

Madame SPICE

BOTTOMLESS BRUNCH

Friday & Saturday 12pm – 2pm
\$99 PER PERSON

BOOKINGS ESSENTIAL

Madame Spice's bottomless brunch is perfect for a party or catching up with friends.

Enjoy bottomless cocktails, wine & beer for two hours, plus a selection of Madame Spice favourites.

YOUR CHOICE OF A STARTER, A SMALL PLATE & A SERVE OF DIM SUM

TO START

Edamame (GF/DF/V)
Kimchi salt

Madame Spice popcorn (GF/V)
Red curry butter & togarashi

SMALL PLATES

Hot numbing salt & pepper squid (GF/DF)
Nuoc cham dipping sauce

Chicken tatsuta – age (GF/DF)
Soy marinated fried thigh, shichimi, togarashi

Crispy salt & pepper enoki mushrooms (GF/DF/V/VE)
Chilli, spring onions, garlic & black vinegar

Sticky char sui pork skewers (GF/DF)
Green onion, coriander, ginger, sesame oil, pickled lemon

DIM SUM

Vegetable spring rolls
Pork buns
Mushroom gow gee
Chicken dim sum

DRINKS

Pinot gris, shiraz, prosecco, lychee martini,
classic margaritas, mimosa, tiger beer,
espresso martini, mocktails, soft drinks, juice

BANQUET MENU

\$89 PP

Enjoy Madame Spice's banquet menu
designed to share. Minimum 2 guests,
available Wednesday to Saturday

SMALL PLATES

Crispy salt & pepper enoki mushrooms (GF/DF
V/VE)
Chilli, spring onions, garlic & black vinegar

Hot numbing salt & pepper squid (GF/DF)
Nuoc cham dipping sauce

Chicken tatsuta – age (GF/DF)
Soy marinated fried thigh shichimi, togarashi

Sticky char sui pork skewers (GF/DF)
Green onion, coriander, ginger, sesame oil, pickled lemon

LARGE PLATES

Hunan – style grilled cutlets (GF/DF)
Chilli relish, khao khua

Crispy miso duck leg (DF)
Twice cooked duck, pickled cucumber, pickled eshallots, hoisin & pancakes

Char kway teow (DF)
Wok fried prawns, chinese sausage, fried fish, flat noodles, morning glory, bean sprouts, garlic chives, egg

Steamed jew fish fillets (GF/DF)
Penang curry, coriander, lime leaves, lotus root crisps, thai basil oil

Pumpkin and tofu Penang curry (GF DF V VE)
Grilled pumpkin, tofu, greens, bean sprouts, Peanuts, chilli, coriander

Side to share between 2
Jasmine rice

Steamed jew fish fillets
Penang curry, coriander, mint, sesame seeds, chilli,
kaffir lime, bean sprout, lotus root crisps, Thai basil oil

DESSERTS

Orange & ginger brûlée (GF/V)
Caramelised pineapple, pistachio, coconut gelato

WHATS ON

TUESDAY & THURSDAY
LOCALS NIGHT 15% OFF
YOUR BILL 5PM – 9PM

WEDNESDAY
DIM SUM \$10 DIM SUM
PLATES - \$10 LYCHEE
MARTINIS 5PM – 9PM

FRIDAY & SATURDAY
BOTTOMLESS
BRUNCH \$99 PER
PERSON 12PM – 2PM

SIP SIP
FRIDAY - SATURDAY
\$12 COCKTAILS \$7 TIGER BEER
\$7 HOUSE WINE
3:00 pm - 5:00 pm

WEDNESDAY - SATURDAY
3 COURSE BANQUET \$89 AVAILABLE LUNCH & DINNER

