Madame Fù

GRAND CAFÉ CHINOIS

THE

SWEET INDULGENCES

Dessert Menu

- By Head Pastry Chef Ocean -



“Yuen - Yeung” Lava Paris Brest

鴛鴦流心巴黎泡芙

$188

鴛鴦流心巴黎泡芙，是香港風味與法式甜點的絕妙碰撞。法式泡芙外殼酥脆，內裡柔軟蓬鬆。咬開瞬間，以英式紅茶與咖啡調配而成的港式鴛鴦流心漿傾瀉而出茶香與咖啡香交織，完美復刻香港的經典原味。

一口流心，喚醒老香港的醇厚記憶 。

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



Madame Fu's signature creation – "Yuen-Yeung" Lava Paris Brest.

This special creation shines in its crispy, fluffy French puff,

giving way to a rush of Yuen-Yeung lava.

English black tea & aromatic coffee, evoking Hong Kong's classic sips.

Each spoonful is a delicate collision of East and West, bittersweet,

velvety, and utterly unforgettable.



Tropical Sundae
鳳仙

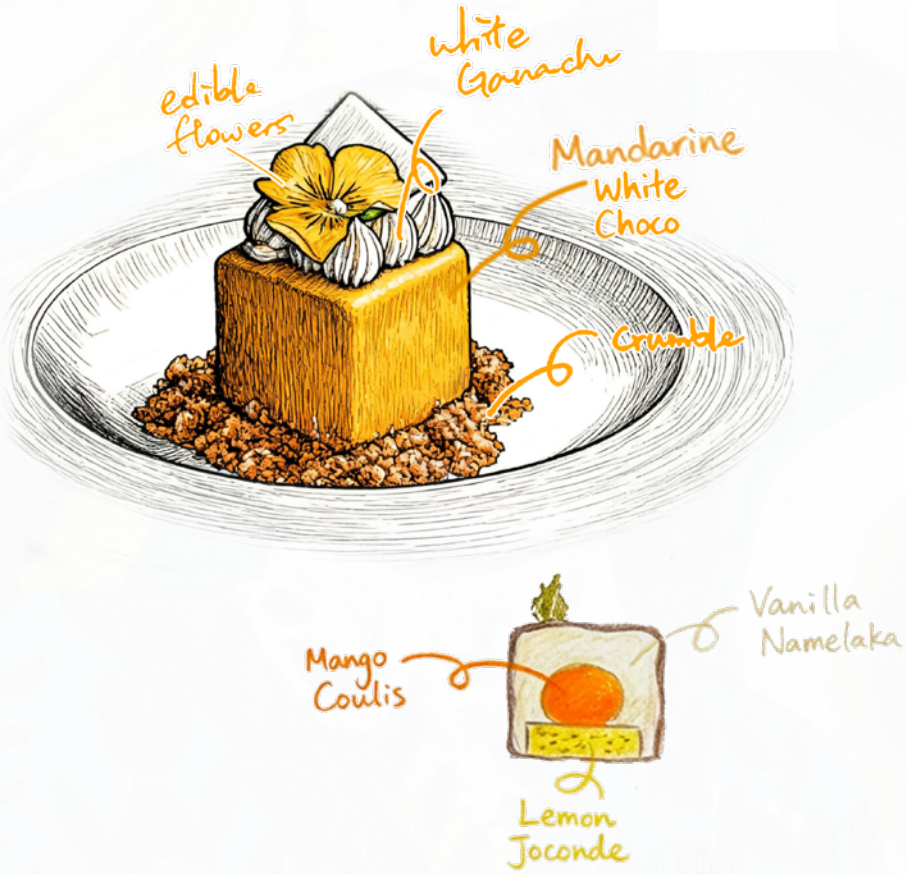
$148

致敬港式鳳仙, 以全新姿態重生。底蘊是芒果的滑若凝脂,

上層是香草慕斯的輕盈如雲。經典的溫柔,

與果香的明快交織 — 老味道, 新靈魂。

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A tribute to the classic Tropical Sundae, reborn from the memory of retro Hong Kong popsicles.

