

Entrées

NATURAL OYSTERS W RED VINEGAR, SHALLOT & CHIVE DRESSING	7 ^{EA}
PRAWN TOAST BONITO MAYO, TOBIKO 3PC	25
HOKKAIDO SCALLOP DUMPLINGS SALMON ROE, CHIVE BUTTER 4PC	28
STEAMED DUCK BUNS 3PC	24
TUNA TARTARE BERGAMOT OIL , LEEK, PERILLA CRACKER	32
TOFU & WATER SPINACH RICE NOODLE, HERBS, FRAGRANT BROTH	24
TANG SUI CHICKEN RIBS	25
HOT SMOKED SALMON FENNEL, GREEN CHILLI MAYO & WATERCRESS	30
DUCK PARFAIT SPRING ROLL SERVED CHILLED, PAT CHUN, ROCKMELON 2PC	22

Vegetables

WOK TOSSED MARKET GREENS HOUSE MADE OYSTER SAUCE	20
TOMATO BASIL SALAD SESAME DRESSING, YUZU RICOTTA	20
BRUSSEL SPROUTS FRIED W BACON & SOY GARLIC BUTTER	18
MARINATED ZUCCHINI SOYBEAN PUREE, PINE NUT & PERILLA DRESSING	22
RAINBOW CHARD BRAISED W BROWN RICE MISO & KATSUOBUSHI	22

Rice

STEAMED RICE	6
WU SPECIAL FRIED RICE W PORK, EGG & LUP CHONG	22
FRIED BROWN RICE W EGG, BABY CORN & PEAS	22

Mains

CRISPY PORK HOCK PICKLED ONION, MINT, PRICKLY ASH & GARLIC DRESSING	38
KUNG PAO CHICKEN ROASTED PEANUTS, CHILLI, SZECHUAN PEPPER	38
RICE CRUSTED MARKET FISH BRAISED IN JORIM, MIZUNA, RADISH	48
WOK FRIED BUG MEAT XO SAUCE, SPINACH	70
BEEF CHEEK BRAISED IN ROCK SUGAR & SOY, BLACK BEAN CHILLI SAUCE	50
STEAMED MURRAY COD CORIANDER LIME VERDE	60
ICON WAGYU STRIPLOIN 8-9 300G XO SAUCE, GAI LAN	125
ROASTED DUCK STEAMED BOK CHOY, SOY & PEANUT SAUCE HALF DUCK / WHOLE DUCK	48/85
RUBY CREEK MUSHROOMS WOK TOSSED WITH GARLIC CHIVE, SOY DRESSING, SOY CUSTARD	36

Dessert

MADAME WU TASTING PLATE	50
BURNT CHEESECAKE FURU, PANDAN CREAM	18
CHOCOLATE ALMOND TORTA OOLONG POACHED QUINCE, CHOCOLATE CREMEUX, MASCARPONE	20
VANILLA CUSTARD DAVIDSON PLUM	18

Banquet One

FOR THE ENTIRE TABLE \$90 PER PERSON	WINE PAIRING \$70 PER PERSON
HOT SMOKED SALMON, FENNEL, GREEN CHILLI MAYO & WATERCRESS DUCK PARFAIT SPRING ROLL, SERVED CHILLED, PAT CHUN , ROCKMELON HOKKAIDO SCALLOP DUMPLINGS, SALMON ROE, CHIVE BUTTER TANG SUI CHICKEN RIBS WOK TOSSED MARKET GREENS, HOUSE MADE OYSTER SAUCE MARINATED ZUCCHINI, SOYBEAN PUREE, PINE NUTS & PERILLA DRESSING CRISPY PORK HOCK PICKLED ONION, MINT, PRICKLY ASH & GARLIC DRESSING RICE CRUSTED MARKET FISH, BRAISED IN JORIM, MIZUNA, RADISH STEAMED RICE VANILLA CUSTARD, DAVIDSON PLUM	
UPGRADE TO DESSERT TASTING PLATE	ADD 8PP

Banquet Two

FOR THE ENTIRE TABLE \$130 PER PERSON	WINE PAIRING \$80 PER PERSON
NATURAL OYSTERS, W RED VINEGAR, SHALLOT & CHIVE DRESSING TUNA TARTARE, BERGAMOT OIL , LEEK, PERILLA CRACKER PRAWN TOAST, BONITO MAYO, TOBIKO STEAMED DUCK BUNS RAINBOW CHARD, BRAISED W BROWN RICE MISO & KATSUOBUSHI STEAMED MURRAY COD, CORIANDER LIME VERDE ICON WAGYU STRIPLOIN, XO SAUCE, GAI LAN RUBY CREEK MUSHROOMS, WOK TOSSED WITH GARLIC CHIVE, SOY DRESSING, SOY CUSTARD WU SPECIAL FRIED RICE, W PORK, EGG & LUP CHONG CHOCOLATE ALMOND TORTA, OOLONG POACHED QUINCE, CHOCOLATE CREMEUX	
UPGRADE TO DESSERT TASTING PLATE	ADD 8PP

BANQUET ADDITIONS	
STEAMED DUCK BUNS	6 PP
TANG SUI CHICKEN RIBS	6 PP
OYSTERS YUZU BUTTERMILK & FINGER LIME	7 PP
PRAWN TOAST, BONITO MAYO, TOBIKO	8 PP
WU SPECIAL FRIED RICE W PORK, EGG & LUP CHONG	6 PP
ADD ON A ROASTED HALF DUCK, STEAMED BOK CHOY, PEANUT SAUCE	45

PLEASE INFORM YOUR WAITPERSON OF ANY DIETARY REQUIREMENTS OR ALLERGIES. GLUTEN FRIENDLY MENU AVAILABLE.
PLEASE ASK ABOUT OUR PRIVATE DINING ROOM.
10% SURCHARGE ON SUNDAYS. 15% SURCHARGE ON PUBLIC HOLIDAYS.