Madame Fù
GRAND CAFÉ CHINOIS
DAILY MENU
Photo Menu
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MADAME FÙ'S STORY

The identity of Madame Fù remains a captivating mystery. Of Macanese, Shanghainese, and Siberian descent, she was a woman defined by independence and wit. Escaping a pre-arranged marriage at sixteen, she found her spirit in the Grand Cafés of 1920s Paris—the heart of global art and culture.

Returning to Shanghai in the 1930s, she established her Grand Salon, a sanctuary for artists and poets. Today, her legacy lives on within the colonial walls of Tai Kwun. We invite you to experience her world: a unique fusion of Chinese soul and Western elegance, where contemporary art meets a timeless culinary journey.

MADAME FÙ'S SIGNATURE

Golden Pork Belly with Mustard 228

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 a top 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)
(Pre-order in advance | 敬請提前預訂)

Madame Fù's Favourite Spicy Sichuan Peppercorn Gluten Free Vegan

All prices are in HKD and are subject to 10% service charge, Takeaway box $5 each, Cake Charge $250

MADAME FÙ'S SIGNATURE

Peking Duck 788

北京片皮鴨 (全隻)

(Please pre-order in advance 敬請提前預訂)

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

328 Half 半隻

568 Whole 全隻

松露法蔥脆皮雞

(Please pre-order in advance 敬請提前預訂)

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蔥醬，香味濃郁肉質鮮嫩，倍添滋味。

Crispy Rice with Seafood in Superior Broth 168

(per person - minimum for two)

(每位 - 兩位起)

濃湯海鮮脆米

(Individually served 一位用)

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。

Madame Fù's Favourite · Spicy · Sichuan Peppercorn · Gluten Free · Vegan

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MADAME FÙ'S SEASONAL SPECIALS

Bamboo Pith & Seafood Dumpling (3) 98
雲裳竹笙海皇餃 (三件)

A symphony of land and sea. Delicate bamboo pith, prized for its crisp-tender texture, cradles a finely crafted seafood filling. Every mouthful delivers a refined balance of crunch and succulence.

雲裳之名, 輕盈如紗。選用脆嫩爽口的竹笙, 包裹鮮美飽滿的海皇餡料, 帶子與蝦仁交織出層層鮮甜。

(Available for lunch only 只限午餐供應)

Morel Mushroom and Winter Melon Soup Dumpling 108
羊肚菌白玉灌湯餃

A delicate dumpling filled with a fragrant blend of morel mushrooms, sweet winter melon, and a rich savoury broth. Steamed to perfection, it's a taste of refined comfort in every bite.

山珍入餡, 白玉為衣。嚴選香氣獨特的羊肚菌, 搭配清甜軟嫩的冬瓜, 包裹成飽滿的灌湯餃。一口咬下, 鮮美湯汁, 山野清香與清甜甘潤在舌尖交織, 是匠心獨具的極致享受。

(Available for lunch only 只限午餐供應)

(Please allow 20–30 minutes for preparation during peak hours 繁忙時段請預留 20–30 分鐘製作時間)

Cauliflower Stem in Vinegar Marinade 98
翡翠珊瑚花菜梗

Light, tangy, and irresistibly crisp. Our jade cauliflower stems are delicately pickled to enhance their natural crunch, a refreshing appetizer that banishes summer heat and sparks the appetite.

翠綠如翡, 形似珊瑚, 入口爽脆清甜, 瞬間驅散暑氣, 是夏日餐桌上喚醒味蕾的清新序曲。酸與甜交織, 涼意自心生。

Sliced Steamed Pork Belly with Garlic Purée 188
金蒜五花卷

Experience the perfect balance of texture and flavor. Our premium five-layer pork belly is slow-cooked for hours until delicately silky, then topped with an irresistible, savory garlic-spice purée.

