



Madame Fù

GRAND CAFÉ CHINOIS

Exquisite Taste of Madame Fù

前菜 APPETISERS

Dominio de la Vega Reserva, 2017 Cava Brut Prestige

- 踏雪尋梅 - 話梅漬小蕃茄 Tangy Plum-Infused Cherry Tomatoes Delight
拼 煙燻素鵝 Smoked Bean Curd Roll with Shiitake Mushroom & Carrot
拼 香蒜魷魚 Calamari with Spicy Salt
手撕雞沙律 Chicken Salad with Sichuan Sesame Dressing
煎澳洲帶子配繡球菌 * Scallop with Cauliflower Fungus *

主菜 MAIN COURSE

Georgetown Pinot Rose 2018, New Zealand

- XO 醬藕苗炒蝦球 Wok-fried Prawns with Baby Lotus Roots & XO sauce
黑毛豬叉燒 Madame Fù's Iberico Char Siu
官保香脆松子魚 * Golden Coral Fish Fillet with *
Sweet & Sour Sauce

Colle Moro, Friso, Abruzzo, Merlot 2021, Italy

- 香麻川味抄手 Wonton in Chilli Oil
拼 泡椒炒薯粉 Stir-fried Potato Noodles with Pickled Peppers & Egg

甜品 DESSERT

Gascogne D' Alain Brumont 2014, France

- 五香朱古力卷 Five Spices Dark Chocolate Roulde

6 Courses - \$680 PER PERSON

* 8 Courses - \$950 PER PERSON
(Chef Kit's Culinary Set Dinner Experience)

Wine Pairing add \$400

Booking minimum for two persons or up

Whole table must participate

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