



*Madame Fù*

GRAND CAFÉ CHINOIS

## Set Dinner Menu

### 前菜 APPETISERS

*Champagne - Piper-Heidsieck Cuvee Brut N.V.*

水晶蝦餃皇 Crystal Shrimp Dumpling

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

手拍青瓜 Cucumber, Chilli and Coriander Salad with Vintage Vinegar Dressing

芝士蝦春卷 Shrimp and Parmesan Spring Roll

### 主菜 MAIN COURSE

*Hugel Gentil, Alsace, France*

宮保蝦球 Kung Pao Prawns

肉燥蒸茄子 Eggplant Topped with Minced Pork, Fresh Coriander and Chilli

*Poderi Colla Nebbiolo d'Alba, Italy*

黑毛豬叉燒 Madame Fù's Iberico Char Siu

素菜粒野米蛋炒飯 Egg Fried Wild Rice and Seasonal Vegetables

### 甜品 DESSERT

*Disznókó Tokaji Aszú 5 Puttonyos, Hungary*

鮮果忌廉蛋白酥配覆盆子醬 Pavlova with Fresh Fruit, Cream and Raspberry Coulis

---

\$580 PER PERSON

Wine Pairing add \$300

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