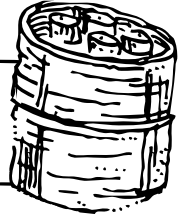


DIM SUM 點心

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)
Chicken & 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 SHANGHAI SOUP DUMPLINGS (4pc) (P)
南翔小籠包
6.8

- DS26
DEEP-FRIED SHRIMP SPRING ROLLS (3pc)
Cocktail Sauce
炸蝦春卷
5.8
—
- DS09
SEAWEED & PORK FLOSS PRAWN CROUTONS (4pc) (P)
Mango-Sesame Mayonnaise
紫菜肉鬆麵包蝦丸
6.8
—
- DS05
STEAMED MUSHROOM & CORN DUMPLINGS (3pc) (V)
玉米野菌水晶餃
5.8

- DS12
EMPRESS DIM SUM PLATTER (5pc) (P) ★
Har Gau, Siew Mai, Seafood & Spinach Dumpling, Steamed Shanghai Soup Dumpling, Mushroom & Corn Dumpling
水晶蝦餃皇、魚子燒賣、菠菜帶子餃、南翔小籠包、玉米野菌水晶餃
9.8
—
- SDS1
STEAMED MOLTEN EGG CUSTARD BUNS (3pc)
蛋黃流沙包
5.8

EVENING SELECTION

- DS24
CHILLI CRAB MANTOU BUNS (3pc) ★
辣椒螃蟹饅頭
7.8
—
- DS23
STEAMED SHANGHAI SOUP DUMPLINGS (5pc) (P)
南翔小籠包
8.8
—
- DS13
PAN-FRIED CHIVES & PORK GYOZA (4pc) (P)
香煎韭菜豬肉鍋貼
7.8

- DS14
STEAMED SEAFOOD & SPINACH DUMPLINGS (4pc) ★
Scallops, Prawns, Crab, Spinach
海鮮菠菜餃
8.8
—
- DS12
EMPRESS DIM SUM PLATTER (5pc) (P) ★
Har Gau, Siew Mai, Seafood & Spinach Dumpling, Steamed Shanghai Soup Dumpling, Mushroom & Corn Dumpling
水晶蝦餃皇、魚子燒賣、菠菜帶子餃、南翔小籠包、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)

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
椰皇瑤柱鳳尾蝦竹筴燉雞湯

14

—

SO07
FLOWER CLAMS & SHRIMP WONTON IN FISH SUPERIOR BROTH

Pickled Vegetables
花蜆雲吞鹹菜魚湯

14

SO01
SEAFOOD HOT & SOUR SOUP

海鮮酸辣湯

10

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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

—

AP03

CRISPY COD “BI FENG TANG”-STYLE

Caramelised Shallots, Chilli

避風塘鱸魚粒

12

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

—

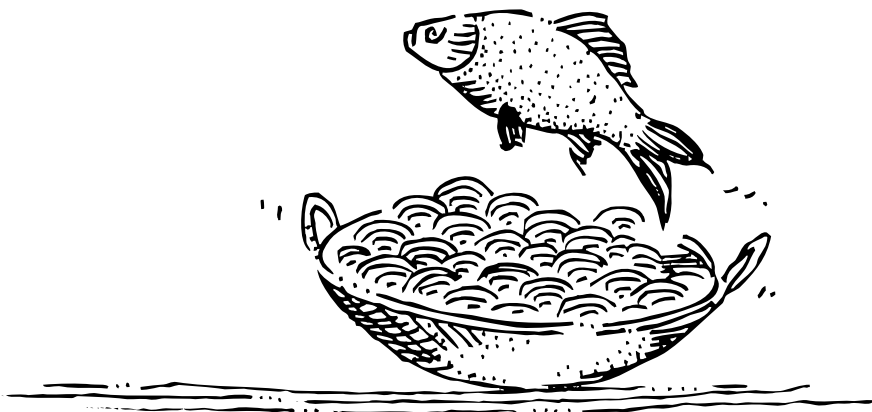
SA04

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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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

