

SUNDAY

best

\$90 PER PERSON

FOR THE ENTIRE TABLE | MIN 2 GUESTS

BANQUET

KINGFISH SASHIMI, AVOCADO PURÉE,
LEMON ASPEN PONZU

TANG SUI CHICKEN RIBS

STEAMED DUCK BUNS

PIJU YU, RICE CRUSTED BARRAMUNDI
BRAISED IN TSINGTAO BEER

SOY BRAISED & FRIED CAPE GRIM
BRISKET, STIR FRIED MUSHROOMS &
GREEN CHILLI OYSTER SAUCE

WOK TOSSED MARKET GREENS,
HOUSE MADE OYSTER SAUCE

STEAMED RICE

BANQUET ADD ONS:

WU SPECIAL FRIED RICE \$6PP

PORK & PRAWN DUMPLINGS, CORN
PUREE, BLACK VINEGAR, CHILLI OIL \$6PP

SCALLOP DUMPLINGS, SALMON
ROE, CHIVE BUTTER \$7PP

PRAWN TOAST, BONITO MAYO,
TOBIKO \$8PP



*madame
wu*

2 HOUR DRINKS PACKAGE

COCKTAILS

ZEN GARDEN
GIN, CUCUMBER, BASIL

STRAWBERRY BELLINI
STRAWBERRY, PROSECCO

JAPANESE SLIPPER
MIDORI, LEMON, TRIPLE SEC

WATERMELON SELTZER
GIN, WATERMELON, APPLE

MISSING SUMMER
VODKA, GRAPEFRUIT, ORANGE

WINES

SEPPELT 'THE DRIVES' SPARKLING
821 SOUTH SAUVIGNON BLANC

CAPE SCHANCK PINOT GRIGIO

CAPE SCHANCK ROSE

CRITTENDEN ESTATE GEPPETTO
PINOT NOIR

BEERS

PERONI

ASAHI

4 PINES PACIFIC ALE

GREEN BEACON PALE ALE

BALTERS XPA

