



EMPRESS

ASIAN CIVILISATIONS MUSEUM

#01-03, 1 EMPRESS PLACE,
ASIAN CIVILISATIONS MUSEUM,
SINGAPORE 179555

GROUNDING BY TRADITION. ELEVATED BY EXPERIENCE.

Everyday is a celebration at EMPRESS, a Chinese restaurant which juxtaposes traditional fare with a contemporary setting and modern style of service. Offering one of the most stunning waterfront views in the CBD area, EMPRESS seeks to inject any event with vibrancy and a celebratory spin. The gorgeous interior space and stunning alfresco terrace is ideal for corporate

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EMPRESS BUFFET MENU

COLD SELECTION

TOMATO, CORN & CHICKEN SALAD

POMELO, GREEN PEPPER & CHICKEN SALAD

ENOKI & TOFU TEMPURA WITH MIXED GARDEN SALAD (V)

BLACK FUNGUS & CUCUMBER WITH AGED VINEGAR (V)

CURRIED CUCUMBER, BABY POTATO & TOMATO SALAD (V)

MACARONI, CUCUMBER & TOMATO SALAD (V)

SOUP

HOT & SOUR SOUP WITH PRAWN AND SCALLOP

CRABMEAT & SWEETCORN SOUP

WEST LAKE THICK BEEF SOUP

DOUBLE BOILED WHITE FUNGUS, PAPAYA, CHICKEN SOUP

DIM SUM

HAR GAU

STEAMED CORN DUMPLING WITH PRAWN

PAN-FRIED TOFU SKIN WITH SHRIMP STUFFING

BAKED CHICKEN BUN

STEAMED STICKY RICE WITH CHICKEN IN LOTUS LEAF WRAP

SIEW MAI (P)

BAKED EMPRESS CHAR SIEW PUFFS (P)

XO SAUCE TURNIP CAKE (P)

STEAMED CHIVE DUMPLING (V)

STEAMED SEASONAL MUSHROOM DUMPLING (V)

VEGETARIAN TARO SPRING ROLL (V)

EMPRESS BUFFET MENU

SEAFOOD

PORTUGUESE STYLE SLICED DORY

STEAMED DORY WITH GOLDEN MUSHROOM & BLACK FUNGUS

STEAMED DORY WITH SPRING ONION & GINGER

DEEP FRIED PRAWN WITH SALT & PEPPER

WOK-FRIED KING PRAWN WITH TOMATO SAUCE

WOK-FRIED KING PRAWN WITH CURRY CREAM SAUCE

ROAST SECTION

ROAST CHICKEN

SOY SAUCE CHICKEN

BARBECUE CHICKEN

ROAST DUCK

PEKING DUCK additional 3 per pax

EMPRESS CHAR SIEW (P)

EMPRESS SWEET & STICKY PORK RIBS (P)

LIVE STATION additional 5 per pax

MEAT

DEEP FRIED CHICKEN WITH THAI CHILLI SAUCE

SLOW-COOKED SPRING ONION, SOY SAUCE CHICKEN

CHICKEN WITH FRESH BASILSOY SAUCE, RICE WINE & SESAME OIL

SAUTÉED SLICED BEEF WITH BLACK PEPPER

SAUTÉED CUBE BEEF WITH TOMATO SAUCE CHINESE STYLE

SAUTÉED SLICED BEEF WITH FERMENTED BLACK BEAN SAUCE

SAUTÉED SLICED BEEF WITH SATAY SAUCE

WOK-FRIED PORK LOIN WITH GARLIC & ONION (P)

CURRIED PORK LOIN CUBE (P)

BROCCOLI PORK LOIN CUBE (P)

SWEET & SOUR PORK (P)

EMPRESS BUFFET MENU

TOFU & VEGETABLE

BRAISED BEAN CURD WITH SALTED FISH & CHICKEN

BRAISED BEAN CURD WITH MINCED PORK & CHILLI OIL (P)

CABBAGE WITH SHREDDED PORK & SHIITAKE (P)

STIR-FRIED SEASONAL VEGETABLE WITH ASSORTED FRESH MUSHROOM (V)

BUDDHA'S DELIGHT (V)

Braised Mixed Vegetables, Chinese Cabbage, Dried Chinese Mushrooms, Cloud Ear Fungus, Black Fungus, Black Moss & Ginko Nuts

FERMENTED RED BEAN CURD WITH SEASONAL VEGETABLES & EGGPLANT (V)

BRAISED TOFU WITH SHIITAKE (V)

