

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
\$90 PER PERSON

D'ARENBERG WINE PAIRING
\$70 PER PERSON

SMOKED OCEAN TROUT, FENNEL, GREEN CHILLI MAYO
& WATERCRESS

TUNA WASABI SPRING ROLLS, LEMON MYRTLE FURIKAKE

LAMB DUMPLING, EGGPLANT, SZECHUAN BROTH

STEAMED DUCK BUNS

TANG SUI CHICKEN RIBS

ALMOND FED PORK, BACON AND KIMCHI STIR FRY, NASHI, SHISO

RICE CRUSTED SNAPPER JORIM, MIZUNA, RADISH

STEAMED SNOW PEAS, SUGAR SNAPS & BROCCOLINI,
SOY GARLIC BUTTER

MIXED LEAF SALAD, GINGER & PEPPER BERRY DRESSING

STEAMED RICE

MASCARPONE CHEESECAKE, MANGO, PASSIONFRUIT &
GINGERBREAD

UPGRADE TO DESSERT TASTING PLATE

ADD 8PP

BANQUET ONE ADDITIONS

OYSTERS YUZU BUTTERMILK & FINGER LIME 7 PP

PRAWN TOAST, BONITO MAYO, TOBIKO 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
\$110 PER PERSON

D'ARENBERG WINE PAIRING
\$70 PER PERSON

OYSTERS W YUZU BUTTERMILK & FINGER LIME

KINGFISH SASHIMI, AVOCADO PUREE, LEMON ASPEN PONZU

SCALLOP DUMPLINGS, SALMON ROE, CHIVE BUTTER

PRAWN TOAST, BONITO MAYO, TOBIKO

STIR FRIED FRASER ISLAND SPANNER CRAB,
PICKLED GARLIC, CORIANDER

TOMATO, SESAME & PERILLA SALAD

13 SPICED LAMB RUMP, SOYBEAN PUREE, CORIANDER LIME VERDE

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

WOK TOSSED MARKET GREENS, HOUSE MADE OYSTER SAUCE

STEAMED RICE

CHOCOLATE & MACADAMIA TART, BROWN BUTTER
& MISO ICE CREAM

UPGRADE TO DESSERT TASTING PLATE

ADD 8PP

BANQUET TWO ADDITIONS

STEAMED DUCK BUNS 6 PP

TANG SUI CHICKEN RIBS 6 PP

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

TUNA WASABI SPRING ROLLS, LEMON MYRTLE FURIKAKE 10PP

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

ENTRÉES

OYSTERS 3 PCS	21
YUZU BUTTERMILK & FINGER LIME	
NATURAL OYSTERS W RED VINEGAR, SHALLOT & CHIVE DRESSING	
PRAWN TOAST, BONITO MAYO, TOBIKO 3PC	25
SCALLOP DUMPLINGS, SALMON ROE, CHIVE BUTTER 4PC	28
STEAMED DUCK BUNS 4PCS	25
TUNA WASABI SPRING ROLLS, LEMON MYRTLE FURIKAKE 2PC	22
PUMPKIN, SWEET POTATO & WATER CHESTNUT RICE NOODLE ROLL	22
LAMB DUMPLING, EGGPLANT, SZECHUAN BROTH 4PC	24
TANG SUI CHICKEN RIBS	25
SMOKED OCEAN TROUT, FENNEL, GREEN CHILLI MAYO & WATERCRESS	28
KINGFISH SASHIMI, AVOCADO PUREE, LEMON ASPEN PONZU	29

VEGETABLES

WOK TOSSED MARKET GREENS, HOUSE MADE OYSTER SAUCE	21
TOMATO, SESAME & PERILLA SALAD	18
GREEN BEANS, TWICE FRIED W PORK & BULLHEAD SAUCE	18
STEAMED SNOW PEAS, SUGAR SNAPS & BROCCOLINI, GARLIC BUTTER	18
MIXED LEAF SALAD, GINGER & PEPPER BERRY DRESSING	16

RICE

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

MAINS

ALMOND FED PORK, BACON AND KIMCHI STIR FRY, NASHI, SHISO	36
RICE CRUSTED SNAPPER JORIM, MIZUNA, RADISH	48
STIR FRIED FRASER ISLAND SPANNER CRAB, PICKLED GARLIC, CORN	68
WOK FRIED BUG MEAT, XO SAUCE, SPINACH	60
BEEF CHEEK BRAISED IN ROCK SUGAR & SOY, BLACK BEAN CHILLI SAUCE	46
13 SPICED LAMB RUMP, SOYBEAN PUREE, CORIANDER LIME VERDE	48
HONG KONG PORTUGUESE CHICKEN, FRAGRANT PEAR & MINT SALAD	48
BLACK ONYX FLAT IRON, XO SAUCE, GAI LAN	50
ROASTED DUCK, STEAMED BOK CHOY, SOY & PEANUT SAUCE HALF DUCK / WHOLE DUCK	48/85
WOK TOSSED MUSHROOMS, SOY CUSTARD, GARLIC SOY DRESSING	36

DESSERT

GLASSHOUSE MOUNTAIN STRAWBERRY, ROSELLA, CINNAMON ARLETTE, CHANTILLY	16
MASCARPONE CHEESECAKE, MANGO, PASSIONFRUIT & GINGERBREAD	16
CHOCOLATE & MACADAMIA TART, BROWN BUTTER & MISO ICE CREAM	20
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