

Empress Grand Banquet Menu



EMPRESS

Empress at the Asian Civilisations Museum is a venue that beautifully combines historical significance with modern elegance. The Asian Civilisations Museum is one of Singapore's most prominent cultural institutions, dedicated to exploring Asia's artistic heritage and ancestral cultures.

Located at 1 Empress Place, this stunning venue offers the perfect setting for your special day, with the captivating Singapore River as your backdrop.

Empress, with its indoor and outdoor spaces, provides a stunning backdrop for a memorable celebration. From pre-reception cocktails on the riverfront deck to an indoor dining experience.

Our team is passionate about creating customised events that reflect your unique style and vision. They support couples throughout the entire wedding planning process, from the initial stages of conceptualization to the execution of the wedding day itself whether you're planning an intimate ceremony or a grand celebration.

**For Events enquiries, please contact:
events@prive.com.sg**

