

## DIM SUM 點心

### LUNCH SELECTION

DS01  
**HAR GAU** (4pc)  
Steamed Prawn Dumplings  
水晶蝦餃皇

6.8

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DS02  
**SIEW MAI** (4pc) (P)  
Pork & Prawn Steamed Dumplings  
蝦仁燒賣

5.8

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DS03  
**STEAMED SEAFOOD &  
SPINACH DUMPLINGS** (3pc)  
Scallops, Prawns, Crab, Spinach  
海鮮菠菜餃

6.8

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DS04  
**STEAMED CHICKEN &  
CHIVE DUMPLINGS** (3pc)  
韭菜雞粒餃

5.8

DS05  
**STEAMED MUSHROOM &  
CORN DUMPLINGS** (3pc) (V)  
玉米野菌水晶餃

5.8

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DS07  
**HONEY-BAKED  
CHAR SIEW PUFFS** (3pc) (P)  
香焗叉燒酥

5.8

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DS26  
**DEEP-FRIED SHRIMP  
SPRING ROLLS** (3pc)  
Cocktail Sauce  
炸蝦春卷

5.8

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DS09  
**CRISPY SMOKED DUCK &  
PRAWN VERMICELLI ROLLS**  
(3pc)  
龍鬚煙鴨蝦卷

6.8

DS10  
**PAN-FRIED  
TURNIP CAKE** (3pc) (P)  
Chinese Sausage  
香煎臘味蘿蔔糕

5.8

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SDS1  
**STEAMED MOLTEN  
EGG CUSTARD BUNS** (3pc)  
蛋黃流沙包

5.8

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DS12  
**EMPRESS DIM SUM  
PLATTER** (5pc) (P)  
Har Gau, Siew Mai,  
Seafood & Spinach Dumpling,  
Chicken & Chive Dumpling,  
Mushroom & Corn Dumpling  
水晶蝦餃皇、魚子燒賣、菠菜帶子餃、  
韭菜雞粒餃、玉米野菌水晶餃

9.8

### EVENING SELECTION

DS23  
**FOIE GRAS EGG TARTS** (3pc)  
Raspberry Caviar  
鵝肝蛋撻

9.8

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DS14  
**STEAMED LOBSTER &  
SPINACH DUMPLINGS** (3pc)  
龍蝦菠菜餃

8.8

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DS13  
**SCALLOP SIEW MAI** (3pc) (P)  
Pork, Prawn & Scallop  
Steamed Dumplings  
日本帶子燒賣

8.8

DS24  
**CHILLI CRAB  
MANTOU BUNS** (3pc)  
辣椒螃蟹饅頭

7.8

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DS16  
**STEAMED BLACK BEAN  
SAUCE SPARE RIBS** (P)  
豉汁蒸排骨

7.8

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DS12  
**EMPRESS DIM SUM  
PLATTER** (5pc) (P)  
Har Gau, Siew Mai,  
Seafood & Spinach Dumpling,  
Chicken & Chive Dumpling,  
Mushroom & Corn Dumpling  
水晶蝦餃皇、魚子燒賣、菠菜帶子餃、  
韭菜雞粒餃、玉米野菌水晶餃

9.8

DS25  
**GIANT HAR GAU** (1pc)  
Steamed Prawn Dumpling with  
Egg White, Dried Scallops, Fish Roe  
巨型水晶蝦餃皇

5.8

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DS22  
**PAN-FRIED  
“CHEONG FUN”** (3pc)  
Hoisin Sauce, Sesame Sauce  
香煎腸粉

5.8

—

DS19  
**PAN-FRIED PORK & PRAWN  
‘GYOZA’ DUMPLINGS** (4pc) (P)  
香煎餃子

8.8

—

DS20  
**DEEP-FRIED SHRIMP  
SPRING ROLLS** (4pc)  
Cocktail Sauce  
炸蝦春卷

7.8

V - Vegetarian

GF - Gluten-Free

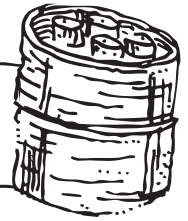
P - Contains Pork

• Some menu items may be made vegetarian-friendly. Please check with your server. •

• Prices exclude 10% service charge and GST •

### WEEKEND DIM SUM BRUNCH BUFFET

Please ask to see our menu.



