# GLUTEN FREE MENU

## DIM SUM (Available for lunch only | 只限午餐供應)

Crab Meat Seafood Dumpling (1) 88
海皇蟹鉗餃 (一件)

Assorted Mushroom & Black Truffle Dumpling (3) 78
黑松露上素蒸粉果 (三件)

Mozzarella & Spinach Dumpling (3) 68
芝士菠菜餃 (三件)

Pan-Fried Vegetable Beancurd Roll (3) 78
素腐皮卷 (三件)

## APPETISERS

Exquisite Gluten-Free Dim Sum Platter (8) (Available for dinner only) 298
錦繡無麩點心拼盤 (八件) (只限晚市)

Golden Pork Belly 228
炭火燒金方(腩仔)

Cucumber, Chili & Coriander Salad with Vintage Vinegar Dressing 88
手拍青瓜

Wood Ear Mushrooms with Chili Oil & Shanxi Vinegar Dressing 68
醋香木耳

## SOUP

Conch Shell, Dried Scallop and Dendrobium Flower Chicken Soup 218
石斛花元貝響螺清燉雞湯

Creamy Mini-Squash & Morel Mushroom Soup 158
迷你原個南瓜羊肚菌湯

Morel Mushroom, Bamboo Pith & Cabbage Soup 148
羊肚菌竹笙燉菜膽湯

Vegetarian Hot & Sour Soup 118
文思酸辣羹

Snow Pear, Fig & Chicken Soup 98
雪梨乾南北杏無花果清燉雞湯

## SEA

Fresh Lobster & Caviar Steamed Egg White Custard 318
黑魚子鮮龍蝦球蒸蛋白 (Individually served | 一位用 (Extra Caviar另加魚子醬 5g +$268)

Steamed Garoupa with Chili Glass Noodles & Green Pepper Corns (5) 468
韭香鮮花椒蒸星斑球 (五件)

Wok-fried Scallops with Asparagus, Termine Mushrooms and XO Sauce (6) 328
XO 醬蘆筍炒帶子 (六件)

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## LAND

Flaming Aged Rib-eye Steak (with bone) 850g +, Pink Rock Salt 900
火燄熟成肉眼牛扒(帶骨) 850g + 配 粉紅岩鹽 (Pre-order in advance | 敬請提前預訂)

Australian Wagyu Beef with Assorted Mushrooms & Wild Chili (120g) 458
野山椒爆澳洲和牛肉粒 (120g)

Wagyu Beef Mapo Tofu 218
和牛川味麻婆豆腐

## VEGETABLES

Madame Fù's Lotus Pond 198
荷塘月色

Baby Vegetable with Purple Sweet Potato in Slow-cooked Chicken Broth 198
紫薯雞湯浸菜苗

Wok-fried Asparagus with Woodear Mushroom, Purple Chinese Yam & Chinese Water Chestnut 198
鮮蘆筍炒彩蔬

Stir-fried French Bean with Wild Mushrooms in Soybean Sauce 198
法邊豆炒野生菌

Stir-fried Seasonal Vegetables with Garlic 168
蒜蓉炒時令蔬菜

Stir-fried Chinese Kale with Ginger 168
黃糖薑米炒芥蘭

## RICE & NOODLE

Crab & Egg White Fried Rice topped with gresh Crab Roe 258
蟹子蟹肉蛋白炒飯

Steamed Garlic Garoupa Rice in Lotus Leaf 248
荷香蒜蓉蒸星斑飯

Flat Rice Noodles with US Angus Beef 248
乾炒美國安格斯牛河

Egg Wild Rice Fried Rice with Seasonal Vegetables & Dried Cranberries 198
紅莓翠蔬野米金蛋炒飯

## DESSERTS

Tropical Passion Fruit Cheese Pavlova 138
熱情百香蛋白脆餅

Gianduja Chocolate Cake with Candied Citrus Peel 148
榛子柚香朱古力蛋糕

Madame Fù's Favourite · Spicy · Sichuan Peppercorn · Gluten Free · Vegan

All prices are in HKD and are subject to 10% service charge