



Madame Fu

GRAND CAFÉ CHINOIS

**NEW YEAR EVE
BRUNCH**

3rd Floor, Barrack Block, Tai Kwun,
No. 10 Hollywood Road, Central, Hong Kong
+ 852 2114 2118 | reservations@madamefu.com.hk
www.madamefu.com.hk |   @madamefugrandcafe

FREE FLOW DRINKS

Standard

2 hours - \$858 / 3 hours - \$998 per guest

Fantinel Prosecco Extra dry DOC, NV, Italy

Sparkling Rosé - Vilarnau Sparkling Rose CAVA, NV, Spain

White Wine - Altozano Verdejo Sauvignon Blanc, Spain

Rosé Wine - Jacob's Creek Le Petit Rose, Australia

Red Wine - Altozano Tempranillo, Spain

Vodka / Gin / Rum / Tequila / Whisky / Bourbon

(Served with a selection of soft drinks)

Tsing Tao Bottle

Japanese Saké

Soft Drinks / I'm Groot / Chrysanthemum Bees Knees / Ruby Dust / Chinese Tea

Deluxe

2 hours - \$998 / 3 hours - \$1,240 per guest

Champagne - G. H. Mumm Cordon Rouge NV, France

Sparkling Rosé - Vilarnau Sparkling Rose CAVA, NV, Spain

White Wine - Pierre Chainier, Sauvignon Blanc, France

Rosé Wine - Jacob's Creek Le Petit Rose, Australia

Red Wine - Pierre Chainier, Pinot Noir, France

Vodka / Gin / Rum / Tequila / Whisky / Bourbon

(Served with a selection of mixers)

Bellini / Aperol Spritz / Mimosa / Bloody Mary

Tsing Tao Bottle

Japanese Saké

Soft Drinks / I'm Groot / Chrysanthemum Bees Knees / Ruby Dust / Chinese Tea

PARTICIPATION IS REQUIRED FOR ENTIRE TABLE WITH ANY DRINK PACKAGES.
DRINKS UPGRADES REQUIRE WHOLE TABLE PARTICIPATION
NON-ALCOHOLIC PACKAGE \$650* PER GUEST (2 HOURS)
(*PRICE \$325 FOR CHILDREN AGE 3 TO 10 YEARS OLD)

ALL PRICES ARE IN HKD AND ARE SUBJECT TO 10% SERVICE CHARGE
BRUNCH MENUS ARE NOT APPLICABLE TO EVENT BOOKING

LOVE TO BRUNCH

北京片皮鴨 PEKING DUCK

點心 DIM SUM

黑松露上素蒸粉果 Assorted Mushroom & Black Truffle Dumpling

翡翠帶子韭菜海鮮餃 Scallop & Chives Dumpling

叉燒包 Madame Fù's Char Siu Bao

香脆素春卷 Vegetarian Spring Roll

水晶蝦餃皇 (三件) (另加 \$45) *Crystal Shrimp Dumpling (3) (add on \$45)*

前菜 APPETISERS

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

辣肉醬配手工窩巴 Spicy Bolognese with Rice Cracker

麥烤西班牙栗飼叉燒 Maltose Glazed Spanish
Chestnut-Fed Barbecued Char Siu

主菜 MAINS

京蔥爆蝦 Sichuan Wok-fried Shrimps

干鍋四川辣子雞 Firecracker Chicken

媽紅碧綠炒飯 Crimson & Emerald Fried Rice Symphony

甜品 DESSERT

Häagen-Dazs 新地雪糕 **Häagen-Dazs** Ice Cream Sundae

Unlimited PEKING DUCK and DIM SUM
Brunch Menu requires whole table participation
Minimum participation of 2 people required

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(Served with a selection of soft drinks)

Tsing Tao Bottle

Japanese Saké

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(Served with a selection of mixers)

Bellini / Aperol Spritz / Mimosa / Bloody Mary

Tsing Tao Bottle

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LOVE TO BRUNCH

 VEGETARIAN & VEGAN

點心 DIM SUM

黑松露上素蒸粉果 Assorted Mushroom & Black Truffle Dumpling

芝士菠菜餃 Mozzarella & Spinach Dumpling

香脆素春卷 Vegetarian Spring Roll

前菜 APPETISERS

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

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

素肉醬配手工窩巴 Vegan Bolognese with Rice Cracker

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

主菜 MAINS

"Impossible" 麻婆豆腐 "Impossible" Mapo Tofu

辣子素雞 Firecracker Plant-Based Chicken

嫣紅碧綠炒飯 Crimson & Emerald Fried Rice Symphony

甜品 DESSERT

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

Unlimited DIM SUM

Brunch Menu requires whole table participation

Minimum participation of 2 people required

FREE FLOW DRINKS

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LOVE TO BRUNCH

GLUTEN FREE

點心 DIM SUM

黑松露上素蒸粉果 Assorted Mushroom & Black Truffle Dumpling

芝士菠菜餃 Mozzarella & Spinach Dumpling

前菜 APPETISERS

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

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

炭火燒金方(腩仔) Golden Pork Belly

素腐皮卷 Pan-Fried Vegetable Beancurd Roll

主菜 MAINS

和牛川味麻婆豆腐 Wagyu Beef Mapo Tofu

京蔥爆蝦 Sichuan Wok-Fried Shrimps

嫣紅碧綠炒飯 Crimson & Emerald Fried Rice Symphony

甜品 DESSERT

Häagen-Dazs 新地雪糕 **Häagen-Dazs** Ice Cream Sundae

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