



Madame Fu

GRAND CAFÉ CHINOIS

EVENT SET MENUS



WWW.MADAMEFU.COM.HK



V1.9



Madame Fu

GRAND CAFÉ CHINOIS

SAPPHIRE SET MENU

Sapphire Appetizer Combination

藍寶石品嚐小品

Cucumber, Chilli & Coriander Salad with Vintage Vinegar Dressing •

Assorted Mushroom & Black Truffle Dumpling •

Traditional Chinese Drunken Chicken •

Deep-fried Cod Fish Fillet with Spicy Chilli •

手拍青瓜 • 黑松露上素蒸粉果 • 陳年花雕雞 • 避風塘白鱈魚 •

Kung Pao Prawn with Crunchy Rice

宮保蝦球配鍋巴

Madame Fu's Iberico Char Siu

黑毛豬叉燒

Steamed Eggplant with Spicy Minced Pork & Chilli

香蒜肉碎蒸茄子

Egg Fried Rice with Duck Breast wrapped with Lotus Leaf

火鴨胸荷葉飯

Dark Chocolate Cake

特濃黑朱古力蛋糕

680 per person*

(family style)

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

Whole event must participate

**The menu requires at least 10 participants*

+852 2114 2118 | www.madamefu.com.hk | 3rd Floor, Barrack Block, Tai Kwun,
No. 10 Hollywood Road, Central, HK



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GRAND CAFÉ CHINOIS

EMERALD SET MENU

Emerald Appetizer Combination

綠寶石品嚐小品

Golden Scallop Dumpling •

Crispy Cauliflower Fungus with Sweet Zhen Jiang Vinegar •

Madame Fu's Iberico Char Siu •

Housemade Potato Tartlet stuffed with Minced Wagyu Beef •

黃金帶子餃 • 醋香繡球菌 • 黑毛豬叉燒 • 和牛鬆脆脆球 •

Sweet Corn Soup with Crab Meat

瑤柱蟹肉玉米羹

Peking Duck

北京片皮鴨

Steamed Cod Fish Fillet with Green Peppercorn

青花椒白鱈魚

Wok-fried Asparagus with Mixed Vegetables

鮮蘆筍炒彩蔬

Braised E-fu Noodle with Shredded Duck

鴨絲炆伊麵

Osmanthus Panna Cotta

鮮莓桂花奶凍

1,080 per person

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GRAND CAFÉ CHINOIS

DIAMOND SET MENU

Diamond Appetizer Combination

鑽石品嚐小品

*Assorted Mushroom & Black Truffle Dumpling •
Razor Clams with Cherry Radish & Rattan Pepper •
Roasted Crispy Suckling Pig •*

*Chilled Chinese Lettuce & Zucchini Roll in Sesame Oil •
翡翠山珍餃 • 膝椒蜚子拌塘漬櫻桃蘿蔔 •
化皮乳豬 • 麻香有機菜卷 •*

Peking Duck

北京片皮鴨

*Steamed Egg White Custard with Lobster & Caviar
黑魚子蛋白龍蝦球*

*Braised 3-heads Abalone with Wild Fungus
蠔皇三頭澳洲鮑魚
or 或*

*Pan-fried Fillet of Garoupa with Tomato Salsa
香煎東星斑塊配蕃茄莎莎*

*Stir-fried Asparagus with Lily Bulb in Black Truffle Sauce
黑松露炒鮮蘆筍白合*

*Wonton in Lobster Bisque
海龍王泡沫濃湯配手工餛飩*

Mocha-ccino

意式泡沫咖啡

1,780 per person*

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

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GRAND CAFÉ CHINOIS

VEGETARIAN SET MENU

Vegetarian Appetizer Combination

素食品嚐小品

Cucumber, Chilli & Coriander Salad with Vintage Vinegar Dressing •

Assorted Mushroom & Black Truffle Dumpling •

Vegetarian Spring Roll •

Smoked Bean Curd Roll with Shiitake Mushroom & Carrot •

手拍青瓜 • 黑松露上素蒸粉果 • 香脆素春卷 • 煙燻素鵝 •

Plant-based Fish Fillet in Sweet and Sour Sauce

咕嚕素魚扒

Stir-fried Asparagus with Lily Bulb in Black Truffle Sauce

黑松露炒鮮蘆筍白合

Steamed Eggplant with Termini Mushrooms

雞燻菌蒸茄子

Fried Wild Rice & Seasonal Vegetables

素菜粒野米炒飯

Coconut Chia Seeds Pudding

奇亞籽布丁

680 per person*

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