Madame Fù

GRAND CAFÉ CHINOIS

NEVER TOO LATE TO BRUNCH

3rd Floor, Barrack Block, Tai Kwun,
No. 10 Hollywood Road, Central, Hong Kong
+ 852 2114 2118 | info@madamefu.com.hk
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 - Aristea Rose, MCC, Stellenbosch, South Africa 2017
White Wine - Errazuriz Reserva Chardonnay 2020, Maipo Chile
Rosé Wine - Jacob's Creek Le Petit Rose 2022, Australia
Red Wine - Errazuriz Reserva Cabernet Sauvignon 2020, Maipo Chile
Vodka / Gin / Rum / Tequila / Whisky / Bourbon
(Served with a selection of mixers)
Bellini / Mimosa / Bloody Mary
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 - Boizel Brut Reserve NV, France
Sparkling Rosé - Aristea Rose, MCC, Stellenbosch, South Africa 2017
White Wine - Principato Pinot Grigio Pavia 2020, Italy
Rosé Wine - Jacob's Creek Le Petit Rose 2022, Australia
Red Wine - Principato Merlot Cabernet Sauvignon, Treveneze 2019, Italy
Vodka / Gin / Rum / Tequila / Whisky / Bourbon
(Served with a selection of mixers)
Bellini / Aperol Spritz / Mimosa / Bloody Mary
Four Fox Saké/ Jinro Soju
Asahi bottle / Carlsberg Smooth - Draught
Soft Drinks / I'm Groot / Chrysanthemum Bees Knees / Ruby Dust / Chinese Tea

Drinks upgrades require whole table participation
All prices are in HKD and are subject to 10% service charge

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點心	**DIM SUM**
帶子韭菜海鮮餃 (兩件)	Scallop & Chives Dumpling (2)
黑松露上素蒸粉果 (兩件)	Assorted Mushroom & Black Truffle Dumpling (2)
香脆素春卷 (兩件)	Vegetarian Spring Roll (2)
前菜	**APPETISERS**
手拍青瓜	Cucumber, Chilli & Coriander Salad with Vintage Vinegar Dressing
醋香繡球菌	Crispy Cauliflower Fungus with Sweet Zhen Jiang Vinegar
主菜	**MAINS**
醬燒煙燻鴨胸	Tea-Smoked Duck Breast with Barbecue Sauce
黑毛豬叉燒	Madame Fù's Iberico Char Siu
碳燒燒汁三文魚	Teriyaki Baked Salmon
干鍋四川辣子雞	Firecracker Chicken
泡椒炒薯粉	Stir-fried Potato Noodles with Pickled Pepper & Egg
蒜蓉蒸娃娃菜	Steamed Baby Cabbage with Garlic
甜品	**DESSERT**
Häagen-Dazs新地雪糕	Häagen-Dazs Ice Cream Sundae

Night Brunch requires guest to be 18 years or over
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VEGETARIAN & VEGAN

點心 DIM SUM

黑松露上素蒸粉果(兩件)	Assorted Mushroom & Black Truffle Dumpling (2)
芝士菠菜餃 (兩件)	Mozzarella & Spinach Dumpling (2)
香脆素春卷(兩件)	Vegetarian Spring Roll (2)

前菜 APPETISERS

醋香繡球菌	Crispy Cauliflower Fungus with Sweet Zhen Jiang Vinegar
手拍青瓜	Cucumber, Chilli & Coriander Salad with Vintage Vinegar Dressing

主菜 MAINS

"Impossible" 麻婆豆腐	"Impossible" Mapo Tofu
咕嚕素魚扒	Plant-based Fish Fillet in Sweet & Sour Sauce
法國豆炒野生菌	Stir-fried French Bean with Wild Mushrooms in Soybean Sauce
素菜粒野米炒飯	Fried Wild Rice & Seasonal Vegetables
蒜蓉蒸娃娃菜	Steamed Baby Cabbage with Garlic

甜品 DESSERT

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

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GLUTEN FREE

點心	**DIM SUM**
芝士菠菜餃 (兩件)	Mozzarella & Spinach Dumpling (2)
黑松露上素蒸粉果(兩件)	Assorted Mushroom & Black Truffe Dumpling (2)
帶子韭菜海鮮餃 (兩件)	Scallop & Chives Dumpling (2)
前菜	**APPETISERS**
手拍青瓜	Cucumber, Chilli & Coriander Salad with Vintage Vinegar Dressing
醬燒煙燻鴨胸	Tea-Smoked Duck Breast with Barbecue Sauce
主菜	**MAINS**
和牛川味麻婆豆腐	Wagyu Beef Mapo Tofu
香蒜蒸星斑	Steamed Garoupa with Garlic
泡椒炒薯粉	Stir-fried Potato Noodles with Pickled Pepper & Egg
蒜蓉蒸娃娃菜	Steamed Baby Cabbage with Garlic
甜品	**DESSERT**
Häagen-Dazs 新地雪糕	Häagen-Dazs Ice Cream Sundae

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