嚴選豬五花最軟嫩的部位, 層次分明、油脂均勻的「黃金區域」, 以慢火細心燉煮, 讓肉質變得細膩淋滑。自家調製的金黃蒜醬, 是點睛之筆, 金黃辛香的蒜泥, 濃郁惹味。蒜香、脂香、醬香層層疊加, 鹹中帶甜極為透鮮。

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

MADAME FÙ'S SEASONAL SPECIALS

Cherry Wood Smoked Scallop with Sakura Shrimp Sauce 118

元貝櫻桃木燻伴櫻花蝦醬

Perfectly smoked scallops, kissed with an amber glow, are paired with an umami-rich sakura shrimp sauce. A visual & culinary performance, an absolute must for every guest.

櫻桃木的輕煙緩緩流瀉, 將元貝包裹在朦朧香霧之中, 這是屬於餐桌的魔術時刻, 視覺與味覺的雙重藝術品。

(Individually served 一位用)

Sichuan Noodles with Crayfish and Sesame Dressing 238

蜀韻麻香小龍蝦拌麵

The soul of Sichuan, served in a bowl. Plump crayfish and chewy noodles are luxuriously coated in a fragrant mala sauce – where peanut butter and sesame sauce come together in a rich, nutty embrace.

真正的川蜀風味，藏在那一抹紅袍花椒的麻香之中，更藏在那一勺芝麻醬與花生醬交織的濃郁堅果香氣裡，烘焙後的醇厚芬芳，為麻辣賦予了溫柔的底蘊。

小龍蝦鮮嫩彈牙, 麵條爽彈有勁, 特製醬汁麻香層層遞進, 麻得過癮, 鮮得難忘。

Tropical Sundae 148

鳳仙

A tribute to the classic Tropical Sundae, reborn in a new form.

Silken vanilla namelaka meets the airy brightness of mango coulise. Timeless elegance, reimagined with vibrant fruit; old soul, new expression.

致敬懷舊港式鳳仙, 以全新姿態登場。底蘊是芒果的滑若凝脂, 上層是香草慕斯的輕盈如雲。經典的溫柔, 與果香的明快交織——老味道, 新靈魂。回到那個霓虹閃爍、糖水飄香的舊時光。

Madame Fù's Favourite Spicy Sichuan Peppercorn Gluten Free Vegan

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

DIM SUM 手工點心

(Available for lunch only) (只限午餐供應)

STEAMED 蒸點

Crab Meat Seafood Dumpling (1)	海皇蟹鉗餃 (一件)	88
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
Scallop & Chives Dumpling (3)	帶子韭菜海鮮餃 (三件)	75
Satay Beef Siu Mai (3)	沙爹牛肉燒賣 (三件)	88
Vegetarian Beef Siu Mai with Coriander (3)	香荽素牛肉燒賣 (三件)	88
Siu Mai with Crab Roe (3)	蟹皇燒賣(三件)	78
Assorted Mushroom & Black Truffle Dumpling (3)	黑松露上素蒸粉果(三件)	78
Tom Yum Kung Xiao Long Bao (3)	冬蔭功小籠包（三件)	98
Black Truffle Xiao Long Bao (3)	意大利黑松露小籠包 (三件)	98
Madame Fu's Xiao Long Bao (3)	經典小籠包(三件)	88
Xiao Long Bao Platter (3)	三色小籠包拼盤 (三件)	98
Wonton in Chili 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
Steamed Preserved Black Olives & French Bean Dumpling(3)	法邊豆欖菜餃 (三件)	88
Mozzarella & Spinach Dumpling (3)	芝士菠菜餃(三件)	68
Madame Fù's Char Siu Bao (3)	蜜烤栗飼叉燒包 (三件)	88

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　Sichuan Peppercorn　Gluten Free　Vegan

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DIM SUM 手工點心

(Available for lunch only) (只限午餐供應)

FRIED & BAKED 炸焗美點

Shredded Duck Spring Roll (2)	鴨絲春卷(兩件)	88
Char Siu Puff (3)	叉燒黃金酥 (三件)	78
Pan-Fried Vegetable Beancurd Roll (3)	素腐皮卷 (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
Vegetarian Spring Roll (6)	香脆素春卷 (六件)	72

