

ENTRÉES & SALADS

PUMPKIN, SWEET POTATO & WATER CHESTNUT RICE NOODLE ROLL 4PCS	14
OYSTERS W UMESHU & HORSERADISH	15
TANG SUI CHICKEN RIBS	15
SMOKED OCEAN TROUT, FENNEL, GREEN CHILLI MAYONNAISE & WATERCRESS	20

VEGETABLES & TOFU

STIR FRIED WOK GREENS, HOUSE MADE OYSTER SAUCE	12
STEAMED SUGAR SNAP PEAS, MISO BUTTER	12
MUSHROOMS STIR FRIED THEN BRAISED IN JORIM BROTH W STEAMED TOFU	28
HEIRLOOM TOMATO SALAD, TOASTED GARLIC, BASIL & SMOKED TOFU	16
RED KIM CHI	7

MEAT & FISH

PIJU YU, SNAPPER GUILIN STYLE IN TSINGTAO BEER	37
ROASTED DUCK, STEAMED BOK CHOY W PEANUT SAUCE HALF DUCK / WHOLE DUCK	40/75
STEAMED BARRAMUNDI, CRISPY CHILLI OIL, CAULIFLOWER PUREE	36
CLAMS W BLACK FUNGI, CHINESE CELERY	36

RICE & NOODLES

STEAMED RICE	4
FRED BROWN RICE W EGG, BABY CORN & PEAS	14

DESSERT

WHITE CHOCOLATE MOUSSE, PINEAPPLE AND SPICED RUM JELLY	18
FLOURLESS CHOCOLATE CAKE, CHOCOLATE SOY MOUSSE, ROSELLA, CASSIA ICE CREAM	18

WELCOME TO MADAME WU

MODERN EAST ASIAN IN THE CLASSIC SHARING STYLE

PLEASE INFORM YOUR WAITPERSON OF ANY DIETARY REQUIREMENTS OR ALLERGIES.

PLEASE ASK ABOUT OUR PRIVATE DINING ROOM.

15% SURCHARGE ON PUBLIC HOLIDAYS

1% SURCHARGE ON MASTERCARD & VISA

1.8% SURCHARGE ON AMEX

1.7% SURCHARGE ON DINERS

菜单

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MENU

GLUTEN FREE

*madame
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