

WELCOME TO MADAME WU

MODERN EAST ASIAN IN THE CLASSIC SHARING STYLE

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