完美融合，技藝精湛的主廚手工包製，成為秋冬時節的亮麗風景。每一口都蘊含著當季特有的鮮美蟹肉，是季節滋味的絕佳詮釋。
(Available for lunch only 只限午餐供應)

Lava Custard Bun in Panda Shape (2)

78

熊貓流心奶皇包 (兩件)

Adorably crafted into the likeness of cute pandas—emblematic of Sichuan, China—these buns boast a soft, bouncy texture. With a gentle nudge, the rich, molten custard filling oozes out, creating a delightful contrast that's as charming to look at as it is delicious to savour.

以中國四川的標誌性動物為靈感的熊貓流沙奶皇包，外皮柔軟彈糯，濃郁醇厚的奶黃流心緩緩涌出，與綿軟的麵皮形成美妙反差。每一口都是視覺與味覺的雙重驚喜！
(Available for lunch only 只限午餐供應)

Golden Sichuan Wafer Roll (3)

98

川味黃金威化卷 (三件)

These crispy delights are deep-fried to golden colour, with their wafer-like shape creating extra-crisp, edges that crackle with every bite. Inside, a savoury meat filling is infused with bold Sichuan flavours — tingling, aromatic, and perfectly spiced.

川味黃金威化卷炸至金黃誘人，威化賦予格外酥脆的質感，鮮美肉餡與濃郁的四川風味巧妙融合——外皮的酥香與辛辣度更是恰到好處，層次豐富，回味無窮。
(Available for lunch only 只限午餐供應)

Sichuan Style Crispy Duck Blood Cubes

138

川味脆皮鴨血

These cubes are flash-fried at high temperatures, yielding an irresistibly crispy exterior that gives way to the silky, tender duck blood within—a striking textural contrast.

Decorated with a hint of Roasted Sichuan Pepper Sauce, their earthy richness is elevated by a warm, numbing spice, creating a bold, memorable bite.

鴨血經高溫速炸，外皮焦脆，內裡絲滑鮮嫩，口感的強烈對比令人一試難忘。淋上一縷燒椒醬，鴨血獨有的醇厚底蘊與醬料的溫辣辛香交織相融，帶來濃郁而深刻的味覺記憶。

MADAME FÙ'S SEASONAL SPECIALS

Golden Crispy Sesame Chicken (Half)

288

黃金脆皮芝麻雞 (半隻)

This dish is a triumph of texture and flavour. The chicken boasts an ultra-crisp, light sesame crust that shatters delightfully with each bite, giving way to tender, juicy meat beneath. One mouthful delivers pure, unadulterated deliciousness—an elevated experience that hits the peak of yumminess.

外皮裹滿芝麻，酥脆輕巧的芝麻雞；內裡的雞肉卻嫩得流汁，鮮美直抵舌尖。

每一口都是純粹無瑕的美味，無可挑剔——一場昇華的味覺體驗，將味蕾的愉悅推向了巔峰。

Pan-fried Whole Boneless Threadfin Fish with Salty-lemon Cream Sauce

Large 大 468

Small 小 388

鳳鱗原條無骨馬友配鹹檸檬忌廉醬

The selected fresh whole boneless threadfin fish is the soul of this dish. Our chef pan-fries it over a gentle heat until the skin turns into an attractive golden & crispy, while the inside of the fish remains snow-white and tender. The chef takes great effort to carefully prepare with salted lemon cream sauce, skillfully combining the unique flavour of salted lemons with the rich milky aroma of cream.

精選新鮮原條無骨馬友魚，肉質細嫩緊實，香煎至魚皮金黃酥脆，搭配的鹹檸檬忌廉醬更是整道菜的點睛之筆。主廚精心調配，將鹹檸檬的獨特風味與奶油的醇厚奶香巧妙融合。鹹檸檬清爽果酸，忌廉奶香馥鬱。

Fried Rice with Chinese Sausage & Yunnan Smoked Ham

228

鴛鴦臘味糯米飯

A masterful blend of sticky & regular rice, this dish strikes a delightful balance — chewy from the sticky rice, soft from the regular, creating a texture that's both satisfying and comforting. Tossed through are fragrant Chinese sausage and smoky Yunnan ham, adding deep, aromatic layers. Warm, hearty, homely flavour, a perfect comfort food to cozy up with this winter.