Silken vanilla namelaka meets the airy brightness of mango coulis.

Timeless elegance, reimagined with vibrant fruit — old soul, new expression.

A final whisper of sunshine on the palate, where the sweet, icy nostalgia of a beloved childhood ice pop meets refinement in every delicate spoonful.



Gianduja Chocolate Cake with Candied Citrus Peel

榛子柚香朱古力蛋糕

$148

當酸甜清新的柑桔遇上醇厚微苦的黑朱古力, 選用烘烤過的榛子與腰果,
每一口都散發溫暖的堅果焙香。黑朱古力的絲滑濃郁緩緩釋放,
尾韻留下一抹清爽的橘皮餘香—不甜不膩，層層驚喜。

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Roasted hazelnuts and cashews folded into zesty tangerine sponge, finished with a hint of bitter Belgian dark chocolate. A luxurious balance of nutty warmth and bright citrus. Each bite unwinds like a quiet indulgence — where richness meets radiance, and the slightest bitterness only deepens the sweetness.



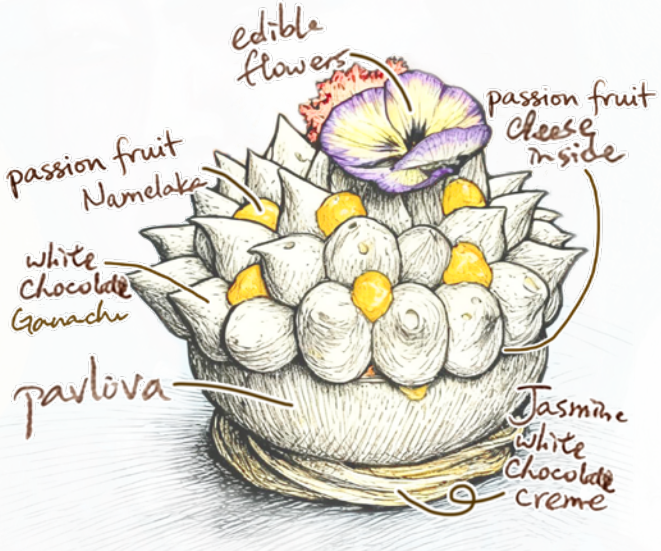
Tropical Passion Fruit Cheese Pavlova

熱情百香蛋白脆餅

$138

金黃酥脆的蛋白霜包裹雲朵般柔軟內餡，搭配酸甜明亮的百香果與濃郁芝士。
底層鋪上輕盈的茉莉綠茶泡沫，以淡雅茶香完美平衡果味與奶香，
盡顯層次韻味。

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A crisp meringue shell with a soft, pillowy heart, topped with vibrant passion fruit and creamy cheese.

A base of light jasmine green tea foam balances the tropical sweetness with a delicate floral finish.

Each forkful is a gentle collision of textures and temperatures; airy, tangy, creamy, and softly fragrant.

A dessert that lingers like a quiet afternoon in bloom.



Madame Fù's Dessert Platter
Madame Fù 甜品拼盘
$338



Peanut & Sesame Cantonese Sticky Rice Cake
花生芝麻糯米糍
$90

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White Chocolate Namelaka Joconde (4 inch)

(2 days Pre-order in advance)

法式白朱古力絲絨蛋糕 *(4吋)*

(敬請提前兩天預訂)

$380

The perfect centerpiece for a birthday celebration. Featuring an ultra-creamy, silky, and beautifully stable white chocolate cream. A truly delectable handmade birthday cake, crafted to make any occasion unforgettable.

Madame Fù 甜品總廚自家精製的4吋生日蛋糕，為生日慶典打造的完美選擇。這款非凡蛋糕擁有奶油般絲滑的白巧克力忌廉，奢華口感巧妙融合輕盈慕斯的空氣感，每一個慶祝時刻都因此難忘。

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