

MADAM FU
Modern Asian



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BANQUET MENU

SHARE PLATES FOR THE TABLE, DELIVERED IN WAVES

TO BEGIN:

SEVEN SPICED EDAMAME (v,gf)

TO FOLLOW:

GARLIC + GINGER MARINATED BABY SQUID, BLACK PEPPER, YUZU KEWPIE (gf)

SPANNER CRAB + PRAWN HOUSEMADE DUMPLINGS,
GINGER DASHI BROTH, BONITO FLAKES

NEXT:

FU FAMOUS KARAAGE CHICKEN, RED KIMCHI,
KOREAN CHILLI MAYO (gf)

PULLED BEEF BRISKET CRISPY WONTON TACOS, CORN SALSA,
SAMBAL MAYO, MANCHEGO CHEESE (gfo)

WOK TOSSED SEASONAL ASIAN GREENS, SESAME SOY,
SPROUTS, EDAMAME, CRISPY GARLIC (v,gf)

AND THEN:

STIR FRIED TERIYAKI BEEF, SOBA NOODLES, ROAST PEANUTS, GREEN BEANS,
MUSHROOM + BEAN SPROUTS (gfo)

SLOW COOKED FIVE SPICED PORK BELLY, MISO MUSTARD,
APPLE + GINGER SALSA (gf)

Please inform prior to booking of any dietary needs or allergies