## SIGNATURE ROASTS 招牌燒肉

SR05 <b>TRIPLE ROAST PLATTER (P) ★</b> EMPRESS Char Siew, Crackling Roast Pork, EMPRESS Sticky & Sweet Pork Ribs 燒味三品拼 叉燒、燒排骨、燒肉 <b>28</b> —	SR02 <b>EMPRESS CHAR SIEW (P) ★</b> Duroc, Spain 碳烤招牌西班牙叉燒 <b>18</b> —	SR01 <b>EMPRESS SWEET &amp; STICKY PORK RIBS (P)</b> 底溫醬燒排骨 <b>20</b> —
SR06 <b>ROYAL PEKING DUCK ★</b> Silky Crepe, Scallions, Cucumber 脆皮北京片皮鴨 <b>38 (half)   68 (whole)</b>	SR03 <b>CRACKLING ROAST PORK (P) ★</b> Duroc, Spain 化皮西班牙燒肉 <b>18</b>	SR08 <b>ROAST DUCK</b> 明爐燒鴨 <b>20 (quarter)   32 (half)   60 (whole)</b>



## SOUPS 湯

(served in individual bowls)

SO02 <b>TEAPOT SOUP ★</b> Supreme Broth with Pumpkin, Seafood Dumpling, Crispy Spring Roll 茶壺黃燜海皇餃伴春卷 <b>14</b> —	SO03 <b>KING PRAWN DUMPLING IN SUPREME BROTH ★</b> 石鍋餛飩雞湯 <b>14</b> —	SO06 <b>DOUBLE-BOILED SUPERIOR SOUP IN YOUNG COCONUT (GF) ★</b> Prawn, Dried Scallop, Bamboo Fungus, Chicken 椰皇瑤柱鳳尾蝦竹筍燉雞湯 <b>14</b>
SO01 <b>SEAFOOD HOT &amp; SOUR SOUP</b> 海鮮酸辣湯 <b>10</b>	SO08 <b>EGG DROP CHICKEN SOUP (GF)</b> Chicken, Asparagus 茸蘆筍蛋花雞湯 <b>8</b>	

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## APPETISERS 前菜 / 開胃菜

AP10

### DEEP-FRIED TOFU & SALTED EGG YOLK ★

黃金豆腐粒

12

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AP09

### STIR-FRIED TURNIP CAKE (P)

Minced Chinese Sausage,  
Bean Sprouts, XO Chilli Sauce  
XO醬蘿蔔糕

10

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AP01

### CHILLED JAPANESE CUCUMBERS (V) (GF)

Aged Vinaigrette  
手拍日本青瓜

8

AP03

### CRISPY COD “BI FENG TANG”-STYLE ★

Caramelised Shallots, Chilli  
避風塘鱸魚粒

14

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AP08

### CRISPY EGGPLANT & PORK FLOSS (P) ★

肉鬆茄子

10

—

AP07

### SICHUAN PORK & PRAWN DUMPLINGS (P) ★

Chilli Oil, Aged Black Vinegar  
紅油抄手

12

SA03

### CRISPY AROMATIC DUCK SALAD ★

Baby Spinach, Micro Herbs,  
Asian Pomelo, Nashi Pears,  
Goji Berries, Cucumbers,  
Spring Onions, Chinese Figs,  
Plum-Citrus Dressing  
手撕香酥鴨沙律

14

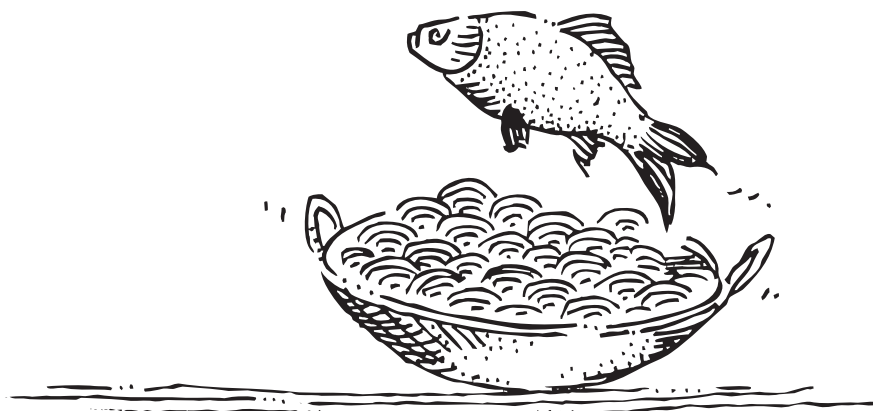
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SA04

### WOK-CHARRED BROCCOLI & BROCCOLINI SALAD (V) (GF)

Kale, Lotus Crisps, Garlic Chips,  
Toasted Peanuts, Smoked Paprika,  
Yoghurt, Chilli-Calamansi Vinaigrette  
碳烤澳洲西蘭花乳酪沙律

