



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

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

聖誕花火炒豆苗 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 Cinnamon Orange Chocolate Ganache
榛果金磚蛋糕 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

聖誕花火炒豆苗 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

麻香萵筍絲沙律 Asparagus Lettuce Salad
with Mustard 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

聖誕花火炒豆苗 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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