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 Vegan

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APPETISERS

Exquisite Dim Sum Platter (8) (Available for dinner only) 錦繡點心拼盤 (八件) (只限晚市)	298
Crispy Hand-Shredded Chicken with Sesame Dressing (Half) *served for 3 to 4 pax* 芝麻醬香手撕燒雞 (半隻) *可供三至四位*	268
Lava Prawn Toast 熔岩蝦多士	228
Smoked Bean Curd Roll with Shiitake Mushroom & Carrot (4) 煙燻素鵝 (四件)	118
Calamari with Spicy Salt 香蒜魷魚	208
Chicken with Sichuan Chili Sauce 口水雞	148
Cigar "Deep-fried Pork & Cheese Spring Roll" (2) 雪茄春卷 (兩件)	98
Vegetarian Spring Roll (6) 香脆素春卷 (六件)	72
Salt and Pepper Crispy Tofu 椒鹽豆腐粒	118
Roasted Honey Glazed Pork Neck 碳燒豬頸肉	108
Cucumber, Chili & Coriander Salad with Vintage Vinegar Dressing 手拍青瓜	88
Wood Ear Mushrooms with Chili Oil & Shanxi Vinegar Dressing 醋香木耳	68
French Bean with Termine Mushrooms 法邊豆配雞樅菌	138
Five Spices Beef Shank 五香牛腰	148
Shanghai style Pickled Radish 風味醬蘿蔔	98

Madame Fù's Favourite Spicy Sichuan Peppercorn Gluten Free Vegan

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Suckling Pig 脆皮紅運乳豬	988 / 1800 Half / Whole
Baked Crispy Chicken stuffed with Black Truffle Fried Rice & Green Salad 焗脆皮雞釀黑松露炒飯伴沙律	900
Braised 3-heads Abalone with Fresh Organic Maitaka 蠔皇三頭澳洲鮑魚配新鮮有機舞茸菌	580

(Please reserve the above dishes 48 hours in advance 上述菜肴敬請提前48小時預訂)

SOUP

Conch Shell, Dried Scallop & Dendrobium Flower Soup 石斛花元貝燉響螺湯	218
Creamy Mini-Squash & Morel Mushroom Soup 迷你原個南瓜羊肚菌湯	158
Morel Mushroom, Bamboo Pith & Cabbage Soup 羊肚菌竹笙燉菜膽湯	148
Hot & Sour Soup 文思酸辣羹	118
Snow Pear & Fig Soup 雪梨乾南北杏無花果湯	98

SEA

Steamed Garoupa with Chili Glass Noodles & Green Pepper Corns (5) 韭香鮮花椒蒸星斑球 (五件)	468
Crispy White Cod with Ginger Vinegar Glaze (5) 醋椒汁脆皮白鱈魚 (五件)	428
Golden Coral Fish Fillet with Sweet & Sour Sauce 宮保香脆松子魚	208
Flaming Prawns (8) 火焰醬燒蝦球 (八件)	298
Kung Pao Prawns (8) 宮保蝦球 (八件)	298
Wok-fried Scallops with Asparagus, Termine Mushrooms and XO Sauce (6) XO 醬蘆筍炒帶子 (六件)	328

Madame Fù's Favourite Spicy Sichuan Peppercorn Gluten Free Vegan

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LAND

Madame Fù's Barbecue Platter 精選明爐燒味拼盤	588
Maltose Glazed Spanish Chestnut-Fed Barbecued Char Siu 麥烤西班牙栗飼叉燒	318
Golden Crispy Sesame Chicken 黃金脆皮芝麻雞	288 / 480 HALF / WHOLE
Firecracker Chicken 干鍋四川辣子雞	298
Australian Wagyu Beef with Assorted Mushrooms & Wild Chili (120g) 野山椒爆澳洲和牛肉粒 (120g)	458
Seared New Zealand Lamb Loin with Garlic & Leek 石板醬爆紐西蘭羊肉	388
Sichuan Beef Slices in Chili Broth 赤焰沸騰水煮牛	398
Sauteed Diced Angus Beef with Yunnan Chili & Garlic 雲南辣椒子蒜炒安格斯牛柳粒	338
Wagyu Beef Mapo Tofu 和牛川味麻婆豆腐	218
Sweet & Sour Pork 糖醋咕嚕肉	248

