ENTRÉES & SALADS		WELCOME TO MADAME WU
PUMPKIN, SWEET POTATO & WATER CHESTNUT RICE NOODLE ROLL 4PCS	12	MODERN EAST ASIAN IN THE CLASSIC SHARING STYLE
OYSTERS W UMESHU & HORSERADISH	12	
TANG SUI CHICKEN RIBS	14	
SMOKED OCEAN TROUT, FENNEL, GREEN CHILLI MAYONNAISE & WATERCRESS	18	
KINGFISH SASHIMI, YUZU PONZU, MILK CURD, AVOCADO & SALMON PEARLS	22	
VEGETABLES & TOFU		
TOFU AND SUNFLOWER SALAD, GINGER AND SPRING ONION OIL	8	PLEASE INFORM YOUR WAITPERSON OF ANY DIETARY REQUIREMENTS OR ALLERGIES.
STIR FRIED WOK GREENS, HOUSE MADE OYSTER SAUCE	12	
STEAMED SUGAR SNAP PEAS, MISO BUTTER	12	PLEASE ASK ABOUT OUR PRIVATE DINING ROOM.
MUSHROOMS STIR FRIED THEN BRAISED IN JORIM BROTH W STEAMED TOFU	24	
HEIRLOOM TOMATO SALAD, TOASTED GARLIC, BASIL & SMOKED TOFU	16	
RED KIM CHI	7	
MEAT & FISH	25	
PIJU YU, SNAPPER GUILIN STYLE IN TSINGTAO BEER	35	
ROASTED DUCK, STEAMED BOK CHOY W PEANUT SAUCE HALF DUCK / WHOLE DUCK	40/75	
13 SPICE LAMB RUMP, CELERY & OLIVE LEAF, MUSTARD GREENS, PICKLED		
MUSTARD SEEDS	34	
DIAMOND SHELL CLAMS WOK FRIED W XO SAUCE & SPINACH	32	
PAN FRIED MOOLOOLABA PRAWNS, NORI BUTTER, RAINBOW CHARD	36	
STEAMED BARRAMUNDI, CRISPY CHILLI OIL, CAULIFLOWER PUREE	34	
RICE & NOODLES		
STEAMED RICE	3	
WU'S SPECIAL FRIED RICE W PORK, EGG & LUP CHONG	16	
FRIED BROWN RICE W EGG, BABY CORN & PEAS	14	
DESSERT	40	
BANANA PARFAIT, YUZU CURD, PASSIONFRUIT MARSHMALLOW, MACADAMIA	16	
CHOCOLATE BROWNIE, CHOCOLATE SOY MOUSSE, PEPPERMINT CANDY, BUSH FRUITS	16	

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**GLUTEN FREE** 

madame