



**EMPRESS**

ASIAN CIVILISATIONS MUSEUM

#01-03, 1 EMPRESS PLACE,  
ASIAN CIVILISATIONS MUSEUM,  
SINGAPORE 179555



## GROUNDING BY TRADITION. ELEVATED BY EXPERIENCE.

Everyday is a celebration at EMPRESS, a Chinese restaurant which juxtaposes traditional fare with a contemporary setting and modern style of service. Offering one of the most stunning waterfront views in the CBD area, EMPRESS seeks to inject any event with vibrancy and a celebratory spin. The gorgeous interior space and stunning alfresco terrace is ideal for corporate functions, private events and product launches which require an “imperial” touch.

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## EMPRESS CANAPÉS MENU

### CHINESE SAVOURIES

#### SEAFOOD

BAKED SNAPPER WITH THAI MANGO SAUCE

SHRIMP, CORN & CUCUMBER KUEH PIE TEE

SHRIMP IN SEAWEED & BEAN CURD SKIN ROLL (WARM)

DEEP FRIED PRAWN SPRING ROLL (WARM)

DEEP-FRIED PRAWN WITH WASABI MAYONNNAISE (WARM)

PAN-FRIED PRAWN & CORN CAKE (WARM)

DEEP FRIED SPINACH & CRAB MEET BALL (WARM)

CRAB & MAYONNAISE ON TOAST

CRAB & EGG MAYONNAISE WITH SHREDDED COCONUT KUEH PIE TEE

#### MEAT

SMOKED DUCK & MANGO SALSA ON TOAST

SMOKED DUCK WITH SESAME SAUCE

ROAST DUCK ON CUCUMBER WITH PLUM SAUCE

BAKED SHANGHAI SOUP DUMPLINGS (P)

SHRIMP & BACON ON TOAST WITH PINEAPPLE DRESSING (P)

SICHUAN PORK & PRAWN DUMPLINGS (WARM) (P)

SWEET & SOUR PORK WITH PINEAPPLE & CAPSICUM (WARM) (P)

BAKED "SIEW MAI" (PORK DUMPLING) WITH TERIYAKI SAUCE (WARM) (P)

EMPRESS CHAR SIEW IN CUCUMBER CUP

DEEP-FRIED VIETNAMESE PORK SPRING ROLL (WARM) (P)

EGGPLANT & PORK FLOSS KUEH PIE TEE

SPRING ONION & GINGER CHICKEN ROULADE

BAKED CHICKEN ROULADE, POMELO & THAI CHILLI SAUCE

BAKED FIVE-SPICED CHICKEN IN CUCUMBER BUTTERFLY



## EMPRESS CANAPÉS MENU

### CHINESE SAVOURIES

#### VEGETARIAN

DEEP-FRIED SPINACH IN KATAIFI PASTRY (WARM) (V)

DEEP-FRIED VEGETARIAN TARO SPRING ROLL (WARM) (V)

BAKED MUSHROOM PORTUGUESE-STYLE (WARM) (V)

### CHINESE SWEETS

MANGO PUDDING

CHILLED RED BEAN CAKE

CHILLED BLACK GLUTINOUS RICE CAKE

GLUTINOUS RICE CAKE BALL

PEANUT-COATED BLACK SESAME 'MOCHI' BALLS

FRIED RED BEAN & BANANA PUFF (WARM)



## EMPRESS CANAPÉS MENU

### WESTERN SAVOURIES

#### SEAFOOD

SCALLOP CRUDO WITH CHORIZO & GREEN ONION PESTO

SMOKED SALMON WITH HOKKAIDO CORN CRÈME FRAÎCHE

NORWEGIAN SALMON WITH MISO HOLLANDASIE & BROCCOLI COUSCOUS

GREENLAND SHRIMP ON PICKLED CUCUMBER & DILL

#### MEAT

CAJUN CHICKEN SKEWERS WITH AVOCADO

WAGYU BEEF MEATBALL WITH SPICY TOMATO COULIS

ESCARGOT WITH GARLIC & PARSLEY

#### VEGETARIAN

STUFFED SHIITAKE CAPS WITH DUXELLES

FIG & GOAT CHEESE BRUSCHETTA

ROASTED PENCIL ASPARAGUS WITH MISO HOLLANDAISE

MUSHROOM & SPINACH QUICHE

### WESTERN SWEETS

PISTACHIO OLIVE OIL CAKE WITH RASPBERRY

DARK CHOCOLATE MOUSSE TART WITH POP ROCKS

COMPRESSED PINEAPPLE WITH COCONUT SPONGE

ASSORTED MACARONS

Kumquat / Pandan & Kaya / Pineapple "Tart" / Black Sesame

Please Select 6 Items from Savories and 2 Items for Sweets  
\$42 per person

Please Select 7 Items from Savories and 3 Items for Sweets  
\$50 per person

**EMPRESS  
FREE-FLOW PACKAGE**

**BEER (Choose 1, Served In Half Pint)**

ARCHIPELAGO BELGIAN WIT  
ARCHIPELAGO BOHEMIAN LAGER

**WINES**

CHENIN BLANC  
ORANGE RIVER CELLARS 2018 (RV)

CABERNET SAUVIGNON  
NOBLESSE 2017 (RV)

**HOUSE POUR LIQUORS**

ERISTOFF VODKA  
BOMBAY GIN  
BALLANTINE'S FINEST WHISKEY  
HAVANA RUM 3 YEARS  
JIM BEAM WHITE BOURBON

**SOFT DRINKS**

COKE  
SPRITE  
SODA  
TONIC  
GINGER ALE

**JUICES**

ORANGE  
CRANBERRY  
LIME

	Min 30pax	50 - 79pax	80 & above
1 Hour	\$45 per person	\$40 per person	\$35 per person
2 Hours	\$65 per person	\$60 per person	\$55 per person
3 Hours	\$80 per person	\$75 per person	\$70 per person

Additional Hour \$20 per person

## EMPRESS PREMIUM FREE-FLOW PACKAGE

BEER (Choose 1, Served In Half Pint)

ARCHIPELAGO BELGIAN WIT  
ARCHIPELAGO BOHEMIAN LAGER

### WINES

SAUVIGNON BLANC  
BABY DOLL 2018 (RV)

PINOT NOIR  
BABY DOLL 2017 (RV)  
CONCHA Y TORO 2013

### HOUSE POUR LIQUORS

ELYX VODKA  
BEEFEATER'S 24  
BACARDI CARTA BLANCA  
HAVANA RUM 7 YEARS  
MAKERS MARK

### SOFT DRINKS

COKE  
SPRITE  
SODA  
TONIC  
GINGER ALE

### JUICES

ORANGE  
CRANBERRY  
LIME

	Min 30pax	50 - 79pax	80 & above
1 Hour	\$50 per person	\$45 per person	\$40 per person
2 Hours	\$75 per person	\$70 per person	\$65 per person
3 Hours	\$95 per person	\$90 per person	\$85 per person

Additional Hour \$30 per person



For Events enquiries, please contact:

Sophie Mok  
[sophie@prive.com.sg](mailto:sophie@prive.com.sg)

Kimmy Hurder  
[kimmy@prive.com.sg](mailto:kimmy@prive.com.sg)