

WELCOME TO MADAME WU

MODERN EAST ASIAN IN THE CLASSIC SHARING STYLE

DUMPLINGS, BUNS & ROLLS

MORETON BAY BUG DUMPLINGS, XO & LIME 4PCS	18
LAMB DUMPLINGS, EGGPLANT & SICHUAN SAUCE 4PCS	14
STEAMED DUCK BUNS 4PCS	16
LOBSTER STEAMED SANDWICH W MISO MAYO & PICKLED CUCUMBER 2PCS	13
CRISPY FRIED FISH DUMPLINGS, CORIANDER VERDE 4PCS	18
PORK DUMPLINGS, CORN PUREE, CHIU CHOW & BLACK VINEGAR 4PCS	12
PUMPKIN, SWEET POTATO & WATER CHESTNUT RICE NOODLE ROLL 4PCS	12

ENTRÉES & SALADS

OYSTERS W UMESHU & HORSERADISH	12
TANG SUI CHICKEN RIBS	14
SMOKED OCEAN TROUT, FENNEL, GREEN CHILLI MAYONNAISE & WATERCRESS	18
KINGFISH SASHIMI, YUZU PONZU, RICOTTA, AVOCADO & SALMON PEARLS	22
HEIRLOOM TOMATO SALAD, TOASTED GARLIC, BASIL & SMOKED TOFU	16
SPICY BEEF TARTARE, JERUSALEM ARTICHOKE PUREE	20
FRIED RICE CAKES, SPICY PORK RAGYU	18

RICE

STEAMED RICE	3
WU'S SPECIAL FRIED RICE W PORK, EGG & LUP CHONG	16
FRIED BROWN RICE W EGG, BABY CORN & PEAS	14

MAINS

PIJU YU, SNAPPER GUILIN STYLE IN TSINGTAO BEER	35
PAN FRIED MOOLOOLABA PRAWNS, NORI BUTTER, RAINBOW CHARD	36
WOK FRIED MORETON BAY BUG MEAT & XO SAUCE	40
BEEF CHEEKS BRAISED IN ROCK SUGAR & SOY, BLACK BEAN & CHILLI SAUCE	36
STIR FRIED ROBINS ISLAND BRISKET W BROCCOLI & PEANUTS	35
RED COOKED SPATCHCOCK, PICKLED PERILLA LEAF	34
ROASTED DUCK, STEAMED BOK CHOY W PEANUT SAUCE HALF DUCK / WHOLE DUCK	40/75
STEAMED BARRAMUNDI, CRISPY CHILLI OIL, CAULIFLOWER PUREE	34
CRISPY PORK HOCK, RED VINEGAR, APPLE AND NASHI SALAD, STONES GINGER REDUCTION	32
DONG PO PORK BELLY, FERMENTED DAVIDSON PLUM	34
MUSHROOMS STIR FRIED THEN BRAISED IN JORIM BROTH W STEAMED TOFU	24

VEGETABLES & TOFU

TOFU AND SUNFLOWER SALAD, GINGER AND SPRING ONION OIL	8
STIR FRIED WOK GREENS, HOUSE MADE OYSTER SAUCE	12
GREEN BEANS FRIED W SOY BACON	12
MUSHROOMS, STIR FRIED WITH KAO FU AND PICKLED GREEN CHILLI	14
KIM CHI PLATE	10
STEAMED SUGAR SNAP PEAS, MISO BUTTER	12

DESSERT

STEAMED CASHEW BUN, BROWN SUGAR ICE CREAM, HONEYCOMB	14
PINEAPPLE ROLL CAKE, COCONUT CREAM, STREUSEL CRUMB, OOLONG TEA ICE CREAM	16
MASCARPONE PANNA COTTA, NATIVE FRUITS, WATERMELON, SESAME SNAP	15
CHOCOLATE BROWNIE, CHOCOLATE SOY MOUSSE, RASPBERRY, YUZU & GREEN TEA	16
MADAME WU DESSERT TASTING PLATE	35

TO THE PEOPLE, FOOD IS HEAVEN *CHINESE PROVERB*

PLEASE INFORM YOUR WAITPERSON OF ANY DIETARY REQUIREMENTS OR ALLERGIES.
GLUTEN FREE MENU AVAILABLE.
PLEASE ASK ABOUT OUR PRIVATE DINING ROOM.

10% SURCHARGE ON PUBLIC HOLIDAYS. 2.2% SURCHARGE ON AMEX & DINERS.

BANQUET #1 FOR THE ENTIRE TABLE

\$65 per person

SMOKED OCEAN TROUT, FENNEL, GREEN CHILLI MAYONNAISE & WATERCRESS
TANG SUI CHICKEN RIBS
MORETON BAY BUG DUMPLINGS, XO & LIME
PORK DUMPLINGS, CORN PUREE, CHIU CHOW & BLACK VINEGAR
STEAMED BARRAMUNDI, CRISPY CHILLI OIL, CAULIFLOWER PUREE
BEEF CHEEKS BRAISED IN ROCK SUGAR & SOY, BLACK BEAN & CHILLI SAUCE
CRISPY PORK HOCK, RED VINEGAR, APPLE AND NASHI SALAD, STONES GINGER
REDUCTION
STIR FRIED WOK GREENS, HOUSE MADE OYSTER SAUCE
STEAMED SUGAR SNAP PEAS, MISO BUTTER
STEAMED RICE
STEAMED CASHEW BUN, BROWN SUGAR ICE CREAM, HONEYCOMB
OR ADD 5PP - MADAME WU DESSERT TASTING PLATE TO SHARE

BANQUET #2 FOR THE ENTIRE TABLE

\$85 per person

OYSTERS W UMESHU & HORSERADISH
KINGFISH SASHIMI, YUZU PONZU, RICOTTA, AVACADO & SALMON PEARLS
CRISPY FRIED FISH DUMPLINGS, CORIANDER VERDE
CLAMS WOK FRIED W MISO BUTTER, SPINACH & BACON
PAN FRIED MOOLOOLABA PRAWNS, NORI BUTTER, RAINBOW CHARD
STIR FRIED WOK GREENS, HOUSE MADE OYSTER SAUCE
RED COOKED SPATCHCOCK, PICKLED PERILLA LEAF
DONG PO PORK BELLY, FERMENTED DAVIDSON PLUM
TOFU AND SUNFLOWER SALAD, GINGER AND SPRING ONION OIL
MUSHROOMS, STIR FRIED WITH KAO FU AND PICKLED GREEN CHILLI
STEAMED RICE
STEAMED CASHEW BUN, BROWN SUGAR ICE CREAM, HONEYCOMB
OR ADD 5PP - MADAME WU DESSERT TASTING PLATE TO SHARE