糯米彈牙的勁道，白米綿軟的糯香，飽足又溫順的獨特口感。香濃的臘腸裹著鹹甜脂香，煙燻雲南火腿滲出醇厚臘味，為滋味添上濃郁豐富的層次。溫暖的味道是冬天最慰帖人心的佳餚。

Ginger Purple Sweet Potato Layer Cake

158

薑汁紫薯千層蛋糕

A harmonious medley of flavours. This cake features layers of ginger-infused purple sweet potato, elevated by a bright, tangy blueberry jam. Complementing each bite is the cozy warmth of wintery ginger namelake and a silky, creamy sweet potato ganache that melts smoothly on the palate. Each forkful a heartwarming taste of the season.

這款蛋糕以層層浸潤了生薑香氣的紫薯為基底，搭配鮮亮濃郁的藍莓果醬。每一口都能品嚐到冬日薑汁的溫煦暖意，絲滑柔潤的紫薯甘納許在舌尖輕融化，讓人深深體會季節獨有的美好滋味。

DIM SUM

(Available for lunch only)

STEAMED 蒸點

  Assorted Mushroom & Black Truffle Dumpling (3)	黑松露上素蒸粉果(三件)	78
  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)	78
Steamed Cod Fish & Preserved Vegetable Dumpling (2)	白鱈魚酸菜餃(兩件)	88
Xiao Long Bao Platter (3)	三色小籠包拼盤(三件)	98
 Tom Yum Kung Xiao Long Bao (3)	冬蔭功小籠包(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)	88
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)	78
Satay Beef Siu Mai (3)	沙爹牛肉燒賣(三件)	88
  Wonton in Chili Oil (4)	香麻川味抄手(四件)	95
 Treasured Mushroom Shaped Steamed Bun (2)	錦繡冬菇包(兩件)	78
 Vegetarian Beef Siu Mai with Coriander (3)	香荳素牛肉燒賣(三件)	88
 Steamed Preserved Black Olives & French Bean Dumpling(3)	法邊豆欖菜餃(三件)	88

點心

(只限午餐供應)

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  Vegetarian

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)

FRIED 炸點

  Pan-Fried Vegetable Beancurd Roll (3)	素腐皮卷 (三件)	78
Vegetarian Spring Roll (6)	香脆素春卷 (六件)	72
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 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
 Shredded Duck Spring Roll (2)	鴨絲春卷 (兩件)	88

BAKED 焗點

Char Siu Puff (3)	叉燒酥 (三件)	78
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Available from 供應時間：

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APPETISERS

Exquisite Dim Sum Platter (Available for dinner only) 錦繡點心拼盤 (只限晚市)	298
 Wood Ear Mushrooms with Chili Oil & Shanxi Vinegar Dressing  醋香木耳	68
Vegetarian Spring Roll (6) 香脆素春卷 (六件)	72
 Cucumber, Chili & Coriander Salad with Vintage Vinegar Dressing 手拍青瓜	88
 Shanghai style Pickled Radish 風味醬蘿蔔	98
Cigar “Deep-fried Pork & Cheese Spring Roll” (2) 雪茄春卷 (兩件)	98
Roasted Honey Glazed Pork Neck 碳燒豬頸肉	108
 Salt and Pepper Crispy Tofu 椒鹽豆腐粒	118
Smoked Bean Curd Roll with Shiitake Mushroom & Carrot (4) 煙燻素鵝 (四件)	118
 Chicken with Sichuan Chili Sauce 口水雞	148
French Bean with Termine Mushrooms 法邊豆配雞樅菌	138
 Calamari with Spicy Salt  香蒜魷魚	208
Lava Prawn Toast 熔岩蝦多士	228
Five Spices Beef Shank 五香牛腩	148
 Spicy Crispy Hand-Shredded Chicken (Half) <i>served for 3 to 4 pax</i> 麻辣脆皮手撕雞 (半隻)	268

