

Entrées

NATURAL OYSTERS W RED VINEGAR, SHALLOT & CHIVE DRESSING	7 ^{EA}
PRAWN TOAST BONITO MAYO, TOBIKO 3PC	25
ABROLHOS ISLAND 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 CHINESE DOUGHNUT, BLACK VINEGAR, ROCKMELON 2PC	20

Vegetables

WOK TOSSED MARKET GREENS HOUSE MADE OYSTER SAUCE	18
TOMATO BASIL SALAD SMOKED TOFU, SESAME DRESSING	16
BRUSSEL SPROUTS FRIED W BACON & SOY GARLIC BUTTER	16
MARINATED ZUCCHINI YUZU RICOTTA, PINE NUT & PERILLA	15
CHARD ROAST CAPSICUM & BROWN RICE MISO	15

Rice

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

Madame Wu

Mains

CRISPY PORK HOCK PICKLED ONION, MINT, PRICKLY ASH & GARLIC DRESSING	38
KUNG PAO CHICKEN ROASTED PEANUTS, CHILLI, SZECHUAN PEPPER	38
RUBY CREEK MUSHROOMS WOK TOSSED WITH GARLIC CHIVE, SOY DRESSING, SOY CUSTARD	36
RICE CRUSTED SNAPPER BRAISED IN JORIM, MIZUNA, RADISH	48
WOK FRIED BUG MEAT XO SAUCE, SPINACH	70
BEEF CHEEK BRAISED W HONG KONG STYLE COCONUT & POTATO CURRY	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

Dessert

BURNT CHEESECAKE FURU, PANDAN CREAM	16
SUMMER BERRY SORBET VANILLA PARFAIT, SAGO, MOCHI	16
LI CHU CHOCOLATE NAMELAKA BANANA RUM CREAM, CRISPY WONTON, PEANUTS	20
MANGO PASSIONFRUIT TART COCONUT LIME SORBET	17

Banquet One

\$88 PER PERSON

WINE PAIRING
\$70 PER PERSON

- HOT SMOKED SALMON**
FENNEL, GREEN CHILLI MAYO & WATERCRESS
- DUCK PARFAIT**
CHINESE DOUGHNUT, BLACK VINEGAR, ROCKMELON
- ABROLHOS ISLAND SCALLOP DUMPLINGS**
SALMON ROE, CHIVE BUTTER
- TANG SUI CHICKEN RIBS**
- WOK TOSSED MARKET GREENS**
HOUSE MADE OYSTER SAUCE
- MARINATED ZUCCHINI**
YUZU RICOTTA, PINE NUT & PERILLA
- BEEF CHEEK**
BRAISED W HONG KONG STYLE COCONUT & POTATO CURRY
- RICE CRUSTED SNAPPER**
BRAISED IN JORIM, MIZUNA, RADISH
- STEAMED RICE**
- MANGO PASSIONFRUIT TART**
COCONUT LIME SORBET

Banquet Two

\$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**
- TOMATO BASIL SALAD**
SMOKED TOFU, SESAME DRESSING
- 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
- LI CHU CHOCOLATE NAMELAKA**
BANANA RUM CREAM, CRISPY WONTON, PEANUTS

BANQUET ADDITIONS	
STEAMED DUCK BUNS	6 PP
TANG SUI CHICKEN RIBS	6 PP
NATURAL OYSTERS W RED VINEGAR, SHALLOT & CHIVE DRESSING	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.