

Madame Wu WU WEEKENDER

\$99 PER PERSON | 2 HOUR DRINKS PACKAGE | FOR THE ENTIRE TABLE | MIN 2 GUESTS

SHARING JUGS

MANGO COWBOY

PEACH SCHNAPPS, BOURBON,
MANGO, MINT

SABAI SABAI

GIN, LIMONCELLO, LEMON, YUZU,
THAI BASIL

RUBY WU'S-DAY

SHIRAZ, ELDERFLOWER,
HIBISCUS, PINEAPPLE, LIME,
COINTREAU

ZEN GARDEN

GIN, ELDERFLOWER, APPLE, THAI
BASIL

SPRITZ

WU SPRITZ

PARFAIT AMOUR, VODKA,
PROSECCO, LIME, SODA

APEROL SPRITZ

APEROL, PROSECCO & SODA

WINES

A SELECTION OF SPARKLING,
WHITE, ROSE & RED WINE

BEERS

PERONI

ASAHI

4 PINES PACIFIC ALE

GREEN BEACON WAYFARER

PALE ALE

BALTER XPA

SOFT DRINKS & JUICES

BANQUET

ABROLHOS ISLAND SCALLOP
DUMPLINGS, SALMON ROE,
CHIVE BUTTER

TANG SUI CHICKEN RIBS

DUCK BUNS

RICE CRUSTED SNAPPER,
BRAISED IN JORIM, MIZUNA,
RADISH

GLAZED DUCK LEG, STIR FRIED
KIMCHI, PEAR GREENS

WOK TOSSED MARKET GREENS,
HOUSE MADE OYSTER SAUCE

STEAMED RICE

BANQUET ADD ONS:

WU SPECIAL FRIED RICE \$6PP

PRAWN TOAST, BONITO MAYO,
TOBIKO \$8PP

10% SURCHARGE ON SUNDAYS. 15% SURCHARGE ON PUBLIC HOLIDAYS.

Madame Wu WU WEEKENDER LUX EDITION

\$199 PER PERSON | 2 HOUR DRINKS PACKAGE | FOR THE ENTIRE TABLE | MIN 2 GUESTS

COCKTAILS

MADAME WU

VANILLA VODKA, PARFAIT AMOUR,
GRAPEFRUIT, LIME

SABAI SABAI

MANLY SPIRITS LIMONCELLO, GIN,
LEMON, YUZU, THAI BASIL

SZECHUAN MARGARITA

CHILLI INFUSED TEQUILA, GINGER
LIQUEUR, LIME, AGAVE

MANDARIN SOUR

MANLY SPIRITS MANDARIN TRIPLE
SEC, LICOR 43, LEMON, EGG WHITE

MEZCAL OLD FASHIONED

MEZCAL, REPOSADO TEQUILA,
AGAVE, CHOCOLATE BITTERS

MALTESER ESPRESSO MARTINI

WHITE & DARK CHOCOLATE LIQUEUR,
KAHLUA & ESPRESSO

SAKE SOUR

SAKE, LEMON, ORGEAT, YUZU, EGG
WHITE, LIME LEAF

LEMON MERINGUE

VANILLA VODKA, LIMONCELLO, LICOR
43, LEMON, EGG, CARAMEL SYRUP,
BISCOFF CRUMB

WINES

MOËT & CHANDON IMPERIAL
CHAMPAGNE EPERNAY, FRANCE

GUSTAVE LORENTZ RESERVE
RIESLING 2023 ALSACE, FRANCE

DOMAINE GAUTHERON CHABLIS
2023 BURGUNDY, FRANCE

VILLA AIX ROSÉ 2023 PROVENCE,
FRANCE

LOUIS JADOT BEAUJOLAIS
VILLAGES JACQUES 2021
BURGUNDY, FRANCE

FIRST DROP MOTHER'S MILK
SHIRAZ 2022 BAROSSA, SA

BEERS

4 PINES PACIFIC ALE
GREEN BEACON WAYFARER
BALTER XPA
PERONI NASTRO
ASAHI SUPER DRY
BROOKVALE UNION GINGER BEER

SOFT DRINKS & JUICES

BANQUET

NATURAL OYSTERS W RED
VINEGAR, SHALLOT & CHIVE
DRESSING

ABROLHOS ISLAND SCALLOP
DUMPLINGS, SALMON ROE,
CHIVE BUTTER

TANG SUI CHICKEN RIBS

DUCK BUNS

WOK FRIED BUG MEAT, XO SAUCE,
SPINACH

GLAZED DUCK LEG, STIR FRIED
KIMCHI, PEAR GREENS

WOK TOSSED MARKET GREENS,
HOUSE MADE OYSTER SAUCE

STEAMED RICE

10% SURCHARGE ON SUNDAYS. 15% SURCHARGE ON PUBLIC HOLIDAYS.