🍲 Baked Crispy Chicken stuffed with Black Truffle Fried Rice & Green Salad 焗脆皮雞釀黑松露炒飯伴沙律	900
Suckling Pig 脆皮紅運乳豬	988 / 1800 Half / Whole
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 & Dendrobium Flower Soup 石斛花元貝燉響螺湯	218
Creamy Mini-Squash & Morel Mushroom Soup 迷你原個南瓜羊肚菌湯	158
Morel Mushroom, Bamboo Pith & Cabbage Soup 羊肚菌竹筴燉菜膽湯	148
🌶️ Hot & Sour Soup 文思酸辣羹	118
Snow Pear & Fig Soup 雪梨乾南北杏無花果湯	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
🌶️ Flaming Prawns (8) 火焰醬燒蝦球 (八件)	298
🌶️ Kung Pao Prawns (8) 宮保蝦球 (八件)	298
🌶️ Wok-fried Scallops with Baby Lotus Roots & XO sauce (6) XO 醬藕苗炒帶子 (六件)	328

🍌 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	298
Maltose Glazed Spanish Chestnut-Fed Barbecued Char Siu 麥烤西班牙栗飼叉燒	298
Sweet & Sour Pork 糖醋咕嚕肉	248
 Australian Wagyu Beef with Assorted Mushrooms & Wild Chili (120g) 野山椒爆澳洲和牛肉粒 (120g)	458
 Sichuan Beef Slices in Chili Broth  川味水煮牛肉	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
 Seared New Zealand Lamb Loin with Garlic & Leek 石板醬爆紐西蘭羊肉	388

VEGETABLES

Madame Fù's Lotus Pond 荷塘月色	198
Baby Spinach with Purple Sweet Potato in Chicken Broth 紫薯雞湯浸菠菜苗	198
Stir-fried French Bean with Wild Mushrooms in Soybean Sauce 法邊豆炒野生菌	198
Wok-fried Asparagus with Wood ear Mushroom, Lotus Root & Chinese Water Chestnut 鮮蘆筍炒彩蔬	198
Steamed Eggplant with Spicy Minced Pork & Chili 風沙香蒜肉碎蒸茄子	168
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

 Sichuan Peppercorn  Spicy  Madame Fù Favourite
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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
Egg Fried Wild Rice & Seasonal Vegetables 素菜粒野米蛋炒飯	198
Braised E-Fu Noodles with Black Truffle Sauce 黑松露山珍乾燒伊麵	238
Flat Rice Noodles with Angus Beef 乾炒安格斯牛河	248
Stir-fried Potato Noodles with Pickled Peppers & Egg 泡椒炒薯粉	198
Madame Fù's Dan Dan Noodles 擔擔麵	128

DESSERTS

Madame Fù's Dessert Platter 甜品拼盤	398
"Yuen - Yeung" Lava Paris Brest - Milk Tea & Coffee Paris Brest 鴛鴦流心巴黎泡芙	188
Pistachio Ricotta Cheese with Thyme & Apricot 開心果奶酪伴百里香杏脯	158
Blueberry Cheese Pavlova 藍莓芝士蛋白脆餅	148
Dark Chocolate Cake with Mandarin 橘香柑桔黑朱古力蛋糕	138
White Chocolate Namelaka Joconde (4 inch) (2 days Pre-order in advance) 法式白朱古力絲絨蛋糕 (4寸) (請提前兩天預訂)	380
Peanut & Sesame Cantonese Sticky Rice Cake 花生芝麻糯米糍	90

VEGETARIAN & VEGAN MENU

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

-  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)
-  Vegetarian Beef Siu Mai with Coriander (3) 88
香荳素牛肉燒賣 (三件)
-  Steamed Preserved Black Olives & French Bean Dumpling (3) 88
法邊豆欖菜餃 (三件)

