

Exquisite Taste of Master Chef Kit

Serving premium Cantonese cuisine, Chef de Cuisine Kit Liao is the legendary culinary artist of Madame Fù Grand Café Chinois, renowned for his exquisite blend of authentic Chinese flavours and contemporary presentation, highlighting authentic Chinese culinary culture.
At Madame Fù, Chef Kit and his team infuse the true spirit of Cantonese cuisine to his dynamic creations.

前菜 APPETISERS

Fantinel Prosecco Extra dry DOC, Italy, NV

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| 芝士菠菜餃 | Mozzarella & Spinach Dumpling |
| 法邊豆欖菜餃 | Steamed Preserved Black Olives & French Bean Dumpling |
| 涼拌海蜇頭 | Jellyfish Salad with Sesame Oil, Coriander & Red Chilli |
| * 煎澳洲帶子配繡球菌 | * Scallop with Cauliflower Fungus |
| 黑蒜鮮燉法國鵪鶉 | <i>French Quail Soup with Black Garlic</i>
(每位\$150 add \$150 per person) |

主菜 MAIN COURSE

Georgetown Pinot Rosé 2018, New Zealand

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| 麥烤西班牙栗飼叉燒 | Maltose Glazed Spanish Chestnut-Fed Barbecued Char Siu |
| 鵪鶉二重奏 | Sautéed Quail with Garlic Shoot, with Spiced Salt Quail Leg |
| <i>Pierre Chainier, Les Calcaires, Pinot Noir, France 2023</i> | |
| * 避風塘松葉蟹鉗 | * Crispy Matsuba Crab Claws
with Hong Kong Typhoon Shelter Style |
| 百花菜炒雲南煙燻肉 | Stir-fried Cauliflower with Yunnan Smoked Ham |
| 松露蝦仁炒飯 | Truffle Shrimp Fried Rice |

甜品 DESSERT

Gascogne D' Alain Brumont, France 2014

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| 青柑桔熱情果白朱古力蛋糕 | Calamansi & Passionfruit Gateau |
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6 Courses - \$680 PER PERSON

* 8 Courses - \$880 PER PERSON

Wine Pairing add \$388

Booking minimum for two persons or up

Whole table must participate

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