

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 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

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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

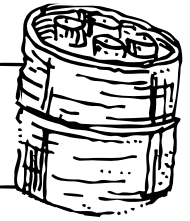
SDS1
**STEAMED MOLTEN
EGG CUSTARD BUNS** (3pc)
蛋黃流沙包

5.8

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DS12
**EMPRESS DIM SUM
PLATTER** (5pc) (P) ★
Har Gau, Siew Mai,
Seafood & Spinach Dumpling,
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



DIM SUM BRUNCH BUFFET

Please ask to see our menu.

EVENING SELECTION

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

8.8

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DS14
**STEAMED SEAFOOD &
SPINACH DUMPLINGS** (4pc)
Scallops, Prawns, Crab, Spinach
海鮮菠菜餃

8.8

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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

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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

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

7.8

V - Vegetarian

GF - Gluten-Free

P - Contains Pork

• Some dishes can be made vegetarian or vegan-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

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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

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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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GF - Gluten-Free

P - Contains Pork

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APPETISERS 前菜 / 開胃菜

AP10

DEEP-FRIED SALMON SKIN, TOFU & SALTED EGG YOLK ★

咸旦黃金魚皮豆腐

12

—

AP01

CUCUMBER & SEAWEED SALAD WITH CRISPY SAKURA SHRIMPS

蝦仔紫菜沙律

10

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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

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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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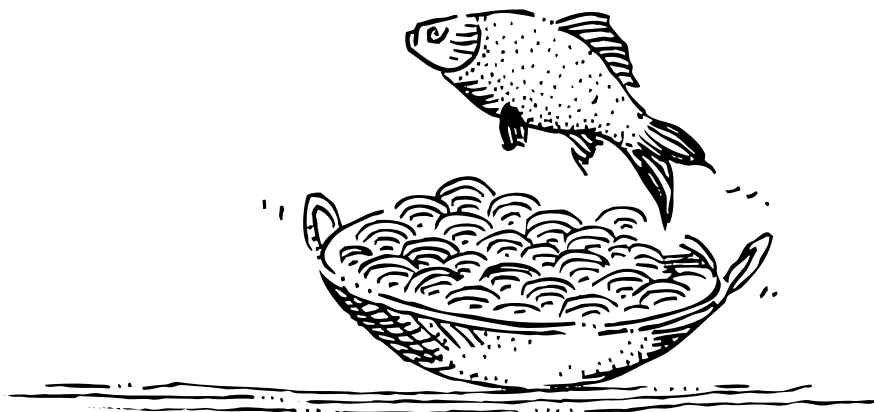
SA04

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

SF01

XO CHILLI HOKKAIDO SCALLOPS ★

Asparagus
XO醬芦笋日本帶子

34

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SF04

'KUNG PAO' KING PRAWNS ★

四川宮保蝦球

28

SF03

KING PRAWNS

Two Ways: Salted Egg Yolk; Prawn
Croutons With Avocado & Mayonnaise
帝王蝦二食
咸旦、牛油果醬麵包炸蝦丸

28

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SP16

SAUTÉED CRAB MEAT & EGG WHITE

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

26

SF09

STEAMED LOTUS-LEAF WRAPPED HALIBUT FILLET (GF) ★

荷香古法蒸深海比目魚

32

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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

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 IBERICO PORK PRESA (P) ★

Aged Vinegar, Lychee
陳年醋荔枝西班牙咕嚕肉

24

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MP10

'KUNG PAO' CRISPY SESAME CHICKEN

宮保脆皮芝麻雞

22

SP06

STIR-FRIED AUSTRALIAN LAMB LOIN STRIPS ★

French Bean, Cumin, Dried Pepper,
Capsicum
子然茴香羊柳

30

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P - Contains Pork

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TOFU & VEGETABLES 豆腐 / 菜類

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

24

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

20

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

22

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VG08
STIR-FRIED DACE & ROMAINE LETTUCE IN SALTED BLACK BEANS
 豆豉鯪魚羅馬生菜

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

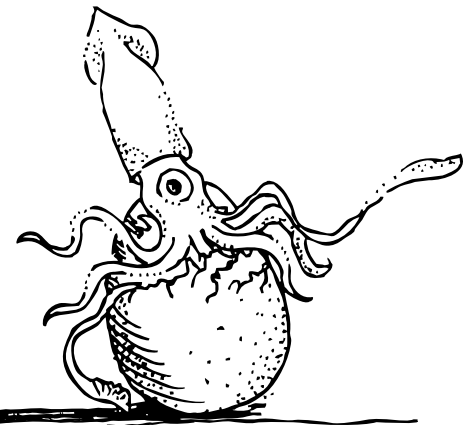
Stir-Fried with Garlic 蒜蓉炒

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 (VG) ★
 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

