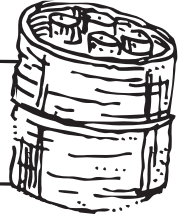


## DIM SUM 點心

**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

API0

**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

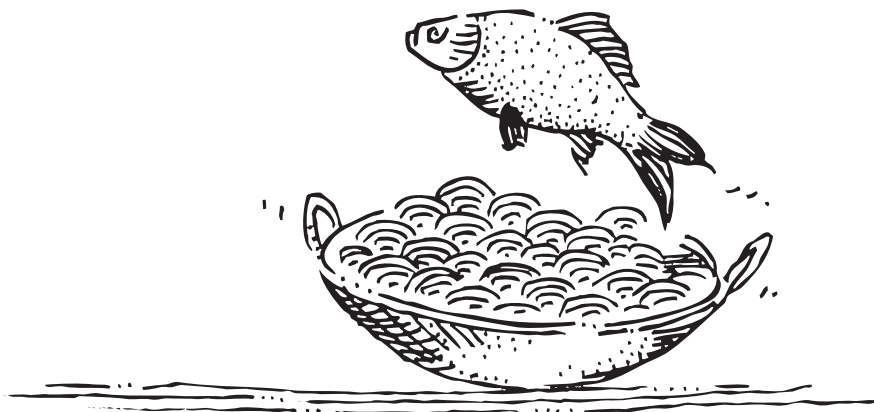
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SA04

**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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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

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

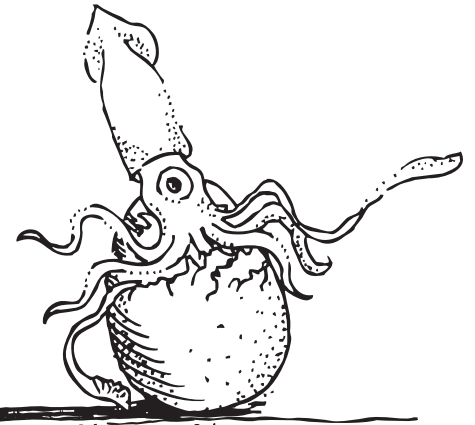
**Stir-Fried with Garlic** 蒜蓉炒

**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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## 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

AP13  
**CRISPY EGGPLANT WITH MUSHROOM SOY FLOSS** (VG)

菌酥脆茄子

9

—

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

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

• Prices exclude 10% service charge and GST •

## 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  
擂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  
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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