WOK-FRIED SPICED FRENCH BEAN & EGGPLANT (V)

NOODLES & RICE

STIR-FRIED SHANGHAI STYLE EGG NOODLE

STIR FRY CANTONESE 'EE FU' NOODLES WITH OYSTER SAUCE & BUTTON MUSHROOM

STIR-FRIED RICE NOODLES WITH SEAFOOD

STIR-FRIED BEE HOON WITH CHICKEN & FERMENTED BLACK BEAN

BRAISED BEE HOON WITH SHREDDED DUCK & PRESERVED VEGETABLES

DRAGON'S BREATH ANGUS BEEF HOR FUN

SINGAPORE-STYLE NOODLES (P)

Fried Vermicelli, Prawns, Empress Char Siew, Curry Powder

STIR-FRIED EGG NOODLE WITH SOY SAUCE, SPRING ONION & BEAN SPROUT (V)

WOK-FRIED RICE YANG ZHOU STYLE (P)

WOK-FRIED RICE WITH PRAWN & SCALLOP

EMPRESS BUFFET MENU

DESSERTS

CRISPY RED BEAN PANCAKE (W)

PEANUT COATED BLACK SESAME 'MOCHI' BALLS

RED BEAN & BANANA PUFF (W)

STEAMED MOLTEN EGG CUSTARD BUNS (W)

MANGO PUDDING

CHILLED BLACK GLUTINOUS RICE CAKE

POMELO & MANGO WITH SAGO

LEMONGRASS-INFUSED ALOE VERA WITH MANGO & STRAWBERRY

WATER CHESTNUT, LEMON & SAGO SOUP

BLACK GLUTINOUS RICE & PUDDING WITH COCONUT

RED BEAN PASTE

LONGAN, BARLEY, AGAR & LOTUS SEED SOUP

4 Cold Starter/Soup/Dim Sum

3 Roast/Meat & Seafood

2 Tofu/Vegetables/Noodles/Rice

3 Desserts

Min 30pax	50 – 79pax	80 – 99pax	100pax and above
\$68 per person	\$66 per person	\$64 per person	\$62 per person

ADD ONS (Individually Plated)

Option 1: (Add 20 Per Person)

Pan-Fried Hokkaido Scallop with Curry Pumpkin Sauce

Braised 8 – Head Abalone with Seasonal Greens

EMPRESS FREE-FLOW PACKAGE

BEER (Choose 1, Served In Half Pint)

ARCHIPELAGO BELGIAN WIT
ARCHIPELAGO BOHEMIAN LAGER

WINES

CHENIN BLANC
ORANGE RIVER CELLARS 2015
(RV)

CABERNET SAUVIGNON
NOBLESSE 2014 (RV)

HOUSE POUR LIQUORS

ABSOLUT VODKA
BOSFORD GIN
BALLANTINE'S FINEST WHISKEY
HAVANA RUM 3 YEARS
JIM BEAM WHITE BOURBON

SOFT DRINKS

COKE
SPRITE
SODA
TONIC
GINGER ALE

JUICES

ORANGE
CRANBERRY
LIME

	Min 30pax	50 – 79pax	80 & above
1 Hour	\$45 per person	\$40 per person	\$35 per person
2 Hours	\$65 per person	\$60 per person	\$55 per person
3 Hours	\$80 per person	\$75 per person	\$70 per person

Additional Hour \$20 per person



EMPRESS PREMIUM FREE-FLOW PACKAGE

BEER (Choose 1, Served In Half Pint)

ARCHIPELAGO BELGIAN WIT
ARCHIPELAGO BOHEMIAN LAGER

WINES

SAUVIGNON BLANC
BABY DOLL 2014

PINOT NOIR
"CASILLERO DEL DIABLO"
CONCHA Y TORO 2013

HOUSE POUR LIQUORS

ELYX VODKA
BEEFEATER'S 24
CHIVAS 12 YEARS
HAVANA RUM 7 YEARS
MAKERS MARK

SOFT DRINKS

COKE
SPRITE
SODA
TONIC
GINGER ALE

JUICES

ORANGE
CRANBERRY
LIME

	Min 30pax	50 – 79pax	80 & above
1 Hour	\$50 per person	\$45 per person	\$40 per person
2 Hours	\$75 per person	\$70 per person	\$65 per person
3 Hours	\$95 per person	\$90 per person	\$85 per person

Additional Hour \$30 per person





EMPRESS

ASIAN CIVILISATIONS MUSEUM

For Events enquiries, please contact:

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