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	198
Stir-fried French Bean with Wild Mushrooms in Soybean Sauce 法邊豆炒野生菌	198
Wok-fried Asparagus with Woodear Mushroom, Purple Chinese Yam & Chinese Water Chestnut 鮮蘆筍炒彩蔬	198
Steamed Eggplant with Minced Pork 香蒜肉碎蒸茄子	178
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

Madame Fù's Favourite Spicy Sichuan Peppercorn Gluten Free Vegan

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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 荷香蒜蓉蒸星斑飯	248
Flat Rice Noodles with Angus Beef 乾炒安格斯牛河	248
Braised E-Fu Noodles with Black Truffle Sauce 黑松露山珍乾燒伊麵	238
Stir-fried Potato Noodles with Pickled Peppers & Egg 泡椒炒薯粉	198
Egg Fried Wild Rice & Seasonal Vegetables 素菜粒野米蛋炒飯	198
Madame Fù's Dan Dan Noodles 蜀香肉臊擔擔麵	128

DESSERTS

Madame Fù's Dessert Platter 甜品拼盤	338
"Yuen - Yeung" Lava Paris Brest - Milk Tea & Coffee Paris Brest 鴛鴦流心巴黎泡芙	188
Emerald Bamboo, Pear & Apple Mousse 翠竹雪梨蘋果慕斯	158
Tropical Passion Fruit Cheese Pavlova 熱情百香蛋白脆餅	138
Gianduja Chocolate Cake with Candied Citrus Peel 榛子柚香朱古力蛋糕	148
Tropical Sundae 鳳仙	148
Peanut & Sesame Cantonese Sticky Rice Cake 花生芝麻糯米糍	90
White Chocolate Namelaka Joconde (4 inch) (2 days pre-order) 法式白朱古力絲絨蛋糕 (4寸) (請提前兩天預訂)	380

Madame Fù's Favourite · Spicy · Sichuan Peppercorn · Gluten Free · Vegan

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VEGETARIAN & VEGAN MENU

DIM SUM (Available for lunch only | 只限午餐供應)

Vegetarian Beef Siu Mai with Coriander (3) 香荽素牛肉燒賣 (三件)	88
Steamed Preserved Black Olives & French Bean Dumpling (3) 法邊豆欖菜餃 (三件)	88
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
Pan-Fried Vegetable Beancurd Roll (3) 素腐皮卷 (三件)	78

APPETISERS

Exquisite Vegetarian Dim Sum Platter (8) (Available for dinner only) 錦繡素食點心拼盤 (八件) (只限晚市)	268
Smoked Bean Curd Roll with Shiitake Mushroom & Carrot (4) 煙燻素鵝 (四件)	118
French Bean with Termine Mushrooms 法邊豆配雞樅菌	138
Salt and Pepper Crispy Tofu 椒鹽豆腐粒	118
Vegetarian Spring Roll (6) 香脆素春卷 (六件)	72
Cucumber, Chili & Coriander Salad with Vintage Vinegar Dressing 手拍青瓜	88
Wood Ear Mushrooms with Chili Oil & Shanxi Vinegar Dressing 醋香木耳	68

SOUP

Creamy Mini-Squash & Morel Mushroom Soup 迷你原個南瓜羊肚菌湯	158
Morel Mushroom, Bamboo Pith & Cabbage Soup 羊肚菌竹笙燉菜膽湯	148
Vegetarian Hot & Sour Soup 文思酸辣羹	118

VEGETARIAN & VEGAN MENU

MAINS

Sichuan Spicy Plant-based Chicken 辣子素雞	248
Stir-fried French Bean with Wild Mushrooms in Soybean Sauce 法邊豆炒野生菌	198
"Impossible" Mapo Tofu "Impossible" 麻婆豆腐	198