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SP11
SAUTÉED HALIBUT FILLET & MINCED PORK HENG HWA RICE VERMICELLI
 深海比目魚興化米粉

22

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

20

—

SP10
STIR-FRIED KING PRAWN HOR FUN
 Scallions, Egg Drop Gravy
 滑蛋大蝦河粉

22

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

18

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GF - Gluten-Free

P - Contains Pork

VG - Vegan

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VEGETARIAN APPETISERS 素食小菜

AP01
**CHILLED JAPANESE
CUCUMBERS** (GF / VG) ★

Aged Vinaigrette
手拍日本青瓜

8

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DS05
**STEAMED MUSHROOM &
CORN DUMPLINGS** (3pc) (VG)

玉米野菌水晶餃

5.8

AP11
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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SA04
**WOK-CHARRED
BROCCOLI &
BROCCOLINI SALAD** (GF / VG) ★

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

VEGETARIAN SOUPS 素湯

SO09
**VEGETARIAN
TEAPOT SOUP** (VG)

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

12

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SO05
EGG DROP SOUP (GF)

Asparagus, Shimeji Mushrooms
露筍松菇蛋花湯

8

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SO04
**SWEET CORN &
BABY SPINACH SOUP** (VG)

玉米菠菜湯

8



GF - Gluten-Free VG - Vegan

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VEGETARIAN MAINS 素食

VG06

SWEET & SOUR "PORK" (VG)
咕嚕素肉

18

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TF05

VEGETARIAN 'MAPO' TOFU (VG)

麻婆素豆腐

18

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VG07

SEASONAL VEGETABLES

Choice of:

Broccoli 西蘭花

Choy Sum 菜芯

Amaranth 苋菜

Kailan 芥蘭

Cooking methods:

Stir-Fried 清炒

Stir-Fried with Garlic 蒜蓉炒

16

VE01

CRISPY-BATTERED TOFU 'FISH' PATTIES (VG) ★

Ginger Flower Glaze

香花汁脆素魚

18

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TF04

TWICE-COOKED SHANGHAI-STYLE HOUSEMADE TOFU

Shiitake, Oyster Mushrooms

鮮菌扒自製豆腐

18

VE10

'KUNG PAO' WOK-CHARRED CAULIFLOWER (VG)

宮保烤椰菜花

18

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VE12

SEARED 'BEEF' CUBES IN BLACK PEPPER SAUCE (VG)

Tofu Cubes, Potato Wedges,

Red & Green Capsicums

黑胡椒炒素牛肉粒

18

VEGETARIAN RICE & NOODLES 素飯 / 麵類

RN03

FRIED BROWN RICE MEDLEY (GF / VG)

Hon Shimeji Mushrooms, Asparagus,

Goji Berries, Pine Nuts

松子鮮菌露筍炒糙米飯

18

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VE05

STIR-FRIED SWEET POTATO NOODLES (GF)

Oyster Mushrooms, Choy Sum, Egg

薯仔巧伴鮮菌、菜芯、蛋

16

RN08

THREE MUSHROOM E-FU NOODLES (GF)

Yellow Chives

鮮菌乾燒伊麵

16

VE04

FRIED CAULIFLOWER & LOTUS ROOT 'RICE' WITH EGG (GF) ★

Olives, Bean Sprouts, Coriander

Served with Baby Romaine 'Wraps'

桂花欖菜椰花米生菜盞

20



GF - Gluten-Free VG - Vegan

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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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DE11

BUBUR CHAR-CHAR (VG) ★

Coconut-Gula Melaka-Sago Pudding,
Sweet Potato, Yam, Banana,
Shaved Salted Coconut Ice
摩摩喳喳

12

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DE13

PANDAN CRÈME BRÛLÉE (N) ★

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

12

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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

DE03

MANGO PUDDING

Black Rice, Fresh Mangoes, Milk Sponge,
Coconut Ice Cream
芒果布丁、黑糯米粥、香奶蛋糕伴椰子雪糕

12

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DE12

RED DATE & NUT BAKLAVA (N)

Layers Of Cashew, Walnuts, Pine Nuts,
Almonds & Red Dates In Filo Pastry,
Honey & Fig Ice Cream
紅棗雜果仁蜜餅、蜜糖伴无花果雪糕

12

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DE05

JASMINE TEA-POACHED PEAR (VG)

'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 VG - Vegan

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