#### **DUMPLINGS, BUNS & ROLLS** MEAT & FISH

MORETON BAY BUG DUMPLINGS, XO & LIME 4PCS	18	PIJU YU, SNAPPER GUILIN STYLE IN TSINGTAO BEER	35
PAN FRIED LAMB DUMPLINGS, EGGPLANT & SICHUAN SAUCE 4PCS	14	PAN FRIED MOOLOOLABA PRAWNS, NORI BUTTER, RAINBOW CHARD	35
STEAMED DUCK BUNS 4PCS	16	WOK FRIED MORETON BAY BUG MEAT & XO SAUCE	40
MORETON BAY BUG STEAMED SANDWICH W MISO MAYO & PICKLED CUCUMBER 2PCS	13	BEEF CHEEKS BRAISED IN ROCK SUGAR & SOY, BLACK BEAN & CHILLI SAUCE	35
		SMOKED ROBBINS ISLAND BRISKET, STIR FRIED W SNOW PEAS & SUGAR SNAPS,	
NAGYU DUMPLINGS, LEEK & POTATO 4PCS	14	CHILLI PEANUTS	34
PORK DUMPLINGS, CORN PUREE, CHIU CHOW & BLACK VINEGAR 4PCS	12	BENDELLE FARM CHICKEN, RED ROASTED, TOMATO PAT CHUN SAUCE W TOMATO SALAD	34
PUMPKIN, SWEET POTATO & WATER CHESTNUT RICE NOODLE ROLL 4PCS	12	ROASTED DUCK, STEAMED BOK CHOY W PEANUT SAUCE HALF DUCK / WHOLE DUCK	40/75
		BABY BARRAMUNDI, CRISPY CHILLI OIL, CAULIFLOWER PUREE	32
		CRISPY PORK HOCK, APPLE BLACK VINEGAR, NASHI KIMCHI	32
ENTRÉES & SALADS		ROASTED PORK BELLY, RED ONION, HERBS, PEANUT, HOT & SOUR DRESSING	32
DYSTERS GRILLED W XO SAUCE 3PCS	12		
TANG SUI CHICKEN RIBS	12		
SMOKED OCEAN TROUT, FENNEL, GREEN CHILLI MAYONNAISE & WATERCRESS	18	RICE & NOODLES	
KINGFISH TARTARE, BONITO, AVOCADO, SALMON PEARLS	20		
HEIRLOOM TOMATO SALAD, TOASTED GARLIC, BASIL & SMOKED TOFU	16	STEAMED RICE	3
		WU'S SPECIAL FRIED RICE W PORK, EGG & LUP CHONG	14
		FRIED BROWN RICE W EGG, BABY CORN & PEAS	12
		BROKEN RICE NOODLE, PORK MINCE & DAK BAL SAUCE	12
VEGETABLES & TOFU			
RADISH, FERMENTED THEN FROSTED	8		
STIR FRIED WOK GREENS, HOUSE MADE OYSTER SAUCE	12		
GREEN BEANS FRIED W SOY BACON	12		
STEAMED BUTTERNUT PUMPKIN W YELLOW BEAN DRESSING	10		
TARO CAKES, BONITO SOY, MILK SAUCE	12		

#### 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

MUSHROOMS STIR FRIED THEN BRAISED IN JORIM BROTH W STEAMED TOFU

PIJU YU, SNAPPER GUILIN STYLE IN TSINGTAO BEER

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

CRISPY PORK HOCK, APPLE BLACK VINEGAR, NASHI KIMCHI

STIR FRIED WOK GREENS, HOUSE MADE OYSTER SAUCE

STEAMED BUTTERNUT PUMPKIN W YELLOW BEAN DRESSING

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 GRILLED W XO SAUCE

KINGFISH TARTARE, BONITO, AVOCADO, SALMON PEARLS

MORETON BAY BUG STEAMED SANDWICH W MISO MAYO & PICKLED CUCUMBER

HEIRLOOM TOMATO SALAD, TOASTED GARLIC, BASIL & SMOKED TOFU

CLAMS WOK FRIED W MISO BUTTER, SPINACH & BACON

BABY BARRAMUNDI, CRISPY CHILLI OIL, CAULIFLOWER PUREE

FRIED MOOLOOLABA PRAWNS, NORI BUTTER, RAINBOW CHARD

ROASTED PORK BELLY, RED ONION, HERBS, PEANUT, HOT & SOUR DRESSING

RADISH, FERMENTED THEN FROSTED

STIR FRIED WOK GREENS, HOUSE MADE OYSTER SAUCE

STEAMED RICE

STEAMED CASHEW BUN, BROWN SUGAR ICE CREAM, HONEYCOMB

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

## DESSERT

STEAMED CASHEW BUN, BROWN SUGAR ICE CREAM, HONEYCOMB	12
PINEAPPLE ROLL CAKE, COCONUT CREAM, STREUSEL CRUMB, OOLONG TEA ICE CREAM	15
CRUNCHY NUT CORNFLAKE W MILK ICE CREAM & BERRIES	15
GINGERBREAD SABLE, POACHED PEAR & COCONUT CREAM	15
MADAME WU DESSERT TASTING PLATE	35

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

MODERN EAST ASIAN IN THE CLASSIC SHARING STYLE

PLEASE INFORM YOUR WAITPERSON OF ANY DIETARY REQUIREMENTS OR ALLERGIES. GLUTEN FREE MENU AVAILABLE.

PLEASE ASK ABOUT OUR PRIVATE DINING ROOM.