



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

VG - Vegan V - Vegetarian N - Contains Nuts

Food and drink are prepared in an environment where cross-contamination can occur. We will do our best to cater to any dietary requirements but cannot guarantee that what we serve is 100% free of nuts, gluten, allergens or animal products.



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 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 & PRAWN ROLL
WB03B SEARED ANGUS BEEF TENDERLOIN CUBES Garlic, Black Pepper Sauce	WB02B CRISPY BATTERED STURGEON FILLET Yuzu, Spicy Ginger Flower Glaze
WB03C 'KUNG PAO' CRISPY SESAME CHICKEN	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 (N) Gula Melaka Butterscotch, Walnuts, Goji Berry & Vanilla Swirl Ice Cream	WB05C PEANUT-COATED BLACK SESAME 'MOCHI' BALLS (N) Black Sesame Sponge
WB05B CHAIRMAN'S BUBUR CHAR-CHAR (VG) Banana, Mango, Yam, Pomegranate, Black Glutinous Rice, Shaved Salted Coconut Ice, Coconut Ice Cream	WB05D NEVER TOO MATCHA (VG) (N) Green Tea & Coconut Mousse, Chocolate Cookie Base, Sweet Red Beans, Salted Almonds, Coconut Sorbet



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	CHILLED JAPANESE CUCUMBERS (VG) Aged Vinaigrette		VB04 WOK-CHARRED BROCCOLI & BROCCOLINI SALAD (VG) (N) Kale, Lotus Crisps, Garlic Chips, Toasted Peanuts, Smoked Paprika, Yoghurt, Chilli-Calamansi Vinaigrette
VB02	STEAMED MUSHROOM & CORN DUMPLINGS (VG)		VB06 DEEP-FRIED TARO SPRING ROLL (VG)
VB03	SWEET & SOUR VEGETARIAN 'CHAR SIEW' (VG)		VB07 PAN-FRIED IMPOSSIBLE™ GYOZA (VG)
VB19	CRISPY EGGPLANT WITH MUSHROOM SOY FLOSS (VG)		VB20 SICHUAN OMNIMEAT & CABBAGE STEAMED DUMPLINGS (VG)
SOUP			
VB07	VEGETARIAN TEAPOT SOUP (VG) Thick Pumpkin Broth, Mushroom Dumpling, Crispy Spring Roll		VB08 EGG DROP SOUP Asparagus, Shimeji Mushrooms
VB21	SWEET CORN & BABY SPINACH SOUP (VG)		

VG - Vegan N - Contains Nuts

Food and drink are prepared in an environment where cross-contamination can occur. We will do our best to cater to any dietary requirements but cannot guarantee that what we serve is 100% free of nuts, gluten, allergens or animal products.



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 THREE MUSHROOM STIR-FRY (VG) Shimeji, Shiitake, Oyster Mushrooms, Lotus Root		VB14 THREE MUSHROOM E-FU NOODLES Yellow Chives
VB10 FRIED BROWN RICE MEDLEY (VG) (N) 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 (VG)		VB16 SWEET & SOUR OMNIMEAT BALLS (VG)
VB12 KUNG PAO WOK-CHARRED CAULIFLOWER (VG)		VB17 STIR-FRIED FRENCH BEANS (VG) OmniMeat, Shimeji Mushrooms
VB13 CRISPY-BATTERED TOFU PATTIES (VG) Ginger Flower Glaze		VB18 BABY SPINACH & SHIMEIJI MUSHROOM PORRIDGE (VG)
DESSERT (One Serving of 1 Choice Per Person)		
VB01A SESAME ICE CREAM Black Sesame Mochi Ball		VB01C NEVER TOO MATCHA (VG) (N) Green Tea & Coconut Mousse, Chocolate Cookie Base, Sweet Red Beans, Salted Almonds, Coconut Sorbet
VB01B CHAIRMAN'S BUBUR CHAR-CHAR (VG) Banana, Mango, Yam, Pomegranate, Black Glutinous Rice, Shaved Salted Coconut Ice, Coconut Ice Cream		