

## **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

#### *Dominio de la Vega Reserva, 2017 Cava Brut Prestige*

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| 踏雪尋梅 - 話梅漬小蕃茄 | Tangy Plum-Infused Cherry Tomatoes Delight            |
| 拼 煙燻素鵝        | Smoked Bean Curd Roll with Shiitake Mushroom & Carrot |
| 拼 香蒜魷魚        | Calamari with Spicy Salt                              |
| 手撕雞沙律         | Chicken Salad with Sichuan Sesame Dressing            |
| 煎澳洲帶子配繡球菌 *   | Scallop with Cauliflower Fungus *                     |

### 主菜 MAIN COURSE

#### *Georgetown Pinot Rose 2018, New Zealand*

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|-----------|--|
| XO 醬藕苗炒蝦球 | Wok-fried Prawns with Baby Lotus Roots & XO sauce  |
| 黑毛豬叉燒     | Madame Fù's Iberico Char Siu                       |
| 官保香脆松子魚 * | Golden Coral Fish Fillet with Sweet & Sour Sauce * |

#### *Colle Moro, Friso, Abruzzo, Merlot 2021, Italy*

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|---------|--|
| 香麻川味抄手  | Wonton in Chilli Oil                                 |
| 拼 泡椒炒薯粉 | Stir-fried Potato Noodles with Pickled Peppers & Egg |

### 甜品 DESSERT

#### *Gascogne D' Alain Brumont 2014, France*

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| 五香朱古力卷 | Five Spices Dark Chocolate Roulde |
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6 Courses - \$680 PER PERSON

\* 8 Courses - \$880 PER PERSON

**Wine Pairing add \$400**

*Booking minimum for two persons or up*

*Whole table must participate*

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