



MADAME  
SHANGHAI  
上海丽人

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EVENTS MENU

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# BREAKFAST

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## GRAZING HARVEST BREAKFAST

\$28 per person at a minimum of 20 guests

The very best of this seasons breakfast freshly prepared and served grazing style

### *Sample menu*

Seasonal fruit

House made granola and coconut yoghurt pots

Freshly made chia pods

Freshly baked sweet goods (bickies, brownies, muffins and more)

Freshly baked pastries including croissant, danish, pain au chocolat and more, served with house made jams, preserves and marmalades

### *Wanting more? We recommend*

Tea and coffee beverage package \$15 per person





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# CONFERENCE

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# MENU

\$65 per person at a minimum of 20 guests

Choice of 8 served at the table or buffet style

## EAST MEETS WEST

Mixed madelines - *Canape size (ie citrus, pepperry, mixed berry)*

Mixed muffins - *Seasonal berry, white chocolate, chinese spice*

Mini danish - *Mixed selection*

Mini croissants - *Plain and chocolate*

Mini tarts - *Chocolate berry, creme patissiere with seasonal fruit, madarin and yuzu curd*

Mini quiches - *Lorraine, bacon and egg, cheese and tomato*

Yoghurt and mixed berry bark

House made granola

Natural yoghurt with seasonal fruit jam

Fruit platter

BBQ pork buns

Bacon and egg bao

Selection of baos (see platters)

Selection of dumplings (see platters)

Selection of spring rolls - *Mushroom, chicken and vegetable, scallop*

Lamb and cumin pancakes

Smoked duck pancakes

## BLINI BAR

\$28 per person at a minimum of 20 guests

Selection of accompaniments to make your very own banging blini!

### SAVOURY

Smoked salmon/trout

Spanner crab

Char siu

Crispy chicken

Thousand year duck egg

Sweet potato and almond butter

Creme fraiche

Diced onion

Capers

Micro greens

### SWEET

Stawberries/blueberries

Citrus curd

Nutella

Sliced banana

Whipped cream

Maple syrup



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# LUNCH AND DINNER

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## SEVEN COURSE BANQUET MENU

\$49 per person at a minimum of 20 guests

*Inclusive of*

BBQ duck and spinach dumplings

Prawn and squid ink dumplings

Mixed mushroom spring roll

Calamari with pepperberry and chilli salt

Hot and numbing chicken ribs with dry jerk sauce

Grilled beef short rib with house made BBQ sauce and kimchi salad

Steamed King Reef Barramundi fillet with chilli, garlic and black bean sauce

*Wanting more? We recommend*

Steamed rice \$3pp

Steamed chinese broccoli with soy and red wine sauce \$5pp

Dessert platter \$100 per platter (serves 4-6 guests)

