

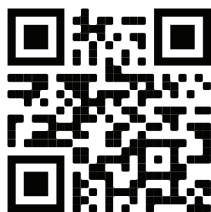


Madame Fu

GRAND CAFÉ CHINOIS

At Tai Kwun, Central

DAILY MENU



View our menu online
Simply scan the QR code

MADAME FÙ'S SIGNATURE

Golden Pork Belly with Mustard

198

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 atop 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)

MADAME FÙ'S SIGNATURE

Peking Duck

788

北京片皮鴨 (全隻)

(24 hours pre order required 敬請24小時前預訂)

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

298

Half 半隻

松露法蔥脆皮雞

538

Whole 全隻

(24 hours pre order required 敬請24小時前預訂)

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

SEASONAL SPECIALS

Baked Puffs with Turnip (3)

88

千絲蘿蔔酥 (三件)

Intricately layered and crispy, these handcrafted delicacies are filled with sweet and juicy shredded radish. They're crispy on the outside and soft on the inside, providing a multi-dimensional delight on the palate!

層層酥脆, 千絲萬縷, 廚師手工精製包入清甜多汁的蘿蔔絲,
外脆內軟, 是舌尖上的多重享受!

(AVAILABLE FOR LUNCH ONLY)
只限午餐供應

Charcoal Golden Egg Custard Lava Bun (3)

88

黑金奶皇流沙包 (三件)

Made with traditional methods, our steamed sponge cake blends harmoniously with the rich aroma of roasted coffee. Combining elements of both Eastern and Western flavours, they complement each other. The soft and dense texture leaves an unforgettable impression on the palate.

黑金外皮彈嫩鬆軟, 包裹著仿如流金般, 鹹香細滑,
香甜不膩的奶皇餡, 把經典的美味提升至奢華的境界。。

(AVAILABLE FOR LUNCH ONLY)
只限午餐供應

Tangy Plum-Infused Cherry Tomatoes Delight

118

踏雪尋梅 - 話梅漬小蕃茄

Our cherry tomatoes are tangy, sweet, and juicy, while dried plums are refreshing and appetizing. They are perfect as an appetizer for spring and summer seasons, setting the stage for a feast for food enthusiasts!

小蕃茄酸甜多汁, 話梅清爽開胃, 最適合春夏季作為開胃前菜, 為饕客們的盛宴打開帷幕!

Roasted Pigeon in Pipa Style

198

琵琶鼎鴿

Using traditional methods, we only selected the "king" roasted pigeon. It's fragrant with a rich aroma, offering a combination of textures in every bite. When paired with fine wine, it creates a heavenly world for indulging in the pleasure of gourmet cuisine.

古法精製的琵琶鼎鴿, 鴿肉皮脆肉嫩, 油香四溢,
一口感受多重口感, 佳餚配上美酒, 品味美食的極樂世界。

SEASONAL SPECIALS

Stir-fried Cauliflower with Garlic & Zhen Jiang Vinegar 168

醋香辣炒椰菜花

Fresh and crunchy cauliflower stir-fried with fragrant garlic, chilli and Zhen Jiang Vinegar, spicy with a tangy flavour of vinegar, bringing a touch of freshness and deliciousness to the spring and summer weather.

細嫩爽脆的椰菜花經陳醋辣椒快炒，辛香味美，鑊氣十足，為春夏的天氣帶來一抹清新酸辣的惹味。。

Jasmine Flavoured Smoked Pork Ribs 368

秘醬鮮燜千花骨

Using locally sourced fresh pork spare ribs, they're braised in a rich and flavourful secret sauce, and then smoked with jasmine tea. The ribs would melt in your mouth, with a slightly refreshing and enticing floral aroma amidst the sweet and sour flavors, relieving the heaviness of the thick sauce.

選用本地新鮮豬肋排，以醬香味濃的秘製醬汁炆煮，再以茉莉茶燻製，入口即化，酸甜中帶點清新誘人的花香，平衡濃厚醬汁的濃郁感。

(LIMITED AVAILABLE 限量供應)

Golden Coral Fish Fillet with Sweet & Sour Sauce 208

宮保香脆松子魚

Fried fish with a crispy and tender texture, paired with spicy, sweet and sour kung pao sauce.

It's a medley of flavours that tantalizes the taste buds and leaves you wanting more.

鮮炸魚肉脆嫩多汁，配上辛辣惹味與酸甜平衡的宮保醬汁，衝擊味蕾的變奏曲，使人欲罷不能。

Rosé Raspberry Trifle Delight 138

玫瑰紅莓果醬蛋糕杯

The rose sauce exudes a captivating aroma, combined with the rich and creamy taste of cheese sauce, and the sweet and juicy flavour of raspberries. With layers of surprises, each bite will fill your spring and summer with a mesmerizing and sweet sensation.

