

WELCOME TO MADAME WU

MODERN EAST ASIAN IN THE CLASSIC SHARING STYLE

ENTRÉES

OYSTERS

YUZU BUTTERMILK & FINGER LIME 3 PCS	21
NATURAL W RED VINEGAR, SHALLOT & CHIVE DRESSING 3 PCS	18
WAGYU DUMPLINGS, JERUSALEM ARTICHOKE PUREE, CURRY LEAF OIL 4PCS	20
STEAMED DUCK BUNS 4PCS	24
PUMPKIN, SWEET POTATO & WATER CHESTNUT RICE NOODLE ROLL	18
STEAMED SCALLOP DUMPLINGS, XO BUTTER, LIME 4PCS	24
TANG SUI CHICKEN RIBS	18
SMOKED OCEAN TROUT, FENNEL, GREEN CHILLI MAYO & WATERCRESS	24
KINGFISH SASHIMI, AVOCADO PUREE, LEMON ASPEN PONZU	25

RICE

STEAMED RICE	5
WU'S SPECIAL FRIED RICE W PORK, EGG & LUP CHONG	20
FRIED BROWN RICE W EGG, BABY CORN & PEAS	20

VEGETABLES

STEAMED MARKET GREENS, HOUSE MADE OYSTER SAUCE	16
WOK TOSSED MUSHROOMS, PICKLED GREEN CHILLI, SOY	17
TWICE FRIED BEANS W LAP YUK PORK	17

MAINS

GOLD BAND SNAPPER, BRAISED W FERMENTED CHILLI & BLACK BEAN	42
WOK FRIED BUG MEAT, XO SAUCE, SPINACH	52
BRAISED PURE BLACK BRISKET, DAIKON & SALTED LEMON	42
LAMB BREAST STIR FRIED W CORIANDER & RED ONION, BLACK VINEGAR & CHILLI OIL	38
TEA SPICED BORROWDALE PORK COLLAR W MISO & MACADAMIA , GREEN APPLE, CHILLI JAM	40
HONG KONG PORTUGUESE CHICKEN, FRAGRANT PEAR SALAD	44
ROASTED DUCK, STEAMED BOK CHOY, PEANUT SAUCE	
HALF DUCK / WHOLE DUCK	45/80
MUSHROOMS STIR FRIED THEN BRAISED IN JORIM BROTH W STEAMED TOFU	39

DESSERT

ALMOND PRALINE MOUSSE, MISUGARU GANACHE, MANDARIN	17
GINGER SPICED TREACLE PUDDING, POACHED QUINCE, MALENY CREAM	17
MILK CHOCOLATE TART, RASPBERRY & SESAME	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 PURE BLACK BRISKET, DAIKON & SALTED LEMON	
LAMB BREAST STIR FRIED W CORIANDER & RED ONION, BLACK VINEGAR & CHILLI OIL	
STEAMED RICE	
GINGER SPICED TREACLE PUDDING, POACHED QUINCE, MALENY CREAM	
UPGRADE TO DESSERT TASTING PLATE	ADD 5PP

BANQUET #2 FOR THE ENTIRE TABLE

\$95 per person

YUZU BUTTERMILK & FINGER LIME OYSTERS	
KINGFISH SASHIMI, AVOCADO PUREE, LEMON ASPEN PONZU	
STEAMED SCALLOP DUMPLINGS, XO BUTTER, LIME	
WAGYU DUMPLINGS, JERUSALEM ARTICHOKE PUREE, CURRY LEAF OIL	
STEAMED MARKET GREENS, HOUSE MADE OYSTER SAUCE	
WU'S SPECIAL FRIED RICE W PORK, EGG & LUP CHONG	
WOK FRIED BUG MEAT, XO SAUCE, SPINACH	
WOK TOSSED MUSHROOMS, PICKLED GREEN CHILLI, SOY	
TEA SPICED BORROWDALE PORK COLLAR W MISO & MACADAMIA , GREEN APPLE, CHILLI JAM	
HONG KONG PORTUGUESE CHICKEN, FRAGRANT PEAR SALAD	
MILK CHOCOLATE TART, RASPBERRY & SESAME	
UPGRADE TO DESSERT TASTING PLATE	ADD 5PP

BANQUET #1 ADDITIONS

YUZU BUTTERMILK & FINGER LIME OYSTERS	6PP
STEAMED SCALLOP DUMPLINGS, XO BUTTER, LIME	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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