



# EMPRESS

## DIM SUM BRUNCH

11am - 1pm | \$48

12pm - 2pm or 1pm - 3pm or 2pm - 4pm | \$58

Children Below 12 Years Old | \$28

Children Below 5 Years Old | free

Please note all seatings are in 2hr-blocks & last-orders are half-an-hour before end of meal.

*Add \$38 for free-flow Prosecco + Archipelago Beer (Half Pint)  
+ House Red/White Wine + Juices + Chinese Tea*

*Add \$60 for free-flow Perrier Jouët + Archipelago Beer (Half Pint)  
+ House Red/White Wine + Juices + Chinese Tea*

## DIM SUM Unlimited Servings

		PCs	PCs
WB05	<b>HAR GAU</b> Steamed Prawn Dumplings		WB12 <b>DEEP-FRIED SHRIMP SPRING ROLLS</b> Cocktail Sauce
WB06	<b>SIEW MAI</b> Pork & Prawn Steamed Dumplings		WB13 <b>CRISPY SMOKED DUCK &amp; PRAWN VERMICELLI ROLLS</b>
WB07	<b>STEAMED SEAFOOD &amp; SPINACH DUMPLINGS</b> Scallops, Prawns, Crab, Spinach		WB21 <b>PAN-FRIED "CHEONG FUN"</b> Hoisin Sauce, Sesame Sauce
WB08	<b>STEAMED FISH &amp; LOTUS ROOT DUMPLINGS</b>		WB14 <b>STIR-FRIED TURNIP CAKE</b> Minced Chinese Sausage, Bean Sprouts, X.O. Chilli Sauce
WB09	<b>STEAMED MUSHROOM &amp; CORN DUMPLINGS (V)</b>		WB15 <b>SLICED FISH, SPINACH &amp; SHREDDED GINGER PORRIDGE</b>
WB19	<b>STEAMED BLACK BEAN SAUCE SPARE RIBS</b>		WB16 <b>PRESERVED EGG &amp; PORK PORRIDGE</b>
WB20	<b>STEAMED X.O. CHICKEN FEET</b>		WB17 <b>DRIED SCALLOP &amp; SHREDDED DUCK PORRIDGE</b>
WB11	<b>BAKED SHANGHAI SOUP DUMPLINGS</b>		WB18 <b>STEAMED MOLTEN EGG CUSTARD BUNS</b>

Flip Over For Chef's Signature



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### CHEF'S SIGNATURE

#### One Serving of 1 Choice Per Person

WB01C KING PRAWN DUMPLING  
IN SUPREME BROTH

WB01B SPINACH & SEAFOOD SOUP

WB01A SEAFOOD HOT & SOUR SOUP

WB01D MINCED ANGUS BEEF  
THICK SOUP

#### One Serving of 3 Choices Per Table

WB03A TRIPLE ROAST PLATTER  
EMPRESS Char Siew,  
Crackling Roast Pork,  
EMPRESS Sticky Pork Ribs

WB02A SINGAPORE CHILLI  
KING PRAWNS  
Golden Mantou

WB03B SEARED ANGUS BEEF  
TENDERLOIN CUBES  
Garlic, Black Pepper Sauce

WB02B CRISPY-BATTERED  
SEA GROUPER  
Yuzu, Spicy Ginger Flower Glaze

WB03C CRISPY SESAME CHICKEN  
Lime Sauce

WB02C EMPRESS ROAST DUCK

WB04C EMPRESS FRIED RICE  
Long Grain Jasmine Rice, Prawns, Crab,  
EMPRESS Char Siew, Olives, Egg

WB04A SEAFOOD SPINACH TOFU  
Housemade Deep-Fried Tofu,  
Prawns, Fish, Scallops

WB04B POACHED AMARANTH  
WITH TRIO OF EGGS  
Superior Chicken Broth

WB04D SWEET & SOUR PORK  
Aged Vinegar, Lychee

#### One Serving of 1 Choice Per Person

WB05A STICKY DATE &  
LONGAN PUDDING  
Gula Melaka Butterscotch, Walnuts,  
Goji Berry & Vanilla Swirl Ice Cream

