



# EMPRESS

## DIM SUM BRUNCH

11am - 1pm | 12pm - 2pm | 1pm - 3pm | 2pm - 4pm | \$58

Children Below 12 Years Old | \$38

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 \$45 for free-flow Prosecco + Archipelago Beer (Half Pint)  
+ House Red/White Wine + Juices + Chinese Tea  
(Add another \$20 for free-flow Mumm Champagne)*

## 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> Chicken & Prawn Steamed Dumplings		WB13 <b>CRISPY EGGPLANT &amp; PORK FLOSS</b>
WB07	<b>STEAMED SEAFOOD &amp; SPINACH DUMPLINGS</b> Scallops, Prawns, Crab, Spinach		WB21 <b>SEAWEED &amp; PORK FLOSS PRAWN CROUTONS</b>
WB08	<b>CUCUMBER &amp; SEAWEED SALAD WITH CRISPY SAKURA SHRIMPS</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>STEAMED CHIVES &amp; PORK DUMPLING</b>		WB18 <b>STEAMED MOLTEN EGG CUSTARD BUNS</b>

Flip Over For Chef's Signature



# EMPRESS

## DIM SUM BRUNCH

*Add \$45 for free-flow Prosecco + Archipelago Beer (Half Pint)  
+ House Red/White Wine + Juices + Chinese Tea  
(Add another \$20 for free-flow Mumm Champagne)*

### CHEF'S SIGNATURE

#### One Serving of 1 Choice Per Person

WB01C <b>KING PRAWN DUMPLING IN SUPREME BROTH</b>	WB01B <b>SPINACH &amp; SEAFOOD SOUP</b>
WB01A <b>SEAFOOD HOT &amp; SOUR SOUP</b>	WB01D <b>MINCED ANGUS BEEF THICK SOUP</b>

#### One Serving of 3 Choices Per Table

WB03A <b>TRIPLE ROAST PLATTER</b> EMPRESS Char Siew, Crackling Roast Pork, EMPRESS Sticky Pork Ribs	WB02A <b>CRISPY KING PRAWNS IN SALTED EGG YOLK</b>
WB03B <b>SEARED ANGUS BEEF TENDERLOIN CUBES</b> Garlic, Black Pepper Sauce	WB02B <b>CRISPY-BATTERED SEA GROUPER</b> Yuzu, Spicy Ginger Flower Glaze
WB03C <b>CRISPY SESAME CHICKEN</b> Lime Sauce	WB02C <b>EMPRESS ROAST DUCK</b>
WB04C <b>EMPRESS FRIED RICE</b> Long Grain Jasmine Rice, Prawns, Crab, EMPRESS Char Siew, Olives, Egg	WB04A <b>SEAFOOD SPINACH TOFU</b> Housemade Deep-Fried Tofu, Prawns, Fish, Scallops
WB04B <b>POACHED AMARANTH WITH TRIO OF EGGS</b> Superior Chicken Broth	WB04D <b>SWEET &amp; SOUR PORK</b> Aged Vinegar, Lychee

#### One Serving of 1 Choice Per Person

WB05A <b>STICKY DATE &amp; LONGAN PUDDING</b> Gula Melaka Butterscotch, Walnuts, Goji Berry & Vanilla Swirl Ice Cream	WB05C <b>PEANUT-COATED BLACK SESAME 'MOCHI' BALLS</b> Black Sesame Sponge
WB05B <b>BUBUR CHAR-CHAR</b> Pandan-Coconut Panna Cotta, Sweet Potato, Yam, Banana, Shaved Salted Coconut Ice	WB05D <b>JASMINE-TEA POACHED PEAR</b> 'Cheng Teng' Ice, Longan, Red Dates

Flip Over For Dim Sum (unlimited servings)



# EMPRESS

## VEGETARIAN DIM SUM BRUNCH

11am - 1pm | 12pm - 2pm | 1pm - 3pm | 2pm - 4pm | \$58

Children Below 12 Years Old | \$38

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 \$45 for free-flow Prosecco + Archipelago Beer (Half Pint)  
+ House Red/White Wine + Juices + Chinese Tea  
(Add another \$20 for free-flow Mumm Champagne)*

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>		VB06 <b>DEEP-FRIED TARO SPRING ROLL</b>	
VB03	<b>SWEET &amp; SOUR VEGETARIAN 'CHAR SIEW'</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	



# EMPRESS

## VEGETARIAN DIM SUM BRUNCH

*Add \$45 for free-flow Prosecco + Archipelago Beer (Half Pint)  
+ House Red/White Wine + Juices + Chinese Tea  
(Add another \$20 for free-flow Mumm Champagne)*

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 PATTIES</b> Ginger Flower Glaze		VB18 <b>BABY SPINACH &amp; SHIMEIJI MUSHROOM PORRIDGE</b>
DESSERT (One Serving of 1 Choice Per Person)			
VB01A	<b>SESAME ICE CREAM</b> Black Sesame Mochi Ball		VB01C <b>JASMINE TEA-POACHED PEAR</b> 'Cheng Teng' Ice, Longan, Red Dates
VB01B	<b>BUBUR CHAR-CHAR</b> Coconut-Gula Melaka-Sago Pudding, Sweet Potato, Yam, Banana, Shaved Salted Coconut Ice		