



Madame Tui

GRAND CAFÉ CHINOIS

GRADUATIONS





Graduation Package

Celebrate your academic achievements at Madame Fu, where we specialize in creating the perfect atmosphere for your graduation party. Our stunning themed rooms, colonial charm, and artistic ambiance will ensure a memorable and elegant dining experience as you mark this momentous occasion. Congratulations to all graduates - let us make your celebration unforgettable!

For a minimum of 20 persons, the following privileges will be offered:

- Private use of Function Room for lunch (4hours 11:00-15:00) or dinner (5hours 18:00-23:00)
- An exquisite Chinese menu prepared by the culinary team
- Two glasses of soft drink, chilled orange juice, Chinese tea per person
- Complimentary use of PA system with microphones & LCD projector and screen (*Applicable in Fù Bar or Grand Café*)
- Tailor-made E-invitation Card (*Choose 1 design from 2 templates, with maximum 3 modification*)
- Foamboard logo with customized design for over 50 persons event (*with maximum 1 modification*)

Upgrade privileges:

- Additional HK\$50 per person for fresh orange juice
- Additional HK\$80 per person for one (1) glass of house white & red wine
- Additional HK\$180 per person for unlimited soft drinks or chilled orange juice for maximum 3 hours
- Additional HK\$280 per person for unlimited soft drinks, chilled orange juice, local beer & house white & red wine for maximum 3 hours

Upgrade services:

- Floral Bouquet Order
- Fresh / Dried Floral Decorations
- Balloons Decorations

**Check with our event managers for more details & designs*





Menu I

Appetizer Combination

珍味小品

Cucumber, Chilli & Coriander Salad
with Vintage Vinegar Dressing.

Assorted Mushroom & Black Truffle
Dumpling.

Traditional Chinese Drunken Chicken.

Deep-fried Shrimp with Spicy Chilli

手拍青瓜。黑松露上素蒸粉果。

陳年花雕雞。避風塘蝦球

Maltose Glazed Spanish Chestnut-Fed

Barbecued Char Siu

麥烤西班牙栗餡叉燒

Steamed Halibut with Hot Red Pepper

剝椒蒸比目魚

Steamed Assorted Vegetables

with Termine Mushroom

雞縱菌蒸三蔬

Egg Fried Wild Rice & Seasonal Vegetables

素菜粒野米蛋炒飯

Petit Four

法式甜點醬

Classic Egg Tart. Almond Financier

經典酥香蛋撻。金磚杏仁小蛋糕

HK\$780 Per Person

Menu II

Appetizer Combination

珍味小品

Baked Puffs with Turnip.

Kung Pao Prawn with Crunchy Rice.

Maltose Glazed Spanish Chestnut-Fed

Barbecued Char Siu.

Tangy Plum-Infused Cherry Tomatoes

Delight

千絲蘿蔔酥。宮保蝦球配鍋巴。

麥烤西班牙栗餡叉燒。話梅漬小蕃茄

Peking Duck

北京片皮鴨

Steamed Cod Fish Fillet

with Green Peppercorn

青花椒白鱈魚

Braised Squash stuffed with

Assorted Wild Mushroom

山珍白玉環

Braised E-fu Noodle with Shredded Duck

鴨絲炆伊麵

Panna Cotta with Raspberry Coulis

紅莓意式奶凍

HK\$980 Per Person



Terms & Conditions

- The above packages are valid from 1 Mar 2025 to 31 August 2025
- A minimum of 20 persons is required
- All prices are subject to 10% service charge
- The above privileges will be offered if the minimum food and beverage charge is consumed
- All packages are subject to availability and advance reservation is required
- All prices are subject to change without prior notice
- The above packages cannot be used in conjunction with other promotional offers
- In case of dispute, Madame Fù Grand Café Chinois reserves the right of the final decision

For reservations or enquiries, please contact our Events Team on
WhatsApp 9632 1260 or e-mail events@madamefu.com.hk