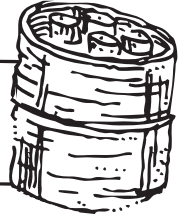


## DIM SUM 點心

### DIM SUM BRUNCH BUFFET

Please ask to see our menu.



### LUNCH SELECTION

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

6.8

—

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

5.8

—

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

6.8

—

DS04  
**STEAMED FISH & LOTUS ROOT DUMPLINGS** (3pc)  
魚米香芹蓮藕餃

6.8

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

5.8

—

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

5.8

—

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

5.8

—

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

6.8

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

5.8

—

DS12  
**EMPRESS DIM SUM PLATTER** (5pc) (P)  
Har Gau, Siew Mai, Seafood & Spinach Dumpling, Steamed Fish & Lotus Root Dumpling, Mushroom & Corn Dumpling  
水晶蝦餃皇、魚子燒賣、菠菜帶子餃、魚米香芹蓮藕餃、玉米野菌水晶餃

9.8

### EVENING SELECTION

DS23  
**BAKED SHANGHAI SOUP DUMPLINGS** (4pc) (P)  
香焗小籠包

8.8

—

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

8.8

—

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

—

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

7.8

—

DS12  
**EMPRESS DIM SUM PLATTER** (5pc) (P)  
Har Gau, Siew Mai, Seafood & Spinach Dumpling, Steamed Fish & Lotus Root Dumpling, Mushroom & Corn Dumpling  
水晶蝦餃皇、魚子燒賣、菠菜帶子餃、魚米香芹蓮藕餃、玉米野菌水晶餃

8.8

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

5.8

—

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 •

## SIGNATURE ROASTS 招牌燒肉

SR05  
**TRIPLE ROAST PLATTER (P) ★**

EMPRESS Char Siew,  
Crackling Roast Pork,  
EMPRESS Sticky & Sweet Pork Ribs  
燒味三品拼  
叉燒、燒排骨、燒肉

28

SR08  
**EMPRESS ROAST DUCK ★**

明爐燒鴨  
20 (quarter) | 32 (half) | 60 (whole)

SR06  
**ROYAL PEKING DUCK ★**

Silky Crepe, Scallions, Cucumber  
脆皮北京片皮鴨  
38 (half) | 68 (whole)

SR02  
**EMPRESS CHAR SIEW (P) ★**

Duroc, Spain  
碳烤招牌西班牙叉燒

18

SR03  
**CRACKLING ROAST PORK (P)**

Duroc, Spain  
化皮西班牙燒肉

18

SR01  
**SWEET & STICKY PORK RIBS (P)**

底溫醬燒排骨

20



## SOUPS 湯

(served in individual bowls)

SO02  
**TEAPOT SOUP ★**  
Supreme Broth with Pumpkin,  
Seafood Dumpling,  
Crispy Spring Roll  
茶壺黃燜海皇餃伴春卷

14

—

SO01  
**SEAFOOD HOT & SOUR SOUP**  
海鮮酸辣湯

10

SO03  
**KING PRAWN DUMPLING IN SUPREME BROTH ★**  
石鍋餛飩雞湯

14

—

SO08  
**EGG DROP CHICKEN SOUP (GF)**  
Chicken, Asparagus  
茸蘆筍蛋花雞湯

8

SO06  
**DOUBLE-BOILED SUPERIOR SOUP IN YOUNG COCONUT (GF) ★**  
Prawn, Dried Scallop,  
Bamboo Fungus, Chicken  
椰皇瑤柱鳳尾蝦竹筍燉雞湯

