

## WELCOME TO MADAME WU

MODERN EAST ASIAN IN THE CLASSIC SHARING STYLE

### ENTRÉES

#### OYSTERS

YUZU BUTTERMILK & FINGER LIME 3 PCS	18
GRILLED W XO SAUCE 3 PCS	18
PRAWN TOAST, BONITO MAYO 3 PCS	21
WAGYU DUMPLINGS, CELERIAC PUREE, CURRY LEAF OIL 4PCS	20
STEAMED DUCK BUNS 4PCS	24
PAN FRIED SCALLOP DUMPLINGS, TOBIKO, VERJUS BUTTER 4PCS	24
PUMPKIN, SWEET POTATO & WATER CHESTNUT RICE NOODLE ROLL	16
TANG SUI CHICKEN RIBS	18
SMOKED OCEAN TROUT, FENNEL, GREEN CHILLI MAYO & WATERCRESS	24
KINGFISH SASHIMI, AVOCADO PUREE, LEMON ASPEN PONZU	25
GRILLED BABY GEM, CORN PUREE, FURIKAKE	18

### RICE

STEAMED RICE	4
WU'S SPECIAL FRIED RICE W PORK, EGG & LUP CHONG	18
FRIED BROWN RICE W EGG, BABY CORN & PEAS	16

### VEGETABLES

STEAMED MARKET GREENS, HOUSE MADE OYSTER SAUCE	14
WOK TOSSED MUSHROOMS, PICKLED GREEN CHILLI, SOY	16
MIXED LEAF SALAD, SUNFLOWER, PEPITA & SESAME	12
TWICE FRIED BEANS W LAP YUK PORK	16

### MAINS

GOLD BAND SNAPPER, BRAISED W FERMENTED CHILLI & BLACK BEAN	42
STIR FRIED MORETON BAY SQUID, XO SAUCE, SORREL	38
BRAISED ROBBINS ISLAND WAGYU BRISKET, DAIKON & SALTED LEMON	39
13 SPICED LAMB RUMP, SOY BEAN PUREE, SPICY BLACK VINEGAR	38
PASTRAMI OF BARROWDALE PORK COLLAR W HANDMADE MISO & MACADAMIA, GREEN APPLE, CHILLI JAM	38
HONG KONG PORTUGUESE CHICKEN, FRAGRANT PEAR SALAD	40
ROASTED DUCK, STEAMED BOK CHOY, PEANUT SAUCE HALF DUCK / WHOLE DUCK	40/75
MUSHROOMS STIR FRIED THEN BRAISED IN JORIM BROTH W STEAMED TOFU	33

### DESSERT

ALMOND PRALINE MOUSSE, MISUGARU GANACHE, MANDARIN	15
PEAR TART, COCONUT CRUMB, SALTED CARAMEL ICE CREAM	15
FLOURLESS CHOCOLATE CAKE, OOLONG CREAM, STRAWBERRY ICECREAM	17
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.

#### BANQUET #1 FOR THE ENTIRE TABLE

\$75 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 ROBBINS ISLAND WAGYU BRISKET, DAIKON & SALTED LEMON
13 SPICED LAMB RUMP, SOY BEAN PUREE, SPICY BLACK VINEGAR
STEAMED RICE
ALMOND PRALINE MOUSSE, MISUGARU GANACHE, MANDARIN
UPGRADE TO DESSERT TASTING PLATE

ADD 5PP

#### BANQUET #2 FOR THE ENTIRE TABLE

\$95 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
STIR FRIED MORETON BAY SQUID, XO SAUCE, SORREL
MIXED LEAF SALAD, SUNFLOWER, PEPITA & SESAME
PASTRAMI OF BARROWDALE PORK COLLAR W HANDMADE MISO & MACADAMIA, GREEN APPLE, CHILLI JAM
HONG KONG PORTUGUESE CHICKEN, FRAGRANT PEAR SALAD
FLOURLESS CHOCOLATE CAKE, OOLONG CREAM, STRAWBERRY ICECREAM
UPGRADE TO DESSERT TASTING PLATE

ADD 5PP

#### BANQUET #1 ADDITIONS

OYSTERS GRILLED W XO SAUCE	6PP
PRAWN TOAST, BONITO MAYO	6PP
PAN FRIED SCALLOP DUMPLINGS, TOBIKO, VERJUS BUTTER	7PP
KINGFISH SASHIMI, AVOCADO PUREE, LEMON ASPEN PONZU	7PP
WU'S SPECIAL FRIED RICE W PORK, EGG & LUP CHONG	5PP
ADD ON A ROASTED HALF DUCK, STEAMED BOK CHOY, PEANUT SAUCE	35

#### BANQUET #2 ADDITIONS

STEAMED DUCK BUNS	7PP
TANG SUI CHICKEN RIBS	6PP
SMOKED OCEAN TROUT, FENNEL, GREEN CHILLI MAYO & WATERCRESS	7PP
ADD ON A ROASTED HALF DUCK, STEAMED BOK CHOY, PEANUT SAUCE	35

*madame wu*

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

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