



MADAME
SHANGHAI
上海丽人

Menu Selections



\$55 PP

MINIMUM 4 GUESTS

BBQ duck and spinach dumplings
Prawn and calamari dumplings
Mixed mushroom spring rolls
Calamari w/ pepperberry and chilli salt
Hot and numbing chicken ribs w/ dry jerk sauce
Madame's jade noodle salad w/ chilli, black vinegar and peanuts
Beef short rib w/ morel mushroom salad
Steamed King Reef barramundi fillet w/ chilli, garlic and pickled mustard green
Steamed Rice

\$75 PP

MINIMUM 4 GUESTS

San choi bao w/ asparagus, pickled turnip and spiced pumpkin seed
Prawn and calamari dumplings
Mixed vegetable dumplings
Hot and numbing chicken ribs w/ dry jerk sauce
Grilled Tasmanian octopus w/ yellow squash and wasabi
Smoked duck pancakes w/ orange, soy bean and apple cider sauce
Sticky pork hock w/ lemon aspen and tamarind
Steamed King Reef barramundi fillet w/ chilli, garlic and black bean sauce
Steamed Chinese broccoli w/ soy and red wine sauce
Chef's choice dessert to share

SWEET TOOTH?

WHY NOT ADD A SEASONAL DESSERT TO SHARE \$10 PP



\$38PP

MINIMUM 20 GUESTS

Kingfish sashimi w/ cucumber and chilli
Mixed mushroom spring rolls w/ green chilli and garlic vinegar dipping sauce
Sweet corn and zucchini w/ chilli and coriander sambal
Steamed bao w/ sticky pork hock, shallot, Vietnamese mint and chilli caramel
Blue swimmer crab and scallop dumplings
Kung Pao chicken w/ five spiced tofu and peanuts

\$65PP

MINIMUM 20 GUESTS

Kingfish sashimi w/ cucumber and chilli
Mixed mushroom spring rolls w/ green chilli and garlic vinegar dipping sauce
Sweet corn and zucchini w/ chilli and coriander sambal
Betel leaf w/ smoked ocean trout, Asian herbs and nam jim sauce
Crispy calamari w/ togarashi spiced salt
Steamed bao w/ sticky pork hock w/ shallot, Vietnamese mint and chilli caramel
Blue swimmer crab and scallop dumplings
Grilled lemongrass chicken skewers w/ honey and black pepper glaze
Lamb cutlets w/ miso and cumin butter
Wok-fried Mongolian beef, king brown mushrooms, snow peas w/ steamed rice

WANTING MORE ?

ADD A STANDARD CANAPÉ FOR \$4 PP
ADD A PREMIUM CANAPÉ FOR \$8 PP
ADD A SUBSTANTIAL CANAPÉ FOR \$12PP

A 10% service charge will apply to your final food and beverage bill
for all bookings w/ 8+ guests, private dining bookings and exclusive events.



LOTUS LABEL PACKAGE

2 HOURS \$40 PP | 3 HOURS \$50 PP | 4 HOURS \$60 PP

NV Inara Blanc de Blancs, Yarra Valley, VIC
2018 Lotus Pinot Grigio, Hilltops, NSW
2016 Lotus Shiraz, Hilltops, NSW

BEER | Tsing Tao

Includes soft drink, juice, still and sparkling water

BEER PACKAGE

2 HOURS \$35 PP | 3 HOURS \$45 PP | 4 HOURS \$55 PP

Asahi & Tsing Tao

NON-ALCOHOLIC PACKAGE

\$15 PP

Includes soft drink, juice, still and sparkling water

DELUXE PACKAGE

2 HOURS \$55 PP | 3 HOURS \$65 PP | 4 HOURS \$75 PP

BEER | Tsing Tao and Cascade Light

SPARKLING (SELECT ONE)

NV Bianca Vigna Prosecco Brut, Veneto, IT
NV Holly's Garden 'Überbrut' Blanc de Noirs, Whitlands, VIC

WHITE (SELECT ONE)

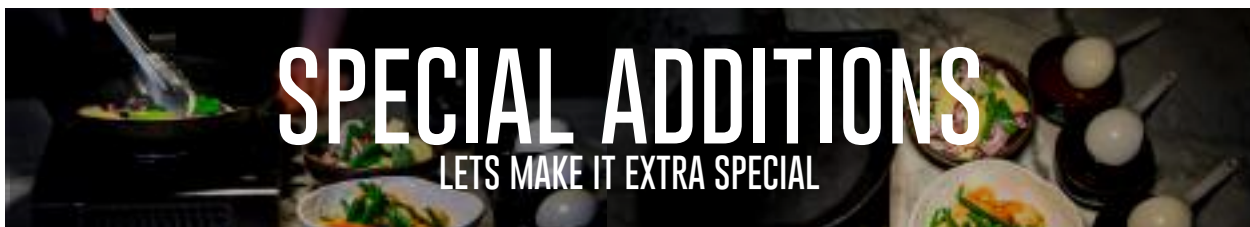
2016 Robert Stein Riesling, Mudgee, NSW
2016 Chateau du Champs des Treilles, Bordeaux, FR
2016 Medhurst Chardonnay, Yarra Valley, VIC

RED (SELECT ONE)

2017 Stoney Rise Pinot Noir, Tamar Valley, TAS
2016 A Rodda 'Cuvée Du Chez' (Cabernet Sauvignon/Merlot), Beechworth, VIC
2016 Four Winds Vineyard Syrah, Canberra District, NSW

Includes soft drink, juice, still and sparkling water

Wines are subject to availability



LIVE FOOD STATIONS

1.5 HOURS | MINIMUM 50 GUESTS

Sizzling prawn \$20PP

Sang choy bao \$14PP

Mixed Bao \$16PP

PLATTERS

SERVES 4 GUESTS PER PLATTER

Seasonal mixed fruit \$40

WANT TO IMPRESS?

CANAPÉS ON ARRIVAL (CHOOSE FROM BELOW)

Kingfish sashimi w/ cucumber and chilli \$4PP

Mixed mushroom spring rolls w/ greenchilli and garlic vinegar dipping sauce \$4PP

Lamb cutlets w/ miso and cumin butter \$12PP

COCKTAILS

\$18 EACH

Tailored to your event, theme and food selection.

MOCKTAILS

\$8 EACH

Tailored to your event, theme and food selection.

Add a glass of NV Gosset Champagne for \$22PP

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Celebration Cakes

Square or round tiers

6 inches	(8-10 people)	\$100
8 inches	(12-16 people)	\$135
10 inches	(16-24 people)	\$180

To create a tiered cake please include a larger tier as the base and remaining tiers as smaller tiers.

i.e Base: 10 inches, Middle: 8 inches & Top: 6 inches

Flavours

Layers of mandarin olive oil sponge and salted caramel butter cream
Coconut cake w/ a tangy yuzu curd and white chocolate pearls
Flourless chocolate cake, raspberry and hibiscus
Burnt vanilla sponge poached strawberries and rose scented frosting
Orange and almond cake spiced brown butter frosting (GF)
Russian honey cake w/ rosemary cream cheese frosting (GF)