



WELCOME TO

madame wu

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.

1.5% SURCHARGE FOR EFTPOS, MASTERCARD / VISA CREDIT OR DEBIT

1.9% SURCHARGE FOR AMEX / JCB / DINERS

BANQUET ONE

FOR THE ENTIRE TABLE
\$79 PER PERSON

D'ARENBERG WINE PAIRING
\$50 PER PERSON

SMOKED OCEAN TROUT, FENNEL, GREEN CHILLI MAYO
& WATERCRESS

STEAMED DUCK BUNS

TANG SUI CHICKEN RIBS

PAN FRIED CORAL COAST BARRAMUNDI, CAULIFLOWER
PURÉE, CRISPY CHILLI

BEEF CHEEK BRAISED IN ROCK SUGAR & SOY,
BLACK BEAN CHILLI SAUCE

LAMB BREAST STIR FRIED W CORIANDER & RED ONION,
BLACK VINEGAR & CHILLI OIL

STEAMED MARKET GREENS, HOUSE MADE OYSTER SAUCE

ZUCCHINI, STIR FRIED W GARLIC & SESAME

STEAMED RICE

PEACH TART CASSIA SHORTBREAD, YOGHURT CREAM, GINGER,
WATTLE SEED ICE CREAM

UPGRADE TO DESSERT TASTING PLATE ADD 8PP

BANQUET ONE ADDITIONS

YUZU BUTTERMILK & FINGER LIME OYSTERS 8 PP

MORETON BAY BUG DUMPLINGS, XO & LIME 4PCS 8 PP

KINGFISH SASHIMI, AVOCADO PUREE, LEMON ASPEN PONZU 8 PP

WU SPECIAL FRIED RICE W PORK, EGG & LUP CHONG 6 PP

ADD ON A ROASTED HALF DUCK, STEAMED BOK CHOY,
PEANUT SAUCE 40

BANQUET TWO

FOR THE ENTIRE TABLE
\$99 PER PERSON

D'ARENBERG WINE PAIRING
\$60 PER PERSON

OYSTERS W YUZU BUTTERMILK & FINGER LIME

KINGFISH SASHIMI, AVOCADO PUREE, LEMON ASPEN PONZU

PORK, PRAWN & SPANNER CRAB WONTONS, CORN PURÉE,
CHILLI OIL

PRAWN TOAST, BONITO MAYO

HEIRLOOM TOMATO SALAD W SOYBEAN HUMMUS & BASIL

WOK FRIED OCTOPUS, XO SAUCE, SPINACH

WOK TOSSED MUSHROOMS, SOY CUSTARD, GARLIC SOY DRESSING

CHAR SUI BORROWSALE PORK COLLAR, OSMANTHUS HONEY,
SALTED LIME

HONG KONG PORTUGUESE CHICKEN, FRAGRANT PEAR SALAD

STEAMED MARKET GREENS, HOUSE MADE OYSTER SAUCE

STEAMED RICE

HOJICHA TEA & CHOCOLATE SWISS ROLL, CHANTILLY, RASPBERRY

UPGRADE TO DESSERT TASTING PLATE ADD 8PP

BANQUET TWO ADDITIONS

STEAMED DUCK BUNS 8 PP

TANG SUI CHICKEN RIBS 8 PP

SMOKED OCEAN TROUT, FENNEL, GREEN CHILLI MAYO
& WATERCRESS 8 PP

ADD ON A ROASTED HALF DUCK, STEAMED BOK CHOY,
PEANUT SAUCE 40

ENTRÉES

OYSTERS W YUZU BUTTERMILK & FINGER LIME 3 PCS	21
NATURAL OYSTERS W RED VINEGAR, SHALLOT & CHIVE DRESSING 3 PCS	21
PRAWN TOAST, BONITO MAYO 3 PCS	23
PORK, PRAWN & SPANNER CRAB WONTONS, CORN PURÉE, CHILLI OIL 4PCS	22
STEAMED DUCK BUNS 4PCS	25
PUMPKIN, SWEET POTATO & WATER CHESTNUT RICE NOODLE ROLL	20
MORETON BAY BUG DUMPLINGS, XO & LIME 4PCS	25
TANG SUI CHICKEN RIBS	25
SMOKED OCEAN TROUT, FENNEL, GREEN CHILLI MAYO & WATERCRESS	28
KINGFISH SASHIMI, AVOCADO PUREE, LEMON ASPEN PONZU	29

VEGETABLES

STEAMED MARKET GREENS, HOUSE MADE OYSTER SAUCE	17
ZUCCHINI, STIR FRIED W GARLIC & SESAME	17
HEIRLOOM TOMATO SALAD W SOYBEAN HUMMUS & BASIL	18
FROZEN RADISH DONG CHI MI, HORSERADISH CREME FRAICHE	15
ASPARAGUS, GOCHUJANG HOLLANDAISE	19

RICE

STEAMED RICE	6
WU SPECIAL FRIED RICE W PORK, EGG & LUP CHONG	21
FRIED BROWN RICE W EGG, BABY CORN & PEAS	21

MAINS

PAN FRIED CORAL COAST BARRAMUNDI, CAULIFLOWER PURÉE, CRISPY CHILLI	45
WOK FRIED OCTOPUS, XO SAUCE, SPINACH	45
BEEF CHEEK BRAISED IN ROCK SUGAR & SOY, BLACK BEAN CHILLI SAUCE	46
LAMB BREAST STIR FRIED W CORIANDER & RED ONION, BLACK VINEGAR & CHILLI OIL	42
CHAR SUI BORROWDALE PORK COLLAR, OSMANTHUS HONEY, SALTED LIME	32
GOCHUJANG LOBSTER THERMIDOR HALF/WHOLE	45/80
HONG KONG PORTUGUESE CHICKEN, FRAGRANT PEAR SALAD	48
ROASTED DUCK, STEAMED BOK CHOY, PEANUT SAUCE HALF DUCK / WHOLE DUCK	48/85
FRIED AND BRAISED EGGPLANT W FERMENTED CHILLI & BLACK BEAN	38
WOK TOSSED MUSHROOMS, SOY CUSTARD, GARLIC SOY DRESSING	39

DESSERT

HAZELNUT DACQUOISE, HAZELNUT MOUSSE, TROPICAL JELLY, SOYBEAN POWDER CRUMB	18
PEACH TART CASSIA SHORTBREAD, YOGHURT CREAM, GINGER, WATTLE SEED ICE CREAM	18
HOJICHA TEA & CHOCOLATE SWISS ROLL, CHANTILLY, RASPBERRY	19
MADAME WU DESSERT TASTING PLATE	45

ONE WHO KNOWS THE RIGHT WAY TO EAT
IS THE ONE WHO KNOWS HOW TO LIVE

KOREAN PROVERB

谢谢·ありがとう · 감사합니다 · 唔該/ 多謝
THANK YOU