Dessert table \$20 per person

Sashimi platter \$120 per platter

Chef's selection of canapes on arrival \$12 per person

Beverage package starting from \$55 per person



## TEN COURSE BANQUET MENU

\$69 per person at a minimum of 12 guests

*Inclusive of*

Mixed Vegetable dumplings

Prawn and calamari dumplings

San choy bao with asparagus, pickled turnip and spiced pumpkin seed

Hot and numbing chicken ribs with dry jerk sauce

Soft shell crab with tomato chilli sauce and brioche

Smoked duck pancakes with orange, soy bean and apple cider sauce

Grilled beef short rib with house made BBQ sauce and kimchi salad

Kung pao chicken with five spiced tofu and peanuts

Grilled seasonal vegetables with fermented bean curd sauce

Steamed Chinese broccoli with soy and red wine sauce

Steamed rice

Individual seasonal plated dessert

*Wanting more? We recommend*

Dessert platter upgrade \$5 per person

Dessert station upgrade \$10 per person

Sashimi platter \$120 per platter

Beverage package starting from \$55 per person



## TWO COURSE SET MENU

\$50 per person alternate service

### *Entreeé (choose two)*

Roasted ocean trout with quinoa, watercress salad and a honey yuzu dressing

Taiwanese chicken schnitzel with a fennel, apple and wasabi slaw

Steamed eggplant salad with olives, dukkah and sesame dressing

### *Main (choose two)*

Grilled beef short rib with house made BBQ sauce and kimchi salad

Smokey chilli snapper with celeriac and sweet potato fries

Wok fried king brown mushroom with snow pea and five spice

Steamed Chinese broccoli with soy and red wine sauce

Steamed rice

## THREE COURSE SET MENU

\$65 per person alternate service

### *Entreeé (choose two)*

Roasted ocean trout with quinoa, watercress salad and a honey yuzu dressing

Taiwanese chicken schnitzel with a fennel, apple and wasabi slaw

Steamed eggplant salad with olives, dukkah and sesame dressing

### *Main (choose two)*

Grilled beef short rib with house made BBQ sauce and kimchi salad

Smokey chilli snapper with celeriac and sweet potato fries

Wok fried king brown mushroom with snow pea and five spice

Steamed Chinese broccoli with soy and red wine sauce

Steamed rice

### *Dessert (choose two)*

Madames Forbidden Fruit

Chocolate and Raspberry Temptress

Whipped Passion

### *Wanting more? We recommend*

Guests pre ordering from the menu \$5 per person

Chef's selection of canapes on arrival \$12 per person



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## COCKTAIL

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## COCKTAIL MENU

### ORIENTAL \$38 PER PERSON

6 pieces including your selection of:  
3 premium items  
2 deluxe items  
1 substantial item

### NANJING \$65 PER PERSON

10 pieces including your selection of:  
5 premium items  
3 deluxe items  
2 substantial items

### PREMIUM SELECTION

Kingfish sashimi with cucumber and chilli yuzu dressing

Betal leaf with smoked ocean trout, Asian herbs and Namjim sauce

Mixed mushroom spring rolls with green chilli and garlic vinegar dipping sauce

Chicken salad with black fungi, cucumber and sesame dressing

Crispy calamari with togarashi spice salt

Sweet corn and zucchini with chilli and coriander sambal

Silken salt and pepper tofu with ginger truffle soy

### DELUXE SELECTION

Spanner crab and scallop dumpling with black tobiko

Steamed bao with sticky pork hock with eshallot, Vietnamese mint and chilli caramel

Grilled lemongrass chicken skewer with honey and black pepper glaze

Grilled lamb cutlets with miso and cumin butter

### SUBSTANTIAL SELECTION

Kung pao chicken with rice

Mongolian beef with rice

Kung pao mushroom with rice

*Wanting more? We recommend*

An additional premium canape \$4

An additional deluxe canape \$7

An additional substantial canape \$10

Live food station from \$14

Cocktail package from \$45

Cocktail on arrival \$12

Glass of champagne on arrival \$20



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## DESSERT

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## DESSERT TABLE

\$20 per person at a minimum of 30 guests

*Sample menu*

Dark chocolate mousse with rice crisp and salted caramel pearls

Lychee and strawberry stones

Macaron of the day

Rocky road

Berry trifle

Pineapple and coconut tiramisu

## DESSERT PLATTER

Chef's selection of indulgent treats

\$100 per platter (serves 4-6 guests)

## CHOCOLATE FOUNTAIN

\$15 per person at a minimum of 30 guests

*Inclusive of*

One flavour of chocolate (milk, dark or white)

Seasonal fruits

Assortments (marshmallow, waffle, meringue, ginger bread and brioche)

## BOXED MACARONS

\$10 per person

*Inclusive of*

Two flavours with packaging



## DESSERT CANAPE

Chef's selection of seasonally inspired dessert canapes including but not limited to, macarons, petit fours, chocolate lollipops, mini tarts, ice cream and more

\$15 per person, three varieties

\$25 per person, six varieties

## PASTRY PLATTER

Chef's selection of indulgent pastries, freshly baked croissants, pain au chocolat and danishes

\$38 per platter serves 4-6 guests)

## MINI SWEET PLATTER

Chef's selection of indulgent house made sweets including muffins, mini tarts and brownies

\$48 per platter serves 4-6 guests)

## CUSTOMISED CHOCOLATE

Lotus pastry chefs specialise in customised chocolate and chocolate sculptures to create spectacular centrepieces at parties, weddings and corporate events.

Anything from a company logo made from chocolate or individualised chocolate flavours, virtually anything can be made from chocolate, lets get creative together

Prices start from \$250

*Lotus Dining's pastry team proudly designs and creates all desserts in house*

*Our dessert selection has been carefully created by our talented pastry chefs using only the highest and freshest quality of ingredients*





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## ADDITIONAL ENHANCEMENTS

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## LIVE FOOD STATIONS

(1.5 hours duration with a minimum of 30 guests)

Sizzling prawn station \$20 per person

Sang choy bao station \$14 per person

Mixed bao station \$16 per person

Blini bar station \$28 per person

## CANAPES

Chef's selection of canapes on arrival including two cold two hot \$12 per person

Premium \$4 each

Deluxe \$7 each

Substantial \$10 each

## PLATTERS

(serves 4-6 guests)

### MADAMES DUMPLING BASKET \$120 PER PLATTER

Cucumber and black fungi  
BBQ duck and spinach  
Pork xiao long bao  
Chicken sui mai  
Scallop and snow pea  
Prawn and calamari  
Prawn and squid ink  
Spanner crab and scallop with black tobiko

