



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 GROUPER 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	NEVER TOO MATCHA Green Tea & Coconut Mousse, Chocolate Cookie Base, Sweet Red Beans, Salted Almonds, Coconut Sorbet

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'		VB07 PAN-FRIED IMPOSSIBLE™ GYOZA
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	SICHUAN IMPOSSIBLE™ MEAT & MAPO TOFU IN HOTPOT		VB16	SWEET & SOUR OMNIPORK BALLS	
VB12	KUNG PAO WOK-CHARRED CAULIFLOWER		VB17	STIR-FRIED FRENCH BEANS Omnipork, Shimeji Mushrooms	
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	NEVER TOO MATCHA Green Tea & Coconut Mousse, Chocolate Cookie Base, Sweet Red Beans, Salted Almonds, Coconut Sorbet	
VB01B	CHAIRMAN'S BUBUR CHAR-CHAR Banana, Mango, Yam, Pomegranate, Black Glutinous Rice, Shaved Salted Coconut Ice, Coconut Ice Cream				