



Madame Fu

GRAND CAFÉ CHINOIS

★ MERRY ★
SEASON'S GREETINGS
NEVER TOO LATE TO BRUNCH

Christmas

— & —
HAPPY NEW YEAR



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

FREE FLOW DRINKS

Standard

2 hours - \$858 / 3 hours - \$998 per guest

Fantinel Prosecco Extra dry DOC, NV, Italy
Sparkling Rosé - Vilarnau Sparkling Rose CAVA, NV, Spain
White Wine - Altozano Verdejo Sauvignon Blanc, Spain
Rosé Wine - Jacob's Creek Le Petit Rose, Australia
Red Wine - Altozano Tempranillo, Spain
Vodka / Gin / Rum / Tequila / Whisky / Bourbon
(Served with a selection of soft drinks)

Tsing Tao Bottle
Japanese Saké

Soft Drinks / I'm Groot / Chrysanthemum Bees Knees / Ruby Dust / Chinese Tea

Deluxe

2 hours - \$998 / 3 hours - \$1,240 per guest

Champagne - G. H. Mumm Cordon Rouge NV, France
Sparkling Rosé - Vilarnau Sparkling Rose CAVA, NV, Spain
White Wine - Pierre Chainier, Sauvignon Blanc, France
Rosé Wine - Jacob's Creek Le Petit Rose, Australia
Red Wine - Pierre Chainier, Pinot Noir, France
Vodka / Gin / Rum / Tequila / Whisky / Bourbon
(Served with a selection of mixers)

Bellini / Aperol Spritz / Mimosa / Bloody Mary
Tsing Tao Bottle
Japanese Saké

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PARTICIPATION IS REQUIRED FOR ENTIRE TABLE WITH ANY DRINK PACKAGES.
DRINKS UPGRADES REQUIRE WHOLE TABLE PARTICIPATION

Participation is required for entire table with any drink upgrade packages
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NEVER TOO LATE TO BRUNCH

點心 DIM SUM

帶子韭菜海鮮餃 (兩件) Scallop & Chives Dumpling (2)
黑松露上素蒸粉果 (兩件) Assorted Mushroom & Black Truffle Dumpling (2)
香脆素春卷 (兩件) Vegetarian Spring Roll (2)

前菜 APPETISERS

麻香鴨絲萵筍沙律 Shredded Duck & Asparagus Lettuce
Salad with Mustard, Sesame Dressing

椒鹽茄子 Salt & Pepper Crispy Eggplant

主菜 MAINS

迷你燒味拼盤 Mini BBQ Platter
(醬燒煙燻鴨胸、
麥烤西班牙栗飼叉燒、碳燒豬頭肉)
(Tea-Smoked Duck Breast with Barbecue Sauce,
Maltose Glazed Spanish Chestnut-Fed Barbecued Char Siu
& Roasted Honey Glazed Pork Neck)

酸甜咕嚕蝦 (兩件) Sweet & Sour Prawn (2)

干鍋四川辣子雞 Firecracker Chicken

清炒豆苗 Stir-fried Pea Sprout

素菜野粒野米蛋炒飯 Egg Fried Wild Rice & Seasonal Vegetables

甜品 DESSERT

肉桂香橙朱古力撻配 榛果金磚蛋糕
Cinnamon Orange Chocolate Ganache
Tartlet & Hazelnut Financier

Night Brunch requires guest to be 18 years or over
Night Brunch Menu requires whole table participation
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(Served with a selection of mixers)

Bellini / Aperol Spritz / Mimosa / Bloody Mary

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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

麻香萵筍絲沙律 Asparagus Lettuce Salad
with Mustard, Sesame Dressing

椒鹽茄子 Salt & Pepper Crispy Eggplant

主菜 MAINS

醋香繡球菌 Crispy Cauliflower Fungus with
Sweet Zhen Jiang Vinegar

辣子素雞 Firecracker Plant-Based Chicken

清炒豆苗 Stir-fried Pea Sprout

"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(三件) Assorted Mushroom & Black Truffle Dumpling (3)

芝士菠菜餃(三件) Mozzarella & Spinach Dumpling (3)

前菜 APPETISERS

麻香萵筍沙律 Asparagus Lettuce Salad
with Mustard, Sesame 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)

雞縱菌蒸茄子 Steamed Eggplant with Crispy Garlic &
Coriander in Termite Mushrooms

清炒豆苗 Stir-fried Pea Sprout

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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