

BANQUET #1 FOR THE ENTIRE TABLE

\$70 per person

STEAMED DUCK BUNS

TANG SUI CHICKEN RIBS

SMOKED OCEAN TROUT, FENNEL, GREEN CHILLI MAYO & WATERCRESS

STEAMED MARKET GREENS, HOUSE MADE OYSTER SAUCE

WOK TOSSED MUSHROOMS, PICKLED GREEN CHILLI, SOY

PAN FRIED ÓRA KING SALMON, STEAMED CLAMS & PRAWN TANG

BRAISED CAPE GRIM BRISKET, DAIKON & SALTED LEMON

BBQ BARROWDALE PORK W GREEN MANGO, FERMENTED PEACH,
MINT & BASIL

STEAMED RICE

CASSIA KASUTERA, GINGER PINENUT CRUMB, HONEY ICE CREAM

OR ADD 5PP - MADAME WU DESSERT TASTING PLATE TO SHARE

BANQUET #2 FOR THE ENTIRE TABLE

\$90 per person

KINGFISH SASHIMI, AVOCADO PUREE, LEMON ASPEN PONZU

PRAWN TOAST, BONITO MAYO

WAGYU DUMPLINGS, JERUSALEM ARTICHOKE PUREE, CURRY LEAF OIL

PAN FRIED SCALLOP DUMPLINGS, TOBIKO, VERJUS BUTTER

STEAMED MARKET GREENS, HOUSE MADE OYSTER SAUCE

GREEN SALAD, SUNFLOWER, PEPITA & SESAME

WU'S SPECIAL FRIED RICE W PORK, EGG & LUP CHONG

WOK FRIED BUG MEAT, XO SAUCE, SPINACH

13 SPICED LAMB RUMP, GREEN TOMATO SALAD, PICKED MUSTARD SEEDS

HONG KONG PORTUGUESE CHICKEN, FRAGRANT PEAR SALAD

FLOURLESS CHOCOLATE CAKE, OOLONG CREAM, QUANDONG & ROSELLA

OR ADD 5PP - MADAME WU DESSERT TASTING PLATE TO SHARE