玫瑰花醬清幽撲鼻，配合吉士醬奶香濃郁，紅莓酸甜多汁，層層驚喜，一口接一口讓您的春夏充滿甜蜜滋味。

 Spicy  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)

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
Foie Gras Xiao Long Bao (3)	法國鵝肝小籠包(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 Chilli 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
 Coriander Vegetarian Beef Siu Mai (3)	香荳素牛肉燒賣(三件)	88

FRIED 炸點

 Pan-Fried Vegetable Beancurd Roll (3)	素腐皮卷(三件)	78
Deep-fried Curry Chicken Dumpling (3)	炸咖哩雞角(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 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

BAKED 焗點

 Char Siu Puff (3)	叉燒酥(三件)	78
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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

APPETISERS

- Deluxe Dim Sum Platter (8) 298
錦繡點心拼盤 (八件)
(Available For Dinner Only 限晚餐供應)
- Cigar "Deep-fried Pork & Cheese Spring Roll" (2) 98
雪茄春卷 (兩件)
- Vegetarian Spring Roll (6) 72
香脆素春卷 (六件)
- Lava Prawn Toast 218
熔岩蝦多士
-  Housemade Potato Tartlet stuffed with Minced Wagyu Beef (6) 208
和牛鬆脆脆球 (六件)
-  Calamari with Spicy Salt 188
香蒜魷魚
- Salt and Pepper Crispy Tofu 108
椒鹽豆腐粒
- Roasted Honey Glazed Pork Neck 108
碳燒豬頸肉
- Crispy Cauliflower Fungus with Sweet Zhen Jiang Vinegar 128
醋香繡球菌
-  Cucumber, Chilli & Coriander Salad with Vintage Vinegar Dressing 88
手拍青瓜
-  Wood Ear Mushrooms with Chilli Oil & Shanxi Vinegar Dressing 68
醋香木耳
-  Spicy Sliced Beef Shank 168
 麻辣五香牛腱
- Traditional Chinese Drunken Chicken 128
陳年花雕雞
-  Chicken Salad with Sichuan Sesame Dressing 108
手撕雞沙律
-  Jellyfish Salad with Sesame Oil, Coriander & Red Chilli 108
涼拌海蜇頭
- Smoked Bean Curd Roll with Shiitake Mushroom & Carrot (4) 118
煙燻素鵝 (四件)

SOUP

- Double-Boiled Sea Whelk, Matsutake Mushroom & Bamboo Pith Soup 258
松茸竹筍燉海螺湯
- 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
羊肚菌竹筍燉菜膽湯
-  Hot & Sour Soup 118
文思酸辣羹

SEA

-  Steamed Garoupa with Chilli 468
-  Glass Noodles & Green Pepper Corns (5) 428
韭香鮮花椰蒸星斑球 (五件)
-  Crispy White Cod with Ginger Vinegar Glaze (5) 428
醋椒汁脆皮白鱈魚 (五件)
- Teriyaki Baked Salmon served on a smoke dome 298
碳燒燒汁三文魚
- Crispy Soft Shell Crab with Salted Egg Yolk 428
黃金軟殼蟹
-  Kung Pao Prawns (8) 298
官保蝦球 (八件)
-  Wok-fried Scallops with Baby Lotus Roots & XO sauce (6) 328
XO 醬藕苗炒帶子 (六件)

(24 hours pre order required 敬請24小時前預訂)

-  Baked Crispy Chicken stuffed with Black Truffle Fried Rice & Green Salad 900
焗脆皮雞釀黑松露炒飯伴沙律
- Suckling Pig 988 / 1800
脆皮紅運乳豬
Half / Whole
- Braised Abalone (3 Heads) & Organic Mushroom in Oyster Sauce 580
三頭蠔皇鮑魚伴有機菌



PHOTO MENU

 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
Madame Fù's Iberico Char Siu 黑毛豬叉燒	298
Sweet & Sour Pork 咕嚕肉	248
 Australian Wagyu Beef with Assorted Mushrooms & Wild Chilli (120g) 野山椒爆澳洲和牛肉粒 (120g)	458
 Sichuan Beef Slices in Chilli Broth  川味水煮牛肉	398
 Sauteed Diced Angus Beef with Yunnan Chilli & Garlic 雲南辣椒子蒜炒安格斯牛柳粒	328
 Wagyu Beef Mapo Tofu  和牛川味麻婆豆腐	218
 New Zealand Lamb Rack topped with Spicy Minced Pork & Chilli (4) 風沙紐西蘭羊架 (四件)	378

VEGETABLES

Madame Fù's Lotus Pond 荷塘月色	198
Baby Vegetables with Purple Sweet Potato in Chicken Broth 紫薯雞湯浸菜苗	188
Stir-fried French Bean with Wild Mushrooms in Soybean Sauce 法國豆炒野生菌	188
Wok-fried Asparagus with Woodear Mushroom, Lotus Root & Chinese Water Chestnut 鮮蘆筍炒彩蔬	188
Steamed Eggplant with Spicy Minced Pork & Chilli 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

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 (For 2 persons) 荷香蒜蓉蒸星斑飯 (兩位用)	248
Egg Fried Wild Rice & Seasonal Vegetables 素菜粒野米蛋炒飯	178
Braised E-Fu Noodles with Black Truffle Sauce 黑松露山珍乾燒伊麵	218
Flat Rice Noodles with Angus Beef 乾炒安格斯牛河	218
 Stir-fried Potato Noodles with Pickled Peppers & Egg 泡椒炒薯粉	178
 Madame Fù's Dan Dan Noodles 擔擔麵	118

