



Madame Fu
GRAND CAFÉ CHINOIS

EVENT SET MENUS



Madame Fu
GRAND CAFÉ CHINOIS

SAPPHIRE SET MENU

Sapphire Appetizer Combination

藍寶石珍味小品

Cucumber, Chilli & Coriander Salad with Vintage Vinegar Dressing

Scallop & Chives Dumpling

Vegetarian Spring Roll

手拍青瓜、黃金帶子餃、香脆素春卷



Stir-fried Prawns with Zhenjiang Vinegar

滬江蝦仁

Steamed Halibut with Scallion & Ginger
with Seasonal Vegetable

薑葱蒸比目魚配時令蔬菜

Crispy Chicken with Premium Soy Sauce

御品脆皮醬燒雞

Braised Rice with Smoked Duck & Shiitake Mushroom

古法煙燻鴨香炆香苗



Petit Four

法式小甜點

(Golden Almond Fiancier, Creamy Matcha Cheese Tartlet)

(酥香鑲金杏仁糕、青抹芝韻撻)

680 per person

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

Whole event must participate

*The menu requires at least 10 participants

由於價格變動及貨源關係，富保留修改以上價格及項目之權利。

Madame Fu Grand Café Chinois reserves the right to alter the above menu price and items,
due to unforeseeable market price fluctuations and availability.

+852 2114 2118 | www.madamefu.com.hk

3rd Floor, Barrack Block, Tai Kwun, No. 10 Hollywood Road, Central, HK



富
Madame Fu
GRAND CAFÉ CHINOIS

EMERALD SET MENU

Emerald Appetizer Combination

綠寶石珍味小品

Flaky Baked Puffs with Turnip

Maltose Glazed Spanish Chestnut-Fed Barbecued Char Siu

Tangy Plum-Infused Cherry Tomatoes Delight

千絲蘿蔔酥、麥烤西班牙栗飼叉燒、雪莎漬櫻桃番茄



Crispy Shredded Prawns with Chili & Hawthorn Glaze

黃金脆蝦卷 佐 山楂蜜醬



Morel Mushroom, Bamboo Pith & Cabbage Soup

羊肚菌竹笙燉菜膽湯



Peking Duck

北京片皮鴨

Stir-fried Spotted Garoupa with Preserved Olives Vegetable

欖香鮮炒星斑球

Wok-fried Asparagus with Mixed Vegetables

鮮蘆筍炒彩蔬

Braised E-fu Noodle with Shredded Duck

秘製鴨絲炆伊麵



Silky Panna Cotta with Apricot

意式杏香奶凍

1,080 per person

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DIAMOND SET MENU

Razor Clam with Scallion Oil
& Sesame-Infused Organic Vegetables
蔥油蠶子配麻香有機蔬菜

Diamond Appetizer Combination
鑽石珍味小品

Steamed Preserved Black Olives & French Bean Dumpling
Crispy Suckling Pig

Deep-fried Pork & Cheese Spring Roll
古法欖珍法豆餃、脆皮紅運乳豬片、芝草鮮茄金酥捲

Peking Duck
北京片皮鴨

Braised Spotted Garoupa Balls with Porcini Mushroom Sauce
深海星斑球伴牛肝菌醬

Braised 3-heads Abalone
with Fresh Organic Maitaka Mushroom
蠣皇三頭澳洲鮑魚配鮮舞茸菌

or 或

Lobster Two Ways:
Delicate Lobster Claw Dumpling with Golden Aromatic
Pan-Seared Lobster Tail
龍蝦二食：龍鉗珍餃 及 金香煎龍蝦
(Choice of one main dish 主菜二選一)

Braised Squash Ring with Assorted Wild Mushroom
山珍白玉環

Dragon King Foam Wontons & Imperial Broth Noodles
海龍王泡沫餛飩 配 濃湯麵

“Yuen - Yeung” Tea Mille Feuille
鴛鴦法式千層酥

1,680 per person

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VEGETARIAN SET MENU

Vegetarian Appetizer Combination

素食珍味小品

Cucumber, Chilli & Coriander Salad with Vintage Vinegar Dressing

Assorted Mushroom & Black Truffle Dumpling

Vegetarian Spring Roll

手拍青瓜、黑松露上素蒸粉果、香脆素春卷



Crispy Cauliflower in Sweet & Sour Sauce

酸甜咕噜脆花球

Stewed Silky Tofu with Morel Mushrooms

羊肚菌鮮燜豆腐

Stir-fried Asparagus with Yellow Fungus & Lily Bulb

百合黃耳炒露筍

Fragrant Vegetarian Fried Rice with Mushrooms and Carrots

菌菇甘筍素香炒飯



Tofu chocolate Mousse Cake

豆腐朱古力慕絲

680 per person

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