

WELCOME TO MADAME WU

MODERN EAST ASIAN IN THE CLASSIC SHARING STYLE

ENTRÉES

OYSTERS

YUZU BUTTERMLIK & FINGER LIME 3 PCS	18
GRILLED W XO SAUCE 3 PCS	18
PRAWN TOAST, BONITO MAYO 3 PCS	18
WAGYU DUMPLINGS, CELERIAC PUREE, CURRY LEAF OIL 4PCS	16
STEAMED DUCK BUNS 4PCS	20
PAN FRIED SCALLOP DUMPLINGS, TOBIKO, VERJUS BUTTER 4PCS	20
PUMPKIN, SWEET POTATO & WATER CHESTNUT RICE NOODLE ROLL	14
TANG SUI CHICKEN RIBS	15
SMOKED OCEAN TROUT, FENNEL, GREEN CHILLI MAYO & WATERCRESS	22
KINGFISH SASHIMI, AVOCADO PUREE, LEMON ASPEN PONZU	20
GRILLED BABY GEM, CORN PUREE, FURIKAKE	18

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

GOLD BAND SNAPPER, BRAISED W FERMENTED CHILLI & BLACK BEAN	38
WOK FRIED BUG MEAT, XO SAUCE, SPINACH	55
BRAISED CAPE GRIM BRISKET, DAIKON & SALTED LEMON	36
STIR FRIED LAMB RUMP, SOY BEAN PUREE, SPICY BLACK VINEGAR	32
BBQ BARROWDALE PORK W PICKLED PAW PAW, PERSIMMON, MINT & BASIL	35
HONG KONG PORTUGUESE CHICKEN, FRAGRANT PEAR SALAD	37
ROASTED DUCK, STEAMED BOK CHOY, PEANUT SAUCE HALF DUCK / WHOLE DUCK	40/75
MUSHROOMS STIR FRIED THEN BRAISED IN JORIM BROTH W STEAMED TOFU	28
ROASTED EGGPLANT, SESAME SAUCE, SPRING ONION PANCAKE	32

VEGETABLES

STEAMED MARKET GREENS, HOUSE MADE OYSTER SAUCE	12
WOK TOSSED MUSHROOMS, PICKLED GREEN CHILLI, SOY	14
GREEN SALAD, SUNFLOWER, PEPITA & SESAME	10
TWICE FRIED GREEN BEANS W LAP YUK PORK	14

DESSERT

ALMOND PRALINE MOUSSE, MISUGARU GANACHE, MANDARIN	14
PEAR TART, COCONUT CRUMB, SALTED CARAMEL ICE CREAM	14
FLOURLESS CHOCOLATE CAKE, OOLONG CREAM, QUANDONG & ROSELLA	16
MADAME WU DESSERT TASTING PLATE	33

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.
1.3% SURCHARGE ON MASTERCARD CREDIT OR DEBIT
1.3% SURCHARGE ON VISA CREDIT OR DEBIT.
1.9% SURCHARGE ON AMEX /JCB
1.9% SURCHARGE ON DINERS

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
GOLD BAND SNAPPER, BRAISED W FERMENTED CHILLI & BLACK BEAN
BRAISED CAPE GRIM BRISKET, DAIKON & SALTED LEMON
STIR FRIED LAMB RUMP, SOY BEAN PUREE, SPICY BLACK VINEGAR
STEAMED RICE
ALMOND PRALINE MOUSSE, MISUGARU GANACHE, MANDARIN
OR ADD 5PP - MADAME WU DESSERT TASTING PLATE TO SHARE

BANQUET #2 FOR THE ENTIRE TABLE

\$90 per person

OYSTER GRILLED W XO SAUCE
KINGFISH SASHIMI, AVOCADO PUREE, LEMON ASPEN PONZU
PRAWN TOAST, BONITO MAYO
WAGYU DUMPLINGS, CELERIAC PUREE, CURRY LEAF OIL
PAN FRIED SCALLOP DUMPLINGS, TOBIKO, VERJUS BUTTER
STEAMED MARKET GREENS, HOUSE MADE OYSTER SAUCE
WU'S SPECIAL FRIED RICE W PORK, EGG & LUP CHONG
WOK FRIED BUG MEAT, XO SAUCE, SPINACH
GREEN SALAD, SUNFLOWER, PEPITA & SESAME
BBQ BARROWDALE PORK W PICKLED PAW PAW, PERSIMMON, MINT & BASIL
HONG KONG PORTUGUESE CHICKEN, FRAGRANT PEAR SALAD
FLOURLESS CHOCOLATE CAKE, OOLONG CREAM, QUANDONG & ROSELLA
OR ADD 5PP - MADAME WU DESSERT TASTING PLATE TO SHARE