

MADAME V

YUM CHA SUNDAYS

YUM CHA/DUMPLINGS

Roast duck dumplings (gf, df) 3 pc	14
Pork & prawn shu mai (df) 3 pc	12
Crystal prawn dumplings (gf, df) 3 pc	14
Prawn & bamboo dumplings (gf, df) 3 pc	14.5
Scallop & prawn dumplings (gf) 3 pc	15
Vegetarian mushroom dumplings (vg, gf, df) 3 pc	12
Wagyu beef dumplings, chilli spiced black vinegar, kaffir lime leaf (df) 3 pc	15.5
Crispy chicken & ginger potstickers, crackling (df) 4 pc	16
BBQ pork bun (df) 2 pc	12
BBQ vegan pork bun (vg) 2 pc	12
Pak choy, oyster sauce (gf, df)	12

SHARE PLATES

Edamame & chili salt (vg, gf, df)	7
Spring onion flat bread, toasted sesame seeds (v)	8
Korean rice cakes, chili caramel, sesame seeds (gf)	12
Lobster bao, crispy lobster croquette, cheese, ponzu mayo, salmon pearls	12 ea
Tempura tofu bao, kimchi, pickled cucumber & coriander (v)	9 ea
Kingfish, yuzu dashi sauce, pickled ginger, tamari & shallot (gf, df)	24
Vegetarian spring rolls, sweet chilli (vg, df) 3 pc	13
Duck spring rolls, devil sauce 4 pc	13
Sticky pork ribs, black vinegar caramel (gf, df)	24
Miso salmon, sweet white miso & pickled cucumber (gf, df)	42
Confit chicken breast, teriyaki truffle sauce (gf, df)	39
Steamed rice (vg, gf, df)	4
Cucumber & seaweed salad (vg, gf, df)	16

BANQUET MENU

Minimum 4 people

Edamame & chili salt (vg, gf, df)	
Spring onion flat bread, toasted sesame seeds (v)	
Kingfish, yuzu dashi sauce, pickled ginger, tamari & shallot (gf, df)	
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Wagyu beef dumplings, chilli spiced black vinegar, kaffir lime leaf (df)	
BBQ pork bun (df)	
Dumpling of the day - waiter will advise	
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Miso salmon, sweet white miso & pickled cucumber (gf, df)	
or	
Confit chicken breast, teriyaki truffle sauce (gf, df)	
Steamed rice (vg, gf, df)	
Cucumber & seaweed salad (vg, gf, df)	

\$55 PER PERSON

SWEET & TEA

Bottomless Chinese tea	3 pp
Steamed custard bun, chocolate sauce (v) 2pc	13
Baked meringue, matcha & white chocolate cream, strawberry & rose (v, gf)	17