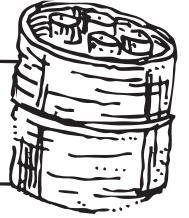


DIM SUM 點心

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 SEAFOOD & SPINACH DUMPLINGS (4pc)
Scallops, Prawns, Crab, Spinach
海鮮菠菜餃

8.8

—

DS13
HOKKAIDO SCALLOP SIEW MAI (3pc) (P)
Pork, Prawn & Hokkaido Scallop Steamed Dumplings
北海道帶子燒賣

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

9.8

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

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 •

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)

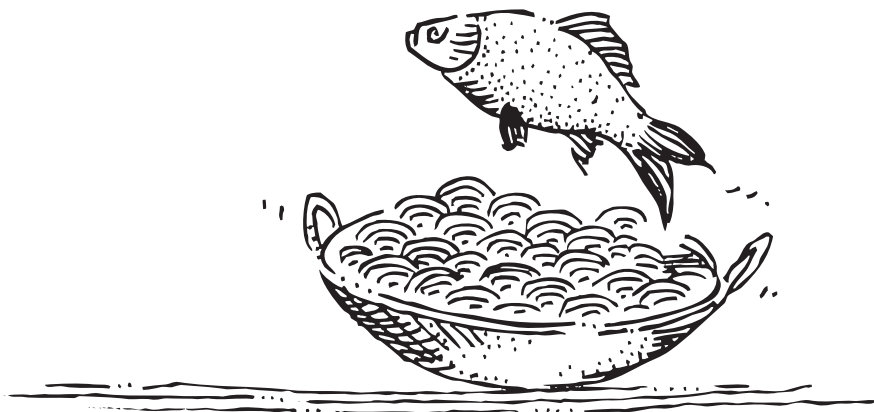
Kale, Lotus Crisps, Garlic Chips,

Toasted Peanuts, Smoked Paprika,

Yoghurt, Chilli-Calamansi Vinaigrette

碳烤澳洲西蘭花乳酪沙律

14



V - Vegetarian

GF - Gluten-Free

P - Contains Pork

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MAINS 主菜

SEAFOOD 海鮮

SF01
**XO CHILLI HOKKAIDO
SCALLOPS ★**

Asparagus
XO醬芦笋日本帶子

34

—

SF04
**'KUNG PAO'
KING PRAWNS ★**

四川宮保蝦球

28

—

SF03
**SALTED EGG
KING PRAWNS**

咸蛋大蝦皇

28

SP16
**SAUTÉED CRAB MEAT &
EGG WHITE**

Dried Scallops, White Truffle Oil
白松露油干貝蟹肉西施

26

—

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

—

SF06
**CRISPY-BATTERED
JAPANESE HALIBUT FILLET**

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

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

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

SP06
**BRAISED GRASS-FED
BEEF CHEEK ★**

Crispy Garlic, Scallions
石鍋蒜子京蔥牛面頰

32

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 •

TOFU & VEGETABLES 豆腐 / 菜類

TF02
HOKKAIDO SCALLOP & PRAWN 'MAPO' TOFU (P) ★
 石焗海鮮麻婆豆腐

24

—

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

20

—

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

18

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

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

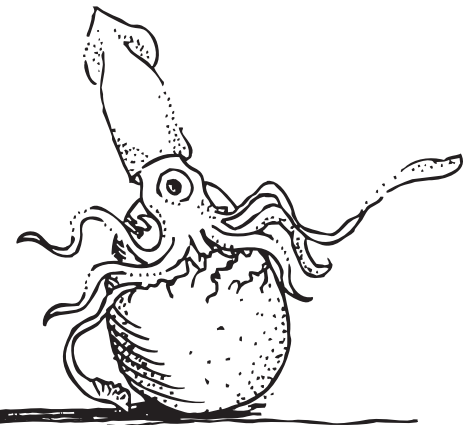
Stir-Fried with Garlic 蒜蓉炒

Poached in Superior Stock with

Trio of Egg 金銀蛋浸

Poached in Superior Chicken Stock 雞湯浸

16



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

—

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

42

(Approximately 25 mins waiting time)

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

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

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

20

—

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

18

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 •

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

—

DE11

BUBUR CHAR-CHAR ★

Pandan-Coconut Panna Cotta,
Sweet Potato, Yam, Banana,
Shaved Salted Coconut Ice
摩摩喳喳

12

—

DE13

PANDAN CRÈME BRÛLÉE (N) ★

Peanut Ash, Waffle Biscuit,
Gula Melaka Sauce
班兰叶焦糖布丁

12

—

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

—

DE12

WALNUT SOUP (N) (served hot)

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

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



N - Contains Nuts

• Prices exclude 10% service charge and GST •