#### **WELCOME TO MADAME WU**

MODERN EAST ASIAN IN THE CLASSIC SHARING STYLE

#### **DUMPLINGS, BUNS & ROLLS**

MORETON BAY BUG DUMPLINGS, XO & LIME 4PCS	18
LAMB DUMPLINGS, EGGPLANT & SICHUAN SAUCE 4PCS	14
STEAMED DUCK BUNS 4PCS	16
STEAMED LOBSTER SANDWICH W BROWN BUTTER MAYO & PICKLED CUCUMBER 1PCS	14
PAN FRIED SCALLOP DUMPLINGS, TOBIKO, VERJUS BUTTER 4PCS	20
PORK DUMPLINGS, CORN PUREE, CHIU CHOW & BLACK VINEGAR 4PCS	12
PUMPKIN, SWEET POTATO & WATER CHESTNUT RICE NOODLE ROLL 4PCS	12

#### ENTRÉES & SALADS

SMOKED OCEAN TROUT, FENNEL, GREEN CHILLI MAYONNAISE & WATERCRESS  KINGFISH SASHIMI, YUZU PONZU, MILK CURD, AVOCADO & SALMON PEARLS  HEIRLOOM TOMATO SALAD, TOASTED GARLIC, BASIL & SMOKED TOFU  16	OYSTERS W UMESHU & HORSERADISH	12
KINGFISH SASHIMI, YUZU PONZU, MILK CURD, AVOCADO & SALMON PEARLS  HEIRLOOM TOMATO SALAD, TOASTED GARLIC, BASIL & SMOKED TOFU  16	TANG SUI CHICKEN RIBS	14
HEIRLOOM TOMATO SALAD, TOASTED GARLIC, BASIL & SMOKED TOFU  16	SMOKED OCEAN TROUT, FENNEL, GREEN CHILLI MAYONNAISE & WATERCRESS	18
	KINGFISH SASHIMI, YUZU PONZU, MILK CURD, AVOCADO & SALMON PEARLS	22
SPICY BEEF TARTARE, ROAST PARSNIP PUREE 20	HEIRLOOM TOMATO SALAD, TOASTED GARLIC, BASIL & SMOKED TOFU	16
	SPICY BEEF TARTARE, ROAST PARSNIP PUREE	20

