



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	HAR GAU Steamed Prawn Dumplings		WB12 DEEP-FRIED SHRIMP SPRING ROLLS Cocktail Sauce
WB06	SIEW MAI Chicken & Prawn Steamed Dumplings		WB13 CRISPY EGGPLANT & PORK FLOSS
WB07	STEAMED SEAFOOD & SPINACH DUMPLINGS Scallops, Prawns, Crab, Spinach		WB21 SEAWEED & PORK FLOSS PRAWN CROUTONS
WB08	CUCUMBER & SEAWEED SALAD WITH CRISPY SAKURA SHRIMPS		WB14 STIR-FRIED TURNIP CAKE Minced Chinese Sausage, Bean Sprouts, X.O. Chilli Sauce
WB09	STEAMED MUSHROOM & CORN DUMPLINGS (V)		WB15 SLICED FISH, SPINACH & SHREDDED GINGER PORRIDGE
WB19	STEAMED BLACK BEAN SAUCE SPARE RIBS		WB16 PRESERVED EGG & PORK PORRIDGE
WB20	STEAMED X.O. CHICKEN FEET		WB17 DRIED SCALLOP & SHREDDED DUCK PORRIDGE
WB11	STEAMED CHIVES & PORK DUMPLING		WB18 STEAMED MOLTEN EGG CUSTARD BUNS

Flip Over For Chef's Signature



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CHEF'S SIGNATURE

One Serving of 1 Choice Per Person

WB01C KING PRAWN DUMPLING IN SUPREME BROTH	WB01B SPINACH & SEAFOOD SOUP
WB01A SEAFOOD HOT & SOUR SOUP	WB01D MINCED ANGUS BEEF THICK SOUP

One Serving of 3 Choices Per Table

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

One Serving of 1 Choice Per Person

WB05A STICKY DATE & LONGAN PUDDING Gula Melaka Butterscotch, Walnuts, Goji Berry & Vanilla Swirl Ice Cream	WB05C PEANUT-COATED BLACK SESAME 'MOCHI' BALLS Black Sesame Sponge
WB05B CHAIRMAN'S BUBUR CHAR-CHAR Banana, Mango, Yam, Pomegranate, Black Glutinous Rice, Shaved Salted Coconut Ice, Coconut Ice Cream	WB05D JASMINE-TEA POACHED PEAR 'Cheng Teng' Ice, Longan, Red Dates

Flip Over For Dim Sum (unlimited servings)



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VEGETARIAN DIM SUM BRUNCH

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APPETISER		QTY	QTY	
VB01	CHILLED JAPANESE CUCUMBERS Aged Vinaigrette		VB04 WOK-CHARRED BROCCOLI & BROCCOLINI SALAD Kale, Lotus Crisps, Garlic Chips, Toasted Peanuts, Smoked Paprika, Yoghurt, Chilli-Calamansi Vinaigrette	
VB02	STEAMED MUSHROOM & CORN DUMPLINGS		VB06 DEEP-FRIED TARO SPRING ROLL	
VB03	SWEET & SOUR VEGETARIAN 'CHAR SIEW'			
SOUP				
VB07	VEGETARIAN TEAPOT SOUP Thick Pumpkin Broth, Mushroom Dumpling, Crispy Spring Roll		VB08 EGG DROP SOUP Asparagus, Shimeji Mushrooms	



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VEGETARIAN DIM SUM BRUNCH

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MAIN		QTY			QTY
VB09	THREE-MUSHROOM STIR-FRY Shimeji, Shiitake, Oyster Mushrooms, Lotus Root		VB14	THREE MUSHROOM E-FU NOODLES Yellow Chives	
VB10	FRIED BROWN RICE MEDLEY Hon Shimeji Mushrooms, Asparagus, Goji Berries, Pine Nuts		VB15	TWICE-COOKED SHANGHAI-STYLE HOUSEMADE TOFU Shiitake, Oyster Mushrooms	
VB11	VEGETARIAN 'MAPO' TOFU Carrots, Asparagus, Shiitake Mushrooms		VB16	EGG & CAULIFLOWER FRIED 'RICE' Olives, Bean Sprouts, Coriander Served with Baby Romaine 'Wraps'	
VB12	KUNG PAO CRISPY TOFU Onions, Dried Chilli, Cashew Nuts		VB17	SINGAPORE-STYLE VEGETARIAN BEE HOON Silver Sprouts, Chilli Padi, Curry Spices	
VB13	CRISPY-BATTERED TOFU PATTIES Ginger Flower Glaze		VB18	BABY SPINACH & SHIMEIJI MUSHROOM PORRIDGE	
DESSERT (One Serving of 1 Choice Per Person)					
VB01A	SESAME ICE CREAM Black Sesame Mochi Ball		VB01C	JASMINE TEA-POACHED PEAR 'Cheng Teng' Ice, Longan, Red Dates	
VB01B	CHAIRMAN'S BUBUR CHAR-CHAR Banana, Mango, Yam, Pomegranate, Black Glutinous Rice, Shaved Salted Coconut Ice, Coconut Ice Cream				