14



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## MAINS 主菜

### SEAFOOD 海鮮

SF04  
**'KUNG PAO'  
KING PRAWNS ★**  
四川宮保蝦球

28

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SF03  
**SALTED EGG  
KING PRAWN ★**  
咸蛋大蝦皇

28

—

SP16  
**SAUTÉED LIVE CLAM &  
EGG WHITE**

Dried Scallop, White Truffle Oil  
白松露油干貝赤蚌西施

26

SF01  
**XO CHILLI HOKKAIDO  
SCALLOPS ★**

Asparagus  
XO醬芦笋日本帶子

34

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SF06  
**CRISPY-BATTERED  
JAPANESE HALIBUT FILLET ★**

Yuzu, Spicy Ginger Flower Glaze  
柚子香花汁脆深海比目魚

32

SF10  
**SINGAPORE  
CHILLI LOBSTER ★**

Golden 'Mantou' Buns  
辣椒龍蝦伴炸饅頭

58

SF10.1

Add golden 'mantou' buns (4pc)  
加炸饅頭 (四粒)

4

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SF09  
**STEAMED  
LOTUS-LEAF WRAPPED  
HALIBUT FILLET (GF)**

荷香古法蒸深海比目魚

32

### LIVE SEAFOOD 新鮮海類

LC03  
**WILD-CAUGHT MARBLE  
GOBY 'SOON HOCK'**

越南筍殼

800g 98 | 1kg 118

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LC01  
**WILD-CAUGHT RED  
GROUPE**

沙巴紅斑

800g 108 | 1kg 128

—

LC02  
**WILD-CAUGHT  
WHITE PATIN**

白八丁魚

800g 68

Cooking Methods:

Steamed Hong Kong-Style 港蒸

Deep-Fried with  
Superior Light Soy Sauce 油浸

Claypot-Braised with  
Roast Pork & Garlic 蔥燒蒜子火腩焗

Steamed Nyonya-Style 娘惹蒸

Steamed with Minced Chilli 剝椒蒸

LC05  
**WILD-CAUGHT LOBSTER**  
本地龍蝦

Cooking methods:

Superior Stock Sauce 上湯焗

Singapore 'Chilli Crab' Sauce 星洲辣

Steamed with Garlic 蒜蓉蒸

White Pepper Sauce 白胡椒焗

58 /piece (350g)

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## MAINS 主菜

### MEAT & POULTRY 肉类

MP05

#### SEARED ANGUS BEEF TENDERLOIN CUBES (GF) ★

Garlic, Black Pepper Sauce  
黑椒蒜片安格斯牛仔粒

30

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SPO6

#### BRAISED GRASS-FED BEEF CHEEK ★

Crispy Garlic, Scallions  
石鍋蒜子京蔥牛面頰

32

MP02

#### SWEET & SOUR PORK (P) ★

Aged Vinegar, Lychee  
陳年醋荔枝咕嚕肉

24

—

MPIO

#### CRISPY SESAME CHICKEN

Lime Sauce  
西檸汁脆皮芝麻雞

22

SP12

#### SZECHUAN CHICKEN MEATBALLS

Dried Chilli, Onions  
回香辣子雞寶

24

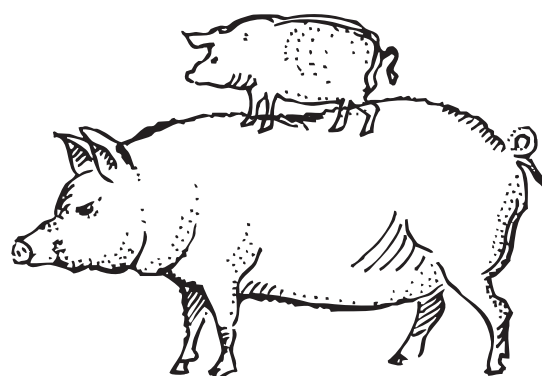
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MP01

#### OLD SCHOOL 'YUK LAN' CHICKEN

Steamed Free-Roaming Anxin  
Chicken (Boneless),  
Superior Chicken Sauce,  
Jamon Iberico, Kai Lan  
金華玉樹雞

half 45 | whole 88



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## TOFU & VEGETABLES 豆腐 / 菜類

TF02  
**LOBSTER  
'MAPO' TOFU (P) ★**  
石鍋四川龍蝦麻婆豆腐

26

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VG02  
**STIR-FRIED  
FRENCH BEANS (P) ★**  
Minced Pork, Dried Baby Shrimps  
蝦乾肉鬆四季豆