VEGETABLES

Wok-fried Asparagus with Woodear Mushroom, Purple Chinese Yam & Chinese Water Chestnut 鮮蘆筍炒彩蔬	198
Stir-fried Chinese Kale with Ginger 黃糖薑米炒芥蘭	168
Steamed Eggplant with Crispy Garlic & Coriander in Termite Mushrooms 雞樅菌蒸茄子	148
Stir-fried Seasonal Vegetables with Garlic 蒜蓉炒時令蔬菜	168

RICE & NOODLE

Braised E-Fu Noodles with Black Truffle Sauce 黑松露山珍乾燒伊麵	238
Stir-fried Potato Noodles with Pickled Peppers & Egg 泡椒炒薯粉	198
Egg Fried Wild Rice & Seasonal Vegetables 素菜粒野米蛋炒飯	198

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"Yuen - Yeung" Lava Paris Brest - Milk Tea & Coffee Paris Brest 鴛鴦流心巴黎泡芙	188
Tropical Passion Fruit Cheese Pavlova 熱情百香蛋白脆餅	138
Gianduja Chocolate Cake with Candied Citrus Peel 榛子柚香朱古力蛋糕	148
Peanut & Sesame Cantonese Sticky Rice Cake 花生芝麻糯米糍	90
White Chocolate Namelaka Joconde (4 inch) *2 days in advance* 法式白朱古力絲絨蛋糕 (4寸) *敬請提前兩天預訂*	380

Sichuan Peppercorn Spicy Madame Fù Favourite Vegan

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

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

GLUTEN FREE MENU

DIM SUM (Available for lunch only | 只限午餐供應)

Crab Meat Seafood Dumpling (1) 88
海皇蟹鉗餃 (一件)

Scallop & Chives Dumpling (3) 75
帶子韭菜海鮮餃 (三件)

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) 78
素腐皮卷 (三件)

APPETISERS

Golden Pork Belly 228
炭火燒金方(腩仔)

Cucumber, Chili & Coriander Salad with Vintage Vinegar Dressing 88
手拍青瓜

Wood Ear Mushrooms with Chili Oil & Shanxi Vinegar Dressing 68
醋香木耳

SOUP

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
羊肚菌竹笙燉菜膽湯

Vegetarian Hot & Sour Soup 118
文思酸辣羹

Snow Pear & Fig Soup 98
雪梨乾南北杏無花果湯

SEA

Steamed Egg White Custard, 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)

Steamed Garoupa with Chili Glass Noodles & Green Pepper Corns (5) 468
韭香鮮花椒蒸星斑球 (五件)

Wok-fried Scallops with Asparagus, Termine Mushrooms and XO Sauce (6) 328
XO 醬蘆筍炒帶子 (六件)

GLUTEN FREE MENU

LAND

Australian Wagyu Beef with Assorted Mushrooms & Wild Chili (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 198
紫薯雞湯浸菜苗

Wok-fried Asparagus with Woodear Mushroom, Purple Chinese Yam & Chinese Water Chestnut 198
鮮蘆筍炒彩蔬

Stir-fried French Bean with Wild Mushrooms in Soybean Sauce 198
法邊豆炒野生菌

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

RICE & NOODLE

Crab & Egg White Fried Rice topped with Crab Roe 258
蟹子蟹肉蛋白炒飯

Steamed Garlic Garoupa Rice in Lotus Leaf 248
荷香蒜蓉蒸星斑飯

Flat Rice Noodles with Angus Beef 248
乾炒安格斯牛河

Egg Fried Wild Rice & Seasonal Vegetables 198
素菜粒野米蛋炒飯

DESSERTS

Tropical Passion Fruit Cheese Pavlova 138
熱情百香蛋白脆餅

Gianduja Chocolate Cake with Candied Citrus Peel 148
榛子柚香朱古力蛋糕

Madame Fù's Favourite · Spicy · Sichuan Peppercorn · Gluten Free · Vegan

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