



*Madame Fu*

GRAND CAFÉ CHINOIS

**NEVER TOO LATE TO BRUNCH**

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## 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 Rose, 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

## 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**

手拍青瓜 Cucumber, Chilli & 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 Mini BBQ Platter

(醬燒煙燻鴨胸、  
麥烤西班牙栗飼叉燒、碳燒豬頸肉)  
(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**

檸檬香吉士撻配  
杏仁金磚小蛋糕  
Lemon Custard Tart & Almond Financier

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

Night Brunch requires guest to be 18 years or over  
Night Brunch Menu requires whole table participation  
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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, Chilli & 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(三件) Assorted Mushroom & Black Truffle Dumpling (3)

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

### 前菜 **APPETISERS**

手拍青瓜 Cucumber, Chilli & 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)

雞糞菌蒸茄子 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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