APPETISERS

-  Exquisite Vegetarian Dim Sum Platter (Available for dinner only) 268
錦繡素食點心拼盤 (只限晚市)
-  Vegetarian Spring Roll (6) 72
香脆素春卷 (六件)
- French Bean with Termine Mushrooms 138
法邊豆配雞樅菌
- Smoked Bean Curd Roll with Shiitake Mushroom & Carrot (4) 128
煙燻素鵝 (四件)
-  Salt and Pepper Crispy Tofu 118
椒鹽豆腐粒
-  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
羊肚菌竹筴嫩菜膽湯
-  Vegetarian Hot & Sour Soup 118
 文思酸辣羹

 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

VEGETARIAN & VEGAN MENU

MAINS

-  Sichuan Spicy Plant-based Chicken 248
辣子素雞
-   “Impossible” Mapo Tofu 198
“Impossible” 麻婆豆腐
-  Stir-fried French Bean with Wild Mushrooms in Soybean Sauce 198
法邊豆炒野生菌

VEGETABLES

-  Wok-fried Asparagus with Woodear Mushroom, Lotus Root & Chinese Water Chestnut 198
鮮蘆筍炒彩蔬
-  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
-  Steamed Eggplant with Crispy Garlic & Coriander in Termite Mushrooms 148
雞樅菌蒸茄子

RICE & NOODLE

- Braised E-Fu Noodles with Black Truffle Sauce 238
黑松露山珍乾燒伊麵
- Egg Fried Wild Rice & Seasonal Vegetables 198
素菜粒野米蛋炒飯
-  Stir-fried Potato Noodles with Pickled Peppers & Egg 198
泡椒炒薯粉

DESSERTS

- “Yuen - Yeung” Lava Paris Brest - Milk Tea & Coffee Paris Brest 188
鴛鴦流心巴黎泡芙
- Dark Chocolate Cake with Mandarin 138
橘香柑桔黑朱古力蛋糕
- Blueberry Cheese Pavlova 148
藍莓芝士蛋白脆餅
- 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
-  Peanut & Sesame Cantonese Sticky Rice Cake 90
花生芝麻糯米糍

 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)

-  Assorted Mushroom & Black Truffle Dumpling (3) 78
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) 78
素腐皮卷 (三件)

APPETISERS

- 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 & Dendrobium Flower Soup 218
石斛花元貝燉響螺湯
-  Creamy Mini-Squash & Morel Mushroom Soup 158
迷你原個南瓜羊肚菌湯
-  Morel Mushroom, Bamboo Pith & Cabbage Soup 148
羊肚菌竹筴燉菜膽湯
-  Vegetarian Hot & Sour Soup 118
 文思酸辣羹
- Snow Pear & Fig Soup 98
雪梨乾南北杏無花果湯

SEA

-  Steamed Garoupa with Chili Glass Noodles & Green Pepper Corns (5) 468
 韭香鮮花椒蒸星斑球 (五件)
- Steamed Egg White Custard, Lobster & Caviar 318
黑魚子蛋白龍蝦球 (Individually served 一位用 (Extra Caviar另加魚子醬 5g +\$268))
-  Wok-fried Scallops with Baby Lotus Root & XO sauce (6) 328
XO 醬藕苗炒帶子 (六件)



GLUTEN FREE MENU

LAND

-  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 Chicken Broth 198
紫薯雞湯浸菜苗
-  Wok-fried Asparagus with Woodear Mushroom, Lotus Root & Chinese Water Chestnut 198
鮮蘆筍炒彩蔬
-  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
-  Stir-fried French Bean with Wild Mushrooms in Soybean Sauce 198
法邊豆炒野生菌

RICE & NOODLE

- Steamed Garlic Garoupa Rice in Lotus Leaf 248
荷香蒜蓉蒸星斑飯
- Crab & Egg White Fried Rice topped with Crab Roe 258
蟹子蟹肉蛋白炒飯
- Flat Rice Noodles with Angus Beef 248
乾炒安格斯牛河
-  Egg Fried Wild Rice & Seasonal Vegetables 198
素菜粒野米蛋炒飯

DESSERTS

- Pistachio Ricotta Cheese with Thyme & Apricot 158
開心果奶酪伴百里香杏脯
- Blueberry Cheese Pavlova 148
藍莓芝士蛋白脆餅
- Dark Chocolate Cake with Mandarin 138
橘香柑桔黑朱古力蛋糕

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