20

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VG07  
**SEASONAL VEGETABLES**  
Choice of:  
Broccoli 西蘭花  
Choy Sum 菜芯  
Amaranth 莧菜  
Kailan 芥蘭

Cooking methods:

Stir-Fried 清炒

Stir-Fried with Garlic 蒜蓉炒

Poached in Superior Stock with

Trio of Egg 金銀蛋浸

Poached in Superior Chicken Stock 雞湯浸

16

TF03  
**SEAFOOD SPINACH TOFU ★**  
Housemade Deep-Fried Tofu,  
Prawns, Fish, Scallops  
海鮮自製豆腐

22

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SP09  
**BRAISED 'TIENJIN'  
CABBAGE ROLLS**  
Mushrooms  
津菜鮮菌卷

20

—

VG01  
**CLASSIC  
CLAYPOT EGGPLANT (P)**  
Minced Pork, Spicy Fish Sauce  
魚香肉鬆茄子煲

20

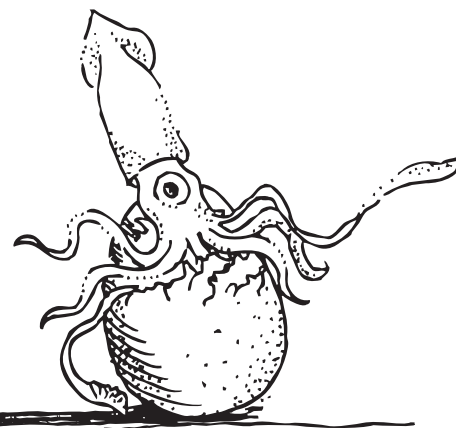
TF04  
**TWICE-COOKED  
SHANGHAI-STYLE  
HOUSEMADE TOFU (V)**  
Shiitake, Oyster Mushrooms  
鮮菌扒自製豆腐

18

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VG05  
**THREE-MUSHROOM  
STIR-FRY (V) (GF)**  
Shimeji, Shiitake, Oyster Mushrooms,  
Lotus Root  
蠔皇三菌脆藕片

18



## RICE & NOODLES 飯 / 麵類

RN03  
**FRIED BROWN RICE  
MEDLEY (V) ★**  
Hon Shimeji Mushrooms, Asparagus,  
Goji Berries, Pine Nuts  
松子鮮菌芦筍炒糙米飯

18

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RN01  
**EMPRESS FRIED RICE (P) ★**  
Long Grain Jasmine Rice, Prawns,  
Crab, EMPRESS Char Siew,  
Olives, Egg  
招牌皇后炒飯

20

Brown rice option available

RN06  
**DRAGON'S BREATH  
ANGUS BEEF HOR FUN ★**  
Dry-Fried Rice Noodles  
乾炒安格斯牛肉河粉

20

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SP10  
**WILD-CAUGHT LOBSTER  
E-FU NOODLES ★**  
Scallions, Ginger, Egg Drop Gravy  
姜蔥滑蛋龍蝦燜伊麵

58

SP11  
**TRADITIONAL  
CLAYPOT RICE ★**  
Mixed Chinese Sausages  
臘味砂煲飯

42

(Approximately 25 mins waiting time)

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RN04  
**SINGAPORE-STYLE  
NOODLES (P)**  
Fried Vermicelli, Prawns,  
EMPRESS Char Siew, Curry Spices  
星洲炒米粉

18

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RN07  
**BRAISED E-FU  
NOODLES**  
Shredded Duck, Enoki,  
Dried Scallops  
瑤柱鴨絲金菇燜伊麵

20

V - Vegetarian

GF - Gluten-Free

P - Contains Pork

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## VEGETARIAN APPETISERS 素食小菜

APO1

### CHILLED JAPANESE CUCUMBERS (GF) ★

Aged Vinaigrette  
手拍日本青瓜

8

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DS05

### STEAMED MUSHROOM & CORN DUMPLINGS (3pc)

玉米野菌水晶餃

5.8

API1

### TRIO OF APPETISERS

Crispy Asparagus-Mango-Vermicelli Roll,  
Sweet & Sour Vegetarian 'Char Siew',  
Steamed Mushroom Dumpling  
香芒蘆筍龍鬚卷、糖醋素叉燒、  
野菌上素餃