14

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## APPETISERS 前菜 / 開胃菜

AP10  
**DEEP-FRIED TOFU &  
SALTED EGG YOLK ★**  
黃金豆腐粒

12

—

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

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

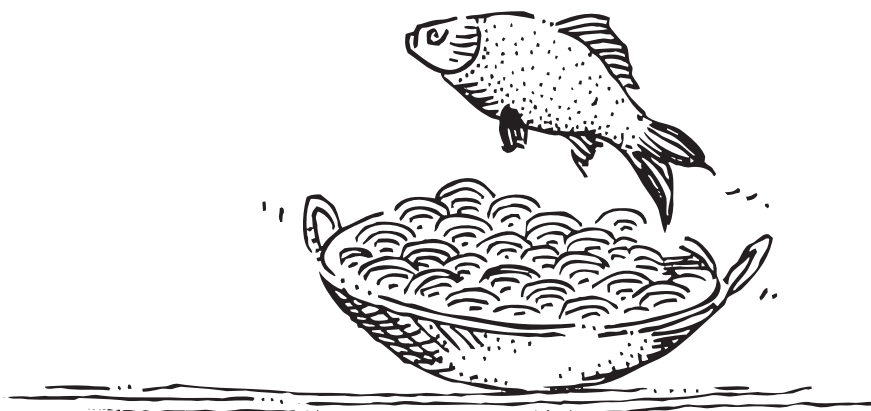
SA03  
**CRISPY AROMATIC  
DUCK SALAD ★**  
Baby Spinach, Micro Herbs,  
Asian Pomelo, Nashi Pears,  
Goji Berries, Cucumbers,  
Spring Onions, Chinese Figs,  
Plum-Citrus Dressing  
手撕香酥鴨沙律

14

—

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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P - Contains Pork

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## MAINS 主菜

### SEAFOOD 海鮮

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

28

—

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

—

SF06  
**CRISPY-BATTERED  
JAPANESE HALIBUT FILLET ★**  
Yuzu, Spicy Ginger Flower Glaze  
柚子香花汁脆深海比目魚

32

SF10  
**GIANT TIGER PRAWNS (4 x 100g)**  
Two Ways: 'Singapore Chilli Crab' Style;  
Salted Egg Yolk Prawn Heads with  
Golden 'Mantou' Bun  
老虎蝦二食  
辣椒身、咸旦頭

48

SF10.1  
Add golden 'mantou' buns (4pc)  
加炸饅頭 (四粒)

4

—

SF09  
**STEAMED  
LOTUS-LEAF WRAPPED  
HALIBUT FILLET (GF)**  
荷香古法蒸深海比目魚

32

### MEAT & POULTRY 肉类

MP05  
**SEARED ANGUS BEEF  
TENDERLOIN CUBES (GF) ★**  
Potato Wedges, Garlic,  
Black Pepper Sauce  
黑椒蒜片安格斯牛仔粒

30

—

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

—

MP10  
**CRISPY  
SESAME CHICKEN**  
Lime Sauce  
西檸汁脆皮芝麻雞

22

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

V - Vegetarian

GF - Gluten-Free

P - Contains Pork

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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

—

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

20

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

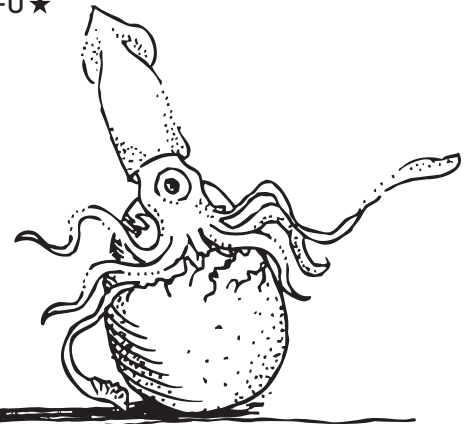
TF04  
**TWICE-COOKED  
 SHANGHAI-STYLE  
 HOUSEMADE TOFU (V)**  
 Shiitake, Oyster Mushrooms  
 鮮菌扒自製豆腐

18

—

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

—

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

—

SP10  
**GIANT TIGER PRAWN (4 x 100g)  
 E-FU NOODLES**  
 Scallions, Ginger, Egg Drop Gravy  
 姜蔥滑蛋老虎蝦燜伊麵

48

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

42

(Approximately 25 mins waiting time)

—

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

18

—

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

—

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

—

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

—

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

—

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

—

TF05

### VEGETARIAN 'MAPO' TOFU

麻婆素豆腐

18

—

VE05

### 'KUNG PAO' CRISPY TOFU

宮保脆豆腐

20

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

16

—

VE01

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

Ginger Flower Glaze  
香花汁脆素魚

18

—

RN08

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

Yellow Chives  
鮮菌乾燒伊麵

18

TF04

### TWICE-COOKED SHANGHAI-STYLE HOUSEMADE TOFU

Shiitake, Oyster Mushrooms  
鮮菌扒自製豆腐

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

—

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

—

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

—

DE03

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

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

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

—

DE11

### BUBUR CHAR-CHAR

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

12

—

DE12

### WALNUT SOUP (N) (served hot)

Caramelized Walnuts, Walnut Shortbread,  
Snow Lotus Seeds, Black Glutinous Rice  
核桃露、核桃酥、天山雪蓮伴黑糯米

12



N - Contains Nuts

• Prices exclude 10% service charge and GST •