### MADAMES BAO PLATTER \$26 PER PLATTER(4pc) Mixed or same flavour

Soft shell crab with sriracha mayonnaise  
Salt and pepper chicken with wasabi mayonnaise  
Tempura fish with sweet potato crisps and pickled radish  
Sticky pork hock with shallot, vietnamese mint and chili caramel

### MADAMES CHARCUTERIE \$38 PER PLATTER

Edamame with black pepper and star anise  
Spice infused olives  
Lap cheong  
Crispy chicken  
Char sui  
Sliced beef shin

### MADAMES PRAWN PLATTER \$88 PER PLATTER

Salt and pepper  
Wok fried sizzling prawns  
Crispy honey prawns

### FISH PLATTER \$60 PER PLATTER

Smoked tempura fish with Chinese five spice and sweet potato crisps

### MADAMES VEGETARIAN PLATTER \$110 PER PLATTER

Edamame with black pepper and star anise  
Sang choy bao with asparagus, pickled turnip and spiced pumpkin seed  
Salt and pepper silken tofu with ginger truffle soy  
Fried cauliflower with chickpeas and chilli  
Grilled seasonal vegetables with fermented bean curd sauce

### MADAMES CRISPY PLATTER \$120 PER PLATTER

Fried pork wonton with sweet soy  
Mixed mushroom spring roll  
Chicken vegetable spring roll  
Lamb and cumin pancake  
Calamari with peppercorn and chilli salt  
Smoked tempura fish with Chinese five spice and sweet potato crisps

### MADAMES SASHIMI PLATTER \$120 PER PLATTER

Ocean trout  
Kingfish  
Salmon

### MADAMES CALAMARI PLATTER \$72 PER PLATTER

Peppercorn and chilli salt

### BUDDHA BOWL PLATTER \$150 PER PLATTER

Mixture of your favourite combinations



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## BEVERAGE PACKAGES

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# BEVERAGE

## PREMIUM PACKAGE

2 hours \$55 per person / 3 hours \$65 per person / 4 hours \$75 per person

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Beers: Tsing Tao and Cascade Light

### SPARKLING (SELECT ONE)

NV Bianca Vigna Prosecco Brut, *Veneto, Italy*

NV Holly's Garden 'Überbrut' Blanc de Noirs, *Whitlands, Victoria, Australia*

### WHITE (SELECT ONE)

2018 Robert Stein Riesling, *Mudgee, New South Wales, Australia*

2015 Chateau Ducasse (Semillion/Sauvignon Blanc), *Bordeaux, France*

2016 Medhurst Chardonnay, *Yarra Valley, Victoria, Australia*

### RED (SELECT ONE)

2017 Stoney Rise Pinot Noir, *Tamar Valley, Tasmania, Australia*

2016 A Rodda 'Cuvée Du Chez' (Cabernet Sauvignon/Merlot), *Beechworth, Victoria, Australia*

2016 Four Winds Vineyard Syrah, *Canberra District, New South Wales, Australia*

### CHAMPAGNE UPGRADE (\$35pp)

NV Gosset Grande Reserve, *Aÿ, France*

## COCKTAIL PACKAGE

2 hours \$45 per person / 3 hours \$55 per person

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Sample menu

### **Summer Breeze**

Bombay Sapphire, St. Germain, Champagne syrup, watermelon, sparkling

### **La Lila**

42 Below Vodka, ginger, lavender syrup, mango, tonic

### **Shanghai Voodoo**

Shanghai afternoon tea infused Tequila, Yuzushu, grapefruit, blood orange, Absinthe, agave syrup, lime

### **Pina Pandora**

Bacardi Ocho, Madenii Dry, coconut, pandan, pineapple, lime

# BEVERAGE

## BEER ONLY PACKAGE

### STANDARD BEER PACKAGE

2 hours \$35 per person / 3 hours \$45 per person  
*Asahi and Tsing Tao*

### CRAFT BEER PACKAGE

2 hours \$45 per person / 3 hours \$55 per person  
*Subject to availability*

## TEA AND COFFEE PACKAGE - \$15 per person

Includes espresso coffee, tea, still and sparkling water

## SOFT DRINKS PACKAGE - \$15 per person

Includes juice, still and sparkling water

## CHILDRENS DRINK PACKAGE - \$10 per person

Includes shirly temple, juice, soft drinks, still and sparkling water

## MOCKTAIL PACKAGE

2 hours \$25 per person / 3 hours \$35 per person

### *Want more? We reccomend*

Cocktail on arrival \$12 per person

Glass of NV Gosset Reserve Champagne on a arrival \$20 per person

Glass of NV Holly's Garden 'Uberbrut' Blanc de Noirs on arrival \$10 per person

Rimauresq 'Rimo' Rosé added to your beverage package \$10 per person