

Entrées

NATURAL OYSTERS W RED VINEGAR, SHALLOT & CHIVE DRESSING	7 ^{EA}
TUNA TARTARE BERGAMOT OIL, LEEK, PERILLA CRACKER	32
HOT SMOKED SALMON FENNEL, GREEN CHILLI MAYO & WATERCRESS	30
GF TANG SUI CHICKEN RIBS	25
TOFU & WATER SPINACH RICE NOODLE, HERBS, FRAGRANT BROTH	24

Vegetables

WOK TOSSED MARKET GREENS HOUSE MADE OYSTER SAUCE	20
BRUSSEL SPROUTS FRIED W BACON & SOY GARLIC BUTTER	18
TOMATO BASIL SALAD SESAME DRESSING, YUZU RICOTTA	20

Rice

STEAMED RICE	6
FRIED BROWN RICE W EGG, BABY CORN & PEAS	22

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.

1.3% SURCHARGE ON MASTERCARD CREDIT OR DEBIT
1.3% SURCHARGE ON VISA CREDIT OR DEBIT
1.9% SURCHARGE ON AMEX / JCB

Gluten Friendly

Madame
Wu

Mains

STEAMED MURRAY COD CORIANDER LIME VERDE	60
ICON WAGYU STRIPLOIN 8-9 300G XO SAUCE, GAI LAN	125
BEEF CHEEK BRAISED IN ROCK SUGAR & SOY	50
RUBY CREEK MUSHROOMS WOK TOSSED WITH GARLIC CHIVE, SOY DRESSING, SOY CUSTARD	36
RICE CRUSTED MARKET FISH BRAISED IN JORIM, MIZUNA, RADISH	48
ROASTED DUCK STEAMED BOK CHOY, SOY & PEANUT SAUCE HALF DUCK / WHOLE DUCK	48/85
WOK FRIED BUG MEAT XO SAUCE, SPINACH	70

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