DESSERTS

Madame Fù's Dessert Platter Madame Fù's 甜品拼盤	368
"Yuen - Yeung" Lava Paris Brest - Milk Tea & Coffee Paris Brest 鴛鴦流心巴黎泡芙	188
Black Sesame Raspberry Lava Tart 黑芝麻紅莓流心撻	158
Maple Ricotta Cheese with Tarragon, Cherry & Pistachio 楓糖奶酪伴龍蒿櫻桃醬, 開心果脆脆	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
Madame Fu's Cake (4 inch) <i>2 days pre-order</i> Rose Flavour Victoria Sponge 玫瑰夾心維多利亞蛋糕 (4寸) <i>提早兩天預訂</i>	280
Peanut & Sesame Cantonese Sticky Rice Cake 花生芝麻糯米糍	90

 Spicy  Sichuan Peppercorn

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)

- 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) 68
素腐皮卷 (三件)
- Coriander Vegetarian Beef Siu Mai (3) 88
香荳素牛肉燒賣 (三件)

APPETISERS

- Deluxe Dim Sum Platter (8) 268
錦繡點心拼盤 (八件)
(Available For Dinner Only 限晚餐供應)
- Vegetarian Spring Roll (6) 72
香脆素春卷 (六件)
- Crispy Cauliflower Fungus with Sweet Zhen Jiang Vinegar 128
醋香繡球菌
- Smoked Bean Curd Roll with Shiitake Mushroom & Carrot (4) 118
煙燻素鵝 (四件)
- Salt and Pepper Crispy Tofu 108
椒鹽豆腐粒
- Cucumber, Chilli & Coriander Salad with Vintage Vinegar Dressing 88
手拍青瓜
- Wood Ear Mushrooms with Chilli 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
羊肚菌竹筴燉菜膽湯
- Vegetarian Hot & Sour Soup 118
文思酸辣羹

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

Vegan Spicy Sichuan Peppercorn

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

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 188
法國豆炒野生菌

VEGETABLES

- Wok-fried Asparagus with Wood ear Mushroom, Lotus Root & Chinese Water Chestnut 188
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 218
黑松露山珍乾燒伊麵
- Egg Fried Wild Rice & Seasonal Vegetables 178
素菜粒野米蛋炒飯
- Stir-fried Potato Noodles with Pickled Peppers & Egg 178
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
- Black Sesame Raspberry Lava Tart 158
黑芝麻紅莓流心撻
- 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
- Madame Fu's Cake (4 inch) 2 days in advance 280
Rose Flavour Victoria Sponge
玫瑰夾心維多利亞蛋糕 (4寸) 提早兩天預訂
- Peanut & Sesame Cantonese Sticky Rice Cake 90
花生芝麻糯米糍



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) 68
素腐皮卷 (三件)

APPETISERS

- Golden Pork Belly 198
炭火燒金方(腩仔)
- Jellyfish Salad with Sesame Oil, Coriander & Red Chilli 108
涼拌海蜇頭
- Cucumber, Chilli & Coriander Salad with Vintage Vinegar Dressing 88
手拍青瓜
- Wood Ear Mushrooms with Chilli Oil & Shanxi Vinegar Dressing 68
醋香木耳

SOUP

- Double-Boiled Sea Whelk, Matsutake Mushroom & Bamboo Pith Soup 258
松茸竹筍燉海螺湯
- 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
羊肚菌竹筍燉菜膽湯
- Vegetarian Hot & Sour Soup 118
 文思酸辣羹

SEA

- Steamed Garoupa with Chilli 468
- Glass Noodles & Green Pepper Corns (5)
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 (Extra Caviar 另加魚子醬 5g +\$268)
(Individually served 一位用)
- Wok-fried Scallops with Baby Lotus Root & XO sauce (6) 328
XO 醬藕苗炒帶子 (六件)

LAND

- Australian Wagyu Beef with Assorted Mushrooms & Wild Chilli (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 188
紫薯雞湯浸菜苗
- Wok-fried Asparagus with Wood ear Mushroom, Lotus Root & Chinese Water Chestnut 188
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 188
法國豆炒野生菌

RICE & NOODLE

- Steamed Garlic Garoupa Rice in Lotus Leaf (For 2 persons) 248
荷香蒜蓉蒸星斑飯 (兩位用)
- Crab & Egg White Fried Rice topped with Crab Roe 258
蟹子蟹肉蛋白炒飯
- Flat Rice Noodles with Angus Beef 218
乾炒安格斯牛河
- Egg Fried Wild Rice & Seasonal Vegetables 178
素菜粒野米蛋炒飯

DESSERTS

- Maple Ricotta Cheese with Tarragon, Cherry & Pistachio 158
楓糖奶酪伴龍蒿櫻桃醬, 開心果脆脆
- 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

Vegetarian Vegan Spicy Sichuan Peppercorn
All prices are in HKD and are subject to 10% service charge