#### RICE

STEAMED RICE	3
WU'S SPECIAL FRIED RICE W PORK, EGG & LUP CHONG	16
FRIED BROWN RICE W EGG. BABY CORN & PEAS	14

# BANQUET #1 FOR THE ENTIRE TABLE

## \$65 per person

SMOKED OCEAN TROUT, FENNEL, GREEN CHILLI MAYONNAISE & WATERCRESS TANG SUI CHICKEN RIBS

MORETON BAY BUG DUMPLINGS, XO & LIME

PORK DUMPLINGS, CORN PUREE, CHIU CHOW & BLACK VINEGAR

STEAMED BARRAMUNDI, CRISPY CHILLI OIL, CAULIFLOWER PUREE

BEEF CHEEKS BRAISED IN ROCK SUGAR & SOY, BLACK BEAN & CHILLI SAUCE

CRISPY PORK HOCK, RED VINEGAR, APPLE AND NASHI SALAD, STONES GINGER REDUCTION

STIR FRIED WOK GREENS, HOUSE MADE OYSTER SAUCE

STEAMED SUGAR SNAP PEAS, MISO BUTTER

STEAMED RICE

STEAMED CASHEW BUN, BROWN SUGAR ICE CREAM, HONEYCOMB

OR ADD 5PP - MADAME WU DESSERT TASTING PLATE TO SHARE

## BANQUET #2 FOR THE ENTIRE TABLE

## \$85 per person

OYSTERS W UMESHU & HORSERADISH

KINGFISH SASHIMI, YUZU PONZU, MILK CURD, AVOCADO & SALMON PEARLS

PAN FRIED SCALLOP DUMPLINGS, TOBIKO, VERJUS BUTTER

CLAMS WOK FRIED W MISO BUTTER, SPINACH & BACON

PAN FRIED MOOLOOLABA PRAWNS, NORI BUTTER, RAINBOW CHARD

STIR FRIED WOK GREENS, HOUSE MADE OYSTER SAUCE

RED COOKED CHICKEN, GINSENG RICE PORRIDGE, SHITAKE, **BROAD BEAN & GOJI BERRY** 

13 SPICE LAMB RUMP, CELERY, OLIVE LEAF & TOMATO, PICKLED MUSTARD SEEDS

TOFU & SUNFLOWER SALAD, GINGER & SPRING ONION OIL

MUSHROOMS, STIR FRIED WITH BUBBLE TOFU & PICKLED GREEN CHILLI

STEAMED RICE

STEAMED CASHEW BUN, BROWN SUGAR ICE CREAM, HONEYCOMB OR ADD 5PP - MADAME WU DESSERT TASTING PLATE TO SHARE

## MAINS

PIJU YU, SNAPPER GUILIN STYLE IN TSINGTAO BEER	35
PAN FRIED MOOLOOLABA PRAWNS, NORI BUTTER, RAINBOW CHARD	36
HALF SHELL MORETON BAY BUG, SHORT EGG NOODLES, XO SAUCE	40
BEEF CHEEKS BRAISED IN ROCK SUGAR & SOY, BLACK BEAN & CHILLI SAUCE	36
STEAMED ROBINS ISLAND BRISKET W BROCCOLI & PEANUTS	35
RED COOKED CHICKEN, GINSENG RICE PORRIDGE, SHITAKE, BROAD BEAN & GOJI BERRY	34
ROASTED DUCK, STEAMED BOK CHOY W PEANUT SAUCE HALF DUCK / WHOLE DUCK	40/7
STEAMED BARRAMUNDI, CRISPY CHILLI OIL, CAULIFLOWER PUREE	34
CRISPY PORK HOCK, RED VINEGAR, APPLE AND NASHI SALAD, STONES GINGER REDUCTION	32
13 SPICE LAMB RUMP, CELERY & OLIVE LEAF, MUSTARD GREENS, PICKLED MUSTARD SEEDS	34
MUSHROOMS STIR FRIED THEN BRAISED IN JORIM BROTH W STEAMED TOFU	24
TTEOKBOKKI, FRIED RICE CAKES, SPICY PORK RAGYU	27

#### **VEGETABLES & TOFU**

TOFU & SUNFLOWER SALAD, GINGER & SPRING ONION OIL	9
STIR FRIED WOK GREENS, HOUSE MADE OYSTER SAUCE	12
GREEN BEANS FRIED W SOY BACON	12
MUSHROOMS, STIR FRIED WITH BUBBLE TOFU & PICKLED GREEN CHILLI	14
RED KIM CHI	7
STEAMED SUGAR SNAP PEAS, MISO BUTTER	12

## DESSERT

STEAMED CASHEW BUN, BROWN SUGAR ICE CREAM, HONEYCOMB	14
PINEAPPLE ROLL CAKE, COCONUT CREAM, CINNAMON CRUMB, OOLONG TEA ICE CREAM	16
BANANA BREAD, BANANA PARFAIT, YUZU CURD, PASSIONFRUIT MARSHMALLOW, MACADAMIA	16
CHOCOLATE BROWNIE, CHOCOLATE SOY MOUSSE, PEPPERMINT CANDY, BUSH FRUITS	16
MADAME WU DESSERT TASTING PLATE	35

## TO THE PEOPLE. FOOD IS HEAVEN CHINESE PROVERB

PLEASE INFORM YOUR WAITPERSON OF ANY DIETARY REQUIREMENTS OR ALLERGIES.

GLUTEN FREE MENU AVAILABLE.

PLEASE ASK ABOUT OUR PRIVATE DINING ROOM.

10% SURCHARGE ON PUBLIC HOLIDAYS. 2.2% SURCHARGE ON AMEX & DINERS.