

WELCOME TO MADAME WU

MODERN EAST ASIAN IN THE CLASSIC SHARING STYLE

DUMPLINGS & BUNS

PRAWN TOAST, BONITO MAYO 3 PCS	18
WAGYU DUMPLINGS, JERUSALEM ARTICHOKE PUREE, CURRY LEAF OIL 4PCS	16
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 GREEN APPLE, CUCUMBER & WASABI	15
TANG SUI CHICKEN RIBS	15
SMOKED OCEAN TROUT, FENNEL, GREEN CHILLI MAYO & WATERCRESS	22
CHILLED KINGFISH SPRINGROLLS, AVOCADO PUREE	20
RAW PLATE OF SEASONAL VEGETABLES	18
SPICY BEEF TARTARE, SEAWEED BISCUIT, ANCHOVY MAYO	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, WHOLE BABY BARRAMUNDI COOKED GUILIN STYLE IN TSINGTAO BEER	45
MARKET FISH STEAMED W OLIVE LEAF, LEMON ASPEN PONZU, BROWN BUTTER	39
WOK FRIED BUG MEAT, XO SAUCE, SPINACH	50
CLAMS W BLACK FUNGI, CHINESE CELERY, SOY BACON, CRISPY NOODLES	36
RICE CRUSTED BEEF CHEEKS, WOK TOSSED MUSHROOMS, GREEN CHILLI PICKLE	36
DOEN JANG BRAISED LAMB SHANK, DANMUJI, YUZU BUTTERMILK, PERILLA SEED	38
BOILED PORK BELLY, GREEN MANGO, CHILLI, CORIANDER & PEANUT	35
HONG KONG PORTUGUESE CHICKEN, FRAGRANT PEAR SALAD	37
ROASTED DUCK, STEAMED BOK CHOY W PEANUT SAUCE HALF DUCK / WHOLE DUCK	40/75
MUSHROOMS STIR FRIED THEN BRAISED IN JORIM BROTH W STEAMED TOFU	28

VEGETABLES & TOFU

STIR FRIED WOK GREENS, HOUSE MADE OYSTER SAUCE	12
BEANS, FRIED W PORK MINCE & RICE CAKES	12
GREEN SALAD, SUNFLOWER, PEPITA & SESAME	10
RED KIM CHI	7
STEAMED SUGAR SNAP PEAS, MISO BUTTER, HORSERADISH	12

BANQUET #1 FOR THE ENTIRE TABLE

\$70 per person

RAW PLATE OF SEASONAL VEGETABLES
TANG SUI CHICKEN RIBS
STEAMED DUCK BUNS
WAGYU DUMPLINGS, JERUSALEM ARTICHOKE PUREE, CURRY LEAF OIL
MARKET FISH STEAMED W OLIVE LEAF, LEMON ASPEN PONZU, BROWN BUTTER
BOILED PORK BELLY, GREEN MANGO, CHILLI, CORIANDER & PEANUT
RICE CRUSTED BEEF CHEEKS, WOK TOSSED MUSHROOMS, GREEN CHILLI PICKLE
GREEN SALAD, SUNFLOWER, PEPITA & SESAME
STEAMED SUGAR SNAP PEAS, MISO BUTTER, HORSERADISH
STEAMED RICE
WHISKY & COFFEE CHOCOLATE BAR, COCONUT, PICKLED CHERRIES
OR ADD 5PP - MADAME WU DESSERT TASTING PLATE TO SHARE

BANQUET #2 FOR THE ENTIRE TABLE

\$90 per person

OYSTERS W GREEN APPLE, CUCUMBER & WASABI
CHILLED KINGFISH SPRINGROLLS, AVOCADO PUREE
PRAWN TOAST, BONITO MAYO
PAN FRIED SCALLOP DUMPLINGS, TOBIKO, VERJUS BUTTER
CLAMS W BLACK FUNGI, CHINESE CELERY, SOY BACON, CRISPY NOODLES
WOK FRIED BUG MEAT, XO SAUCE, SPINACH
STIR FRIED WOK GREENS, HOUSE MADE OYSTER SAUCE
DOEN JANG BRAISED LAMB SHANK, DANMUJI, YUZU BUTTERMILK, PERILLA SEED
RED KIM CHI
STEAMED RICE
WHISKY & COFFEE CHOCOLATE BAR, COCONUT, PICKLED CHERRIES
OR ADD 5PP - MADAME WU DESSERT TASTING PLATE TO SHARE

DESSERT

HAZELNUT STEAMED BUN, CHOCOLATE ICE CREAM	16
WARM ALMOND TART, SPICED PINEAPPLE, HELLENIA VANILLA ICE CREAM	18
HONEY CAKE, OSMANTHUS GELATO, MIRIN CREAM, WALNUT PRALINE	16
WHISKY & COFFEE CHOCOLATE BAR, COCONUT, PICKLED CHERRIES	14
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.

15% SURCHARGE ON PUBLIC HOLIDAYS.

1% SURCHARGE ON MASTERCARD & VISA.

1.8% SURCHARGE ON AMEX

1.7% SURCHARGE ON DINERS