8

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SO09

### VEGETARIAN TEAPOT SOUP

Thick Pumpkin Broth,  
Mushroom Dumpling,  
Crispy Spring Roll  
茶壺黃燜鮮菇餃伴春卷

12

SA04

### WOK-CHARRED BROCCOLI & BROCCOLINI SALAD (GF) ★

Kale, Lotus Crisps, Garlic Chips,  
Toasted Peanuts, Smoked Paprika,  
Yoghurt, Chilli-Calamansi Vinaigrette  
碳烤澳洲西蘭花乳酪沙律

14

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SO05

### EGG DROP SOUP (GF) ★

Asparagus, Shimeji Mushrooms  
露筍松菇蛋花湯

8

## VEGETARIAN MAINS 素食

VG05

### THREE-MUSHROOM STIR-FRY (GF) ★

Shimeji, Shiitake,  
Oyster Mushrooms, Lotus Root  
蠔皇三菌脆藕片

18

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RN03

### FRIED BROWN RICE MEDLEY (GF)

Hon Shimeji Mushrooms, Asparagus,  
Goji Berries, Pine Nuts  
松子鮮菌露筍炒糙米飯

18

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TF05

### VEGETARIAN 'MAPO' TOFU

麻婆素豆腐

18

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VE05

### VEGETARIAN 'TIENJIN' CABBAGE ROLLS

Mushrooms, Pumpkin Sauce  
素津菜鮮菌卷

20

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VG07

### SEASONAL VEGETABLES

Choice of:

Broccoli 西蘭花

Choy Sum 菜芯

Amaranth 莧菜

Kailan 芥蘭

16

Cooking methods:

Stir-Fried 清炒

Stir-Fried with Garlic 蒜蓉炒

VE01

### CRISPY-BATTERED TOFU 'FISH' PATTIES ★

Ginger Flower Glaze  
香花汁脆素魚

18

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RN08

### THREE MUSHROOM E-FU NOODLES (GF)

Yellow Chives  
鮮菌乾燒伊麵

18

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TF04

### TWICE-COOKED SHANGHAI-STYLE HOUSEMADE TOFU

Shiitake, Oyster Mushrooms  
鮮菌扒白製豆腐

18

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VE03

### CLAYPOT BRAISED EGGPLANT (GF)

Peanuts, Soy Bean Paste  
豆醬茄子花生煲

18

VE04

### EGG & CAULIFLOWER FRIED 'RICE' ★

Olives, Bean Sprouts, Coriander  
Served with Baby Romaine 'Wraps'  
桂花欖菜椰花米生菜盞

20

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RN11

### SINGAPORE-STYLE VEGETARIAN BEE HOON (GF)

Sliver Sprouts, Chilli Padi,  
Curry Spices  
星洲素炒米粉

18



GF - Gluten-Free

• Prices exclude 10% service charge and GST •

## SWEET ENDINGS 甜品

(served in individual portions)

DE08

### STICKY DATE & LONGAN PUDDING (N) ★

Gula Melaka Butterscotch, Walnuts,  
Goji Berry & Vanilla Swirl Ice Cream  
中东棗龍眼布丁蛋糕、椰子糖奶油 醬、核桃、  
伴枸杞子蜜漿雪糕

14

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DE02

### PEANUT-COATED BLACK SESAME 'MOCHI' BALLS (N) ★

Sesame Sponge, Black Sesame Ice Cream  
擂沙湯圓伴日本黑芝麻雪糕

14

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DE03

### TEOCHEW "ORH-NEE" (N)

Sweet Yam Paste, Steamed Pumpkin,  
Ginkgo Nuts, Pumpkin Tuile  
芋泥

12

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DE10

### CRISPY SWEET POTATO & YAM (N)

Sweet Potato, Yam Paste &  
Coconut-Gula Melaka Rice Cake in  
Crispy Batter, Salted Peanut Toffee,  
Coconut Ice Cream  
脆皮香芋金薯年糕伴花生拖肥、椰子雪糕

12

DE05

### JASMINE TEA-POACHED PEAR ★

'Cheng Teng' Ice, Longan, Red Dates,  
Black Sago Pearl  
茉莉花茶低溫浸水晶梨伴清湯冰沙

13

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DE11

### BUBUR CHAR-CHAR

Pandan-Coconut Panna Cotta,  
Sweet Potato, Yam, Banana,  
Shaved Salted Coconut Ice  
摩摩啫啫

12

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DE06

### NOT-SO-PORTUGUESE EGG TART

Egg Custard, Flaky Pastry, Milk Gelato,  
Local Milk Tea Caramel  
葡式蛋撻、酥皮、香奶雪糕伴奶茶焦糖

12



N - Contains Nuts

• Prices exclude 10% service charge and GST •