Madame Fù

GRAND CAFÉ CHINOIS

NEVER TOO LATE TO 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

INFINITE DRINKS DELIGHT

2 hours - $888 / 3 hours - $998 per guest

Fantinel Prosecco Extra dry DOC, NV, Italy

Sparkling Rosé - Vilarnau Sparkling Rose CAVA, NV, Spain

White Wine - Pierre Chainier, Sauvignon Blanc, France

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

Red Wine - Pierre Chainier, Pinot Noir, France

Vodka / Gin / Rum / Tequila / Whisky / Bourbon

(Served with a selection of soft drinks)

Bellini / Aperol Spritz / Mimosa / Bloody Mary

Tsing Tao (Bottle)

Japanese Sake

I'm Groot / Chrysanthemum Bees Knees / Ruby Dust

Soft Drinks

Chinese Tea

Champagne - G. H. Mumm Cordon Rouge NV, France +$498 per bottle

Participation is required for entire table with any drink upgrade packages
All prices are in HKD and are subject to 10% service charge

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點心	**DIM SUM**
水晶蝦餃皇 (一件)	Crystal Shrimp Dumpling (1)
帶子韭菜海鮮餃 (一件)	Scallop & Chives Dumpling (1)
黑松露上素蒸粉果 (一件)	Assorted Mushroom & Black Truffle Dumpling (1)
香脆素春卷 (兩件	Vegetarian Spring Roll (2)
前菜	**APPETISERS**
手拍青瓜	Cucumber, Chili & Coriander Salad with Vintage Vinegar Dressing
椒鹽茄子	Salt & Pepper Crispy Eggplant
主菜	**MAINS**
酸甜咕嚕蝦 (兩件)	Sweet & Sour Prawn (2)
干鍋四川辣子雞	Firecracker Chicken
迷你燒味拼盤 (醬燒煙燻鴨胸、麥烤西班牙栗飼叉燒、碳燒豬頸肉)	Mini BBQ Platter *(Tea-Smoked Duck Breast with Barbecue Sauce, Maltose Glazed Spanish Chestnut-Fed Barbecued Char Siu & Roasted Honey Glazed Pork Neck)*
蒜蓉蒸娃娃菜	Steamed Baby Cabbage with Garlic
素菜野粒野米蛋炒飯	Egg Fried Wild Rice & Seasonal Vegetables
甜品	**DESSERT**
法式杏仁金磚蛋糕及檸檬撻	Almond Financier & Lemon Tartlet

Night Brunch requires guest to be 18 years or over
Night Brunch Menu requires whole table participation
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V1.1

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VEGETARIAN & VEGAN

點心	**DIM SUM**
黑松露上素蒸粉果(兩件)	Assorted Mushroom & Black Truffle Dumpling (2)
芝士菠菜餃 (兩件)	Mozzarella & Spinach Dumpling (2)
香脆素春卷(兩件)	Vegetarian Spring Roll (2)
前菜	**APPETISERS**
手拍青瓜	Cucumber, Chili & Coriander Salad with Vintage Vinegar Dressing
椒鹽茄子	Salt & Pepper Crispy Eggplant
主菜	**MAINS**
辣子素雞	Firecracker Plant-Based Chicken
醋香繡球菌	Crispy Cauliflower Fungus with Sweet Zhen Jiang Vinegar
蒜蓉蒸娃娃菜	Steamed Baby Cabbage with Garlic
"Impossible" 麻婆豆腐	"Impossible" Mapo Tofu
素菜粒野米炒飯	Fried Wild Rice & Seasonal Vegetables
甜品	**DESSERT**
花生芝麻糯米糍	Peanut & Sesame Cantonese Sticky Rice Cake

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GLUTEN FREE

點心	**DIM SUM**
黑松露上素蒸粉果(兩件)	Assorted Mushroom & Black Truffe Dumpling (2)
帶子韭菜海鮮餃 (兩件)	Scallop & Chives Dumpling (2)
芝士菠菜餃 (兩件)	Mozzarella & Spinach Dumpling (2)
前菜	**APPETISERS**
手拍青瓜	Cucumber, Chili & Coriander Salad with Vintage Vinegar Dressing
醬燒煙燻鴨胸	Tea-Smoked Duck Breast with Barbecue Sauce
主菜	**MAINS**
XO醬藕苗炒帶子(兩粒)	Wok-fried Scallops with Baby Lotus Roots & XO sauce (2)
雞樅菌蒸茄子	Steamed Eggplant with Crispy Garlic & Coriander in Termite Mushrooms
蒜蓉蒸娃娃菜	Steamed Baby Cabbage with Garlic
和牛川味麻婆豆腐	Wagyu Beef Mapo Tofu
素菜粒野米蛋炒飯	Egg Fried Wild Rice & Seasonal Vegetables
甜品	**DESSERT**
奇亞籽椰子布甸	Chia Seeds Coconut Pudding

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