SP16
**SAUTÉED CRAB MEAT &
EGG WHITE ★**

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

26

—

SF09
**STIR-FRIED FLOWER CLAMS
IN BEAN SAUCE (P)**

Basil, Minced Pork
豆醬九層塔肉碎炒花蜆

20

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

—

SF06
**CRISPY-BATTERED
CANADIAN COD
FISH FILLET**

Yuzu, Spicy Ginger Flower Glaze
柚子香花汁脆鱈魚

18 /pax

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

—

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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GF - Gluten-Free

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

—

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
 海鮮白製豆腐

22

—

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

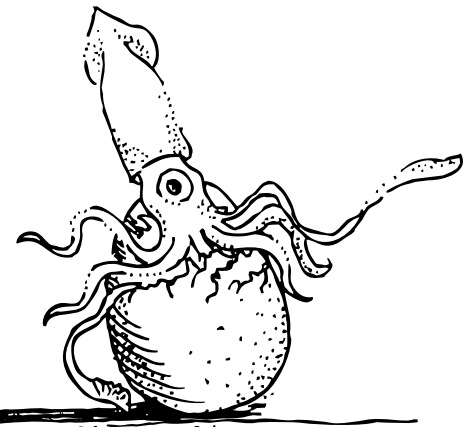
Stir-Fried with Garlic 蒜蓉炒

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

—

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
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

V - Vegetarian

GF - Gluten-Free

P - Contains Pork

VG - Vegan

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• Prices exclude 10% service charge and GST •

VEGETARIAN APPETISERS 素食小菜

AP01
CHILLED JAPANESE CUCUMBERS (GF / VG) ★

Aged Vinaigrette
手拍日本青瓜

8

—

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

—

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

AP12
CRISPY BEANCURD 'PEKING DUCK-STYLE' (3pc) (GF)

Silky Crepe, Crispy Beancurd Skin, Cucumber
北京素鴨

8

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

—

SO05
EGG DROP SOUP (GF)

Asparagus, Shimeji Mushrooms
露筍松菇蛋花湯

8

—

SO04
SWEET CORN & BABY SPINACH SOUP (VG)

玉米菠菜湯

8

SO02
VEGETARIAN HOT & SOUR SOUP (VG)

酸辣湯

10



GF - Gluten-Free VG - Vegan

• Prices exclude 10% service charge and GST •

• Some dishes can be made vegan-friendly. Please check with your server •

VEGETARIAN MAINS 素食

VE10
**KUNG PAO
 WOK-CHARRED
 CAULIFLOWER (VG) ★**
 宮保烤椰菜花

18

—

TF05
**VEGETARIAN 'MAPO'
 TOFU (VG)**
 麻婆素豆腐

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

16

VE01
**CRISPY-BATTERED
 TOFU PATTIES (VG) ★**
 Ginger Flower Glaze
 香花汁脆素魚

18

—

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

18

VG06
**SWEET & SOUR
 FLOUR-PATTIES (VG)**
 咕嚕素肉

18

—

VE12
**SEARED TOFU 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

—

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
 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 酱、核桃、
伴枸杞子蜜漿雪糕

14

—

DE11

BUBUR CHAR-CHAR (VG) ★

(served cold)

Coconut-Gula Melaka-Sago Pudding,
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
播沙湯圓伴日本黑芝麻雪糕

14

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

—

DE03

MANGO PUDDING

Black Rice, Fresh Mangoes,
Coconut Ice Cream
芒果布丁、黑糯米粥、伴椰子雪糕

12

—

DE05

JASMINE TEA-POACHED PEAR (VG)

'Cheng Teng' Ice, Longan, Red Dates,
Black Sago Pearl
茉莉花茶低温浸水晶梨伴清湯冰沙

13



N - Contains Nuts VG - Vegan

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