

WELCOME TO MADAME WU

MODERN EAST ASIAN IN THE CLASSIC SHARING STYLE

DUMPLINGS, BUNS & ROLLS

LOBSTER DUMPLINGS, XO & LIME 4PCS	18
LAMB DUMPLINGS, EGGPLANT & SICHUAN SAUCE 4PCS	14
STEAMED DUCK BUNS 4PCS	20
PAN FRIED SCALLOP DUMPLINGS, TOBIKO, VERJUS BUTTER 4PCS	20
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	15
TANG SUI CHICKEN RIBS	14
SMOKED OCEAN TROUT, FENNEL, GREEN CHILLI MAYONNAISE & WATERCRESS	20
KINGFISH SASHIMI, YUZU PONZU, MILK CURD, AVOCADO & SALMON PEARLS	25
HEIRLOOM TOMATO SALAD, TOASTED GARLIC, BASIL & SMOKED TOFU	16
SPICY BEEF TARTARE, ROAST PARSNIP PUREE	23

RICE

STEAMED RICE	4
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	36
PAN FRIED MOOLOOLABA PRAWNS, NORI BUTTER, RAINBOW CHARD	38
DIAMOND SHELL CLAMS WOK FRIED W XO SAUCE & SPINACH	34
BEEF CHEEKS BRAISED IN ROCK SUGAR & SOY, BLACK BEAN & CHILLI SAUCE	36
RED COOKED CHICKEN, GINSENG RICE PORRIDGE, SHITAKE, BROAD BEAN & GOJI BERRY	34
ROASTED DUCK, STEAMED BOK CHOY W PEANUT SAUCE HALF DUCK / WHOLE DUCK	40/75
STEAMED BARRAMUNDI, CRISPY CHILLI OIL, CAULIFLOWER PUREE	35
CRISPY PORK HOCK, RED VINEGAR, APPLE AND NASHI SALAD, STONES GINGER REDUCTION	32
13 SPICE LAMB RUMP, CELERY & OLIVE LEAF, MUSTARD GREENS, PICKLED MUSTARD SEEDS	34
MUSHROOMS STIR FRIED THEN BRAISED IN JORIM BROTH W STEAMED TOFU	25
TTEOKBOKKI, FRIED RICE CAKES, SPICY PORK RAGYU	27

VEGETABLES & TOFU

TOFU & SUNFLOWER SALAD, GINGER & SPRING ONION OIL	9
STIR FRIED WOK GREENS, HOUSE MADE OYSTER SAUCE	12
GREEN BEANS FRIED W SOY BACON	12
MUSHROOMS, STIR FRIED WITH BUBBLE TOFU & PICKLED GREEN CHILLI	14
RED KIM CHI	7
STEAMED SUGAR SNAP PEAS, MISO BUTTER	12

BANQUET #1 FOR THE ENTIRE TABLE

\$65 per person

SMOKED OCEAN TROUT, FENNEL, GREEN CHILLI MAYONNAISE & WATERCRESS
TANG SUI CHICKEN RIBS
LOBSTER 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
FLOURLESS CHOCOLATE CAKE, CHOCOLATE SOY MOUSSE, POACHED CUMQUATS
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, MILK CURD, AVOCADO & SALMON PEARLS
PAN FRIED SCALLOP DUMPLINGS, TOBIKO, VERJUS BUTTER
DIAMOND SHELL CLAMS WOK FRIED W XO SAUCE & SPINACH
PAN FRIED MOOLOOLABA PRAWNS, NORI BUTTER, RAINBOW CHARD
STIR FRIED WOK GREENS, HOUSE MADE OYSTER SAUCE
RED COOKED CHICKEN, GINSENG RICE PORRIDGE, SHITAKE, BROAD BEAN & GOJI BERRY
13 SPICE LAMB RUMP, CELERY, OLIVE LEAF & TOMATO, PICKLED MUSTARD SEEDS
TOFU & SUNFLOWER SALAD, GINGER & SPRING ONION OIL
MUSHROOMS, STIR FRIED WITH BUBBLE TOFU & PICKLED GREEN CHILLI
STEAMED RICE
FLOURLESS CHOCOLATE CAKE, CHOCOLATE SOY MOUSSE, POACHED CUMQUATS
OR ADD 5PP - MADAME WU DESSERT TASTING PLATE TO SHARE

DESSERT

WHIPPED GOATS CHEESE, GINGERBREAD AND QUINCE	14
PINEAPPLE ROLL CAKE, COCONUT CREAM, CINNAMON CRUMB, OOLONG TEA ICE CREAM	16
BANANA BREAD, BANANA PARFAIT, YUZU CURD, PASSIONFRUIT MARSHMALLOW, MACADAMIA	16
FLOURLESS CHOCOLATE CAKE, CHOCOLATE SOY MOUSSE, POACHED CUMQUATS	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.