

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	40
BRAISED ROBBINS ISLAND WAGYU BRISKET, DAIKON & SALTED LEMON	41
13 SPICED LAMB RUMP, SOY BEAN PUREE, SPICY BLACK VINEGAR	39
TEA SPICED BARROWDALE PORK COLLAR	
W HANDMADE MISO & MACADAMIA, GREEN APPLE, CHILLI JAM	39
HONG KONG PORTUGUESE CHICKEN, FRAGRANT PEAR SALAD	42
ROASTED DUCK, STEAMED BOK CHOY, PEANUT SAUCE	
HALF DUCK / WHOLE DUCK	45/80
ROASTED EGGPLANT, SESAME SAUCE, SPRING ONION PANCAKE	38
MUSHROOMS STIR FRIED THEN BRAISED IN JORIM BROTH W STEAMED TOFU	37

DESSERT

ALMOND PRALINE MOUSSE, MISUGARU GANACHE, MANGO	17
OSMANTHUS PANNA COTTA, SIKHYE, FRESH FRUIT	17
FLOURLESS CHOCOLATE CAKE, OOLONG CREAM, STRAWBERRY ICECREAM	19
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	
OSMANTHUS PANNA COTTA, SIKHYE, FRESH FRUIT	
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	
TEA SPICED 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	39

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	39

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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