

WELCOME TO MADAME WU

MODERN EAST ASIAN IN THE CLASSIC SHARING STYLE

DUMPLINGS & BUNS

BAY BUG DUMPLINGS, XO & LIME 4PCS	20
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	14
PUMPKIN, SWEET POTATO & WATER CHESTNUT RICE NOODLE ROLL 4PCS	14

ENTRÉES & SALADS

OYSTERS W UMESHU & HORSERADISH	15
TANG SUI CHICKEN RIBS	15
SMOKED OCEAN TROUT, FENNEL, GREEN CHILLI MAYONNAISE & WATERCRESS	20
CHILLED KINGFISH SPRINGROLLS, AVOCADO PUREE	20
HEIRLOOM TOMATO SALAD, TOASTED GARLIC, BASIL & SMOKED TOFU	16
SPICY BEEF TARTARE, SEAWEED SABLE, PEA PUREE, BONITO MAYONNAISE	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	37
WOK FRIED PRAWNS, XO SAUCE, SPINACH	40
CLAMS W BLACK FUNGI, CHINESE CELERY, SPECK, CRISPY NOODLES	36
BEEF CHEEKS BRAISED IN ROCK SUGAR & SOY, BLACK BEAN & CHILLI SAUCE	36
HONG KONG PORTUGUESE CHICKEN, FRAGRANT PEAR SALAD	37
ROASTED DUCK, STEAMED BOK CHOY W PEANUT SAUCE HALF DUCK / WHOLE DUCK	40/75
STEAMED BARRAMUNDI, CRISPY CHILLI OIL, CAULIFLOWER PUREE	36
CRISPY PORK HOCK, STIR FRIED KIM CHI	35
MISO BRAISED LAMB SHOULDER, YELLOW RADISH PICKLE, YUZU BUTTERMILK, PERILLA SEED	40
MUSHROOMS STIR FRIED THEN BRAISED IN JORIM BROTH W STEAMED TOFU	28

VEGETABLES & TOFU

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

\$70 per person

SMOKED OCEAN TROUT, FENNEL, GREEN CHILLI MAYONNAISE & WATERCRESS
TANG SUI CHICKEN RIBS
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, STIR FRIED KIM CHI
STIR FRIED WOK GREENS, HOUSE MADE OYSTER SAUCE
STEAMED SUGAR SNAP PEAS, MISO BUTTER
STEAMED RICE
KASUTERA SPONGE, OZMANTHUS CREAM, MANDARIN
OR ADD 5PP - MADAME WU DESSERT TASTING PLATE TO SHARE

BANQUET #2 FOR THE ENTIRE TABLE

\$90 per person

OYSTERS W UMESHU & HORSERADISH
CHILLED KINGFISH SPRINGROLLS, AVOCADO PUREE
PAN FRIED SCALLOP DUMPLINGS, TOBIKO, VERJUS BUTTER
CLAMS W BLACK FUNGI, CHINESE CELERY, SPECK, CRISPY NOODLES
WOK FRIED PRAWNS, XO SAUCE, SPINACH
STIR FRIED WOK GREENS, HOUSE MADE OYSTER SAUCE
HONG KONG PORTUGUESE CHICKEN, FRAGRANT PEAR SALAD
MISO BRAISED LAMB SHOULDER, YELLOW RADISH PICKLE, YUZU
BUTTERMILK, PERILLA SEED
MUSHROOMS, STIR FRIED WITH BUBBLE TOFU & PICKLED GREEN CHILLI
RED KIM CHI
STEAMED RICE
FLOURLESS CHOCOLATE CAKE, CHOCOLATE SOY MOUSSE, ROSELLA,
CASSIA ICE CREAM
OR ADD 5PP - MADAME WU DESSERT TASTING PLATE TO SHARE

DESSERT

KASUTERA SPONGE, OZMANTHUS CREAM, MANDARIN	16
WHITE CHOCOLATE MOUSSE, PINEAPPLE AND SPICED RUM JELLY	18
CUSTARD TART, MACADAMIA, WATTLESEED CREAM	18
FLOURLESS CHOCOLATE CAKE, CHOCOLATE SOY MOUSSE, ROSELLA, CASSIA ICE CREAM	18
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.