WB05C PEANUT-COATED BLACK  
SESAME 'MOCHI' BALLS  
Black Sesame Sponge

WB05B BUBUR CHAR-CHAR  
Pandan-Coconut Panna Cotta,  
Sweet Potato, Yam, Banana,  
Shaved Salted Coconut Ice

WB05D JASMINE-TEA POACHED PEAR  
'Cheng Teng' Ice, Longan,  
Red Dates, Black Sago Pearls

Flip Over For Dim Sum (unlimited servings)



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## VEGETARIAN DIM SUM BRUNCH

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APPETISER		QTY			QTY
VB01	<b>CHILLED JAPANESE CUCUMBERS</b> Aged Vinaigrette		VB04	<b>WOK-CHARRED BROCCOLI &amp; BROCCOLINI SALAD</b> Kale, Lotus Crisps, Garlic Chips, Toasted Peanuts, Smoked Paprika, Yoghurt, Chilli-Calamansi Vinaigrette	
VB02	<b>STEAMED MUSHROOM &amp; CORN DUMPLINGS</b>		VB05	<b>PAN-FRIED "CHEONG FUN"</b> Hoisin Sauce, Sesame Sauce	
VB03	<b>SWEET &amp; SOUR VEGETARIAN 'CHAR SIEW'</b>		VB06	<b>DEEP-FRIED TARO SPRING ROLL</b>	
SOUP					
VB07	<b>VEGETARIAN TEAPOT SOUP</b> Thick Pumpkin Broth, Mushroom Dumpling, Crispy Spring Roll		VB08	<b>EGG DROP SOUP</b> Asparagus, Shimeji Mushrooms	



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MAIN		QTY			QTY
VB09	<b>THREE-MUSHROOM STIR-FRY</b> Shimeji, Shiitake, Oyster Mushrooms, Lotus Root		VB14	<b>THREE MUSHROOM E-FU NOODLES</b> Yellow Chives	
VB10	<b>FRIED BROWN RICE MEDLEY</b> Hon Shimeji Mushrooms, Asparagus, Goji Berries, Pine Nuts		VB15	<b>TWICE-COOKED SHANGHAI-STYLE HOUSEMADE TOFU</b> Shiitake, Oyster Mushrooms	
VB11	<b>VEGETARIAN 'MAPO' TOFU</b> Carrots, Asparagus, Shiitake Mushrooms		VB16	<b>EGG &amp; CAULIFLOWER FRIED 'RICE'</b> Olives, Bean Sprouts, Coriander Served with Baby Romaine 'Wraps'	
VB12	<b>'KUNG PAO' CRISPY TOFU</b> Onions, Dried Chilli, Cashew Nuts		VB17	<b>SINGAPORE-STYLE VEGETARIAN BEE HOON</b> Silver Sprouts, Chilli Padi, Curry Spices	
VB13	<b>CRISPY-BATTERED TOFU 'FISH' PATTIES</b> Ginger Flower Glaze		VB18	<b>BABY SPINACH &amp; SHIMEIJI MUSHROOM PORRIDGE</b>	
DESSERT (One Serving of 1 Choice Per Person)					
VB01A	<b>TEOCHEW</b> "ORH-NEE" (served warm) Sweet Yam Paste, Steamed Pumpkin, Ginkgo Nuts, Pumpkin Tuile		VB01C	<b>JASMINE TEA-POACHED PEAR</b> 'Cheng Teng' Ice, Longan, Red Dates, Black Sago Pearl	
VB01B	<b>BUBUR CHAR-CHAR</b> Pandan-Coconut Panna Cotta, Sweet Potato, Yam, Banana, Shaved Salted Coconut Ice				