



FESTIVE KITS
22nd November - 30th December





ABOUT

Madame Ching is a modern Chinese restaurant that embodies the exotic travels and adventurous spirit of its namesake. Influences of the formidable pirate's journey around the China Sea steer the menu, with dishes that are familiar at first glance reimagined to give a surprising twist. Anchored on Star Street and bringing a renewed energy to Wan Chai north, the Pirata Group restaurant's eclectic design adds to the buzzing vibe which makes for a social dining experience any day or night of the week.

WHY MADAME CHING?



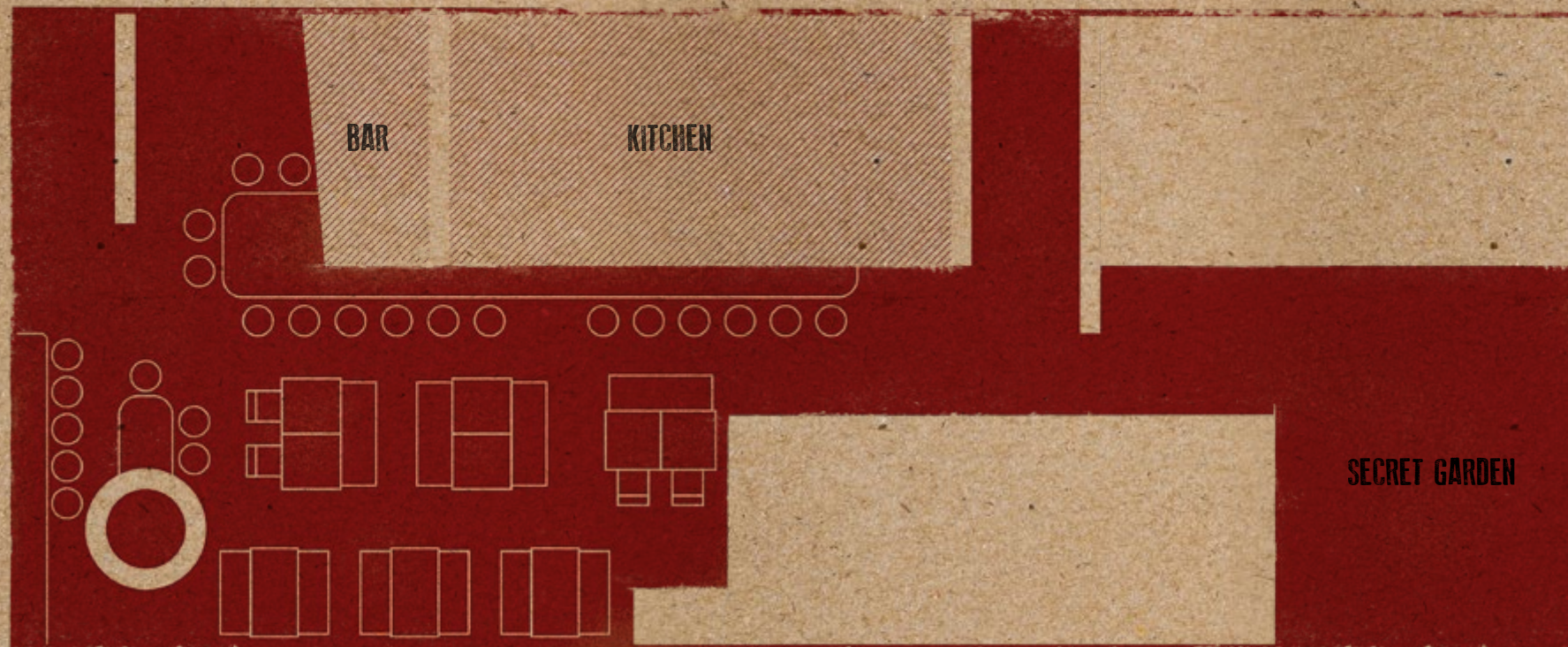
Madame Ching is a compact and cosy space in the heart of Star street that can be perfect for small parties to enjoy dinner, and for large events to exclusively take the whole space. With large windows and a secret garden area Madame Ching is the perfect spot to host large groups in an intimate and airy setting.



鄭氏烤肉



FLOORPLAN



RESTAURANT

Seated (tables & counters) 50 people

Standing 70 people

Contact our Events Team for exclusive hirings

SECRET GARDEN

Seated (tables & counters) 10 people

Standing 20 people

TOTAL CAPACITY

Seated 55 people



FESTIVE MENUS

This festive season, join Madame Ching for a warm and lively celebration. From 21 November till 30 December, our restaurant will partner with you in planning large group parties of 12 pax or above. From bespoke menus that cater to different types of gatherings to elegant decorations that adorn the venue, we will gladly collaborate with you to make your event unforgettable. Please contact our Events Team at groups@piratagroup.hk for more information.

A selection of beverages has been chosen by our Beverage Manager to complement our menus. Feel free to ask us for your favourite cocktail or drink if you are celebrating & we can tailor make a package suitable to your group.

Please select any wine if needed in advance so we can pre-order to ensure the quantity will be enough for your event, our team will be very happy to assist you with our beverage program or otherwise you can always find it in our website www.madameching.hk



FESTIVE DINNER MENU

To be shared by the table



350 p.p

APPETIZERS

Hamachi Crudo

Tare vinaigrette, yukari, red shiso

Haloumi

Acorn squash, roasted soy bean vinaigrette

General Son's Chicken

Sansho pepper, garlic soy.

(Vegetarian option available with tofu.)

Cucumber Salad w/ Pork Floss

Sesame, cucumber, rice cracker.

(Vegetarian option available without pork.)

ENTRÉES

Pork Belly

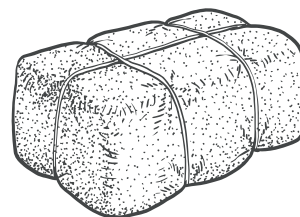
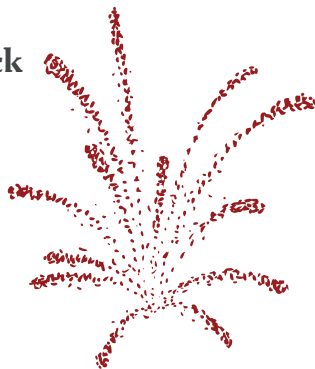
Kurobuta, Japan

Half Roast Duck

Hong Kong

Roast Chicken

Nam prik sauce



SIDES

Long Beans

Homemade XO sauce, crispy shallots.

(Vegetarian option available.)

Roast Cauliflower (V)

Coriander sauce

Dan Dan Noodles

Sesame sauce, pulled pork, poached egg

Mushroom Egg Fried Rice (V)

Preserved cabbage

DESSERT

Ovaltine Sponge Cake

No service charges. All tips go to our staff.



FESTIVE DINNER MENU **B**

To be shared by the table

480 p.p



APPETIZERS

Hamachi Crudo

Tare vinaigrette, yukari, red shiso

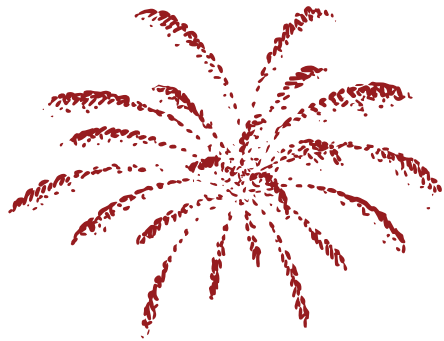
Tiger Prawn Salad

With fennel and orange

General Son's Chicken

Sansho pepper, garlic soy.

(Vegetarian option available with tofu.)



ENTRÉES

Half Roast Duck

Hong Kong

Baby Back Ribs

Duroc, Spain

Roast Chicken

Nam prik sauce

SIDES

Long Beans

Homemade XO sauce, crispy shallots.

(Vegetarian option available.)

Roasted Baby Carrots (V)

Pistachio dukkah, creme fraiche,

Xinjiang spices

Mushroom Egg Fried Rice (V)

Preserved cabbage

DESSERTS

Ovaltine Sponge Cake



No service charges. All tips go to our staff.



FESTIVE DINNER MENU

To be shared by the table

720 p.p

APPETIZERS

Sesame Prawn Toast

Milk bread, tare

Hamachi Crudo

Tare vinaigrette, yukari, red shiso

Haloumi (v)

Acorn squash, roasted soy bean vinaigrette

Lobster Salad

Fennel and orange

Impossible Potsticker (V)

Sesame fine herbs sauce

Typhoon Shelter Tofu (V)

Fried garlic, chilli, scallions

ENTRÉES

Roast Amadai

Braised eggplant, black bean sauce

Hamachi Collar

Orange tare, fennel

Marinated Hereford Strip Loin

Free range New Zealand beef,

fuyu bechamel, mix herbs

Suckling Pig

Celeriac puree, roast jus

SIDES

Roasted Baby Carrots (V)

Pistachio dukkah, creme fraiche,

Xinjiang spices

XO Stir Fry Noodles

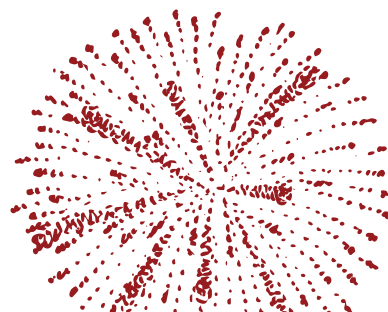
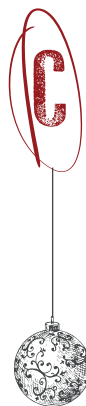
Shrimp and Scallop, homemade XO sauce

DESSERT

Green Tea Cream

Poached Blueberry

No service charges. All tips go to our staff.



BEVERAGE PACKAGES

OPTION A

HKD 180 p.p 2 hours free flow

HKD 90 P.P for every additional hour

Turning Head

Sauvignon Blanc, New Zealand

Paco Garcia Seis

Tempranillo, Rioja, Spain

Prosecco Belstar

Asahi bottled beer



No service charges. All tips go to our staff.

OPTION B

HKD 250 p.p 2 hours free flow

HKD 130 P.P for every additional hour

Turning Head

Sauvignon Blanc, New Zealand

Paco Garcia Seis

Tempranillo, Rioja, Spain

Prosecco Belstar

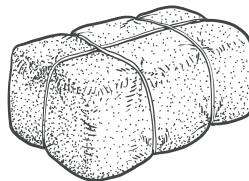
Asahi bottled beer

House Spirits and Mixers

Vodka Stolichnaya, Rum Plantation 3

Stars, Gin Tanqueray, Tequila Cimarron,

Whisky Wild Turkey



NON-ALCOHOLIC BEVERAGE PACKAGES FREE FLOW



Option B

HKD 100 P.P FOR 2 HOURS FREE FLOW

HKD 40 P.P for every additional hour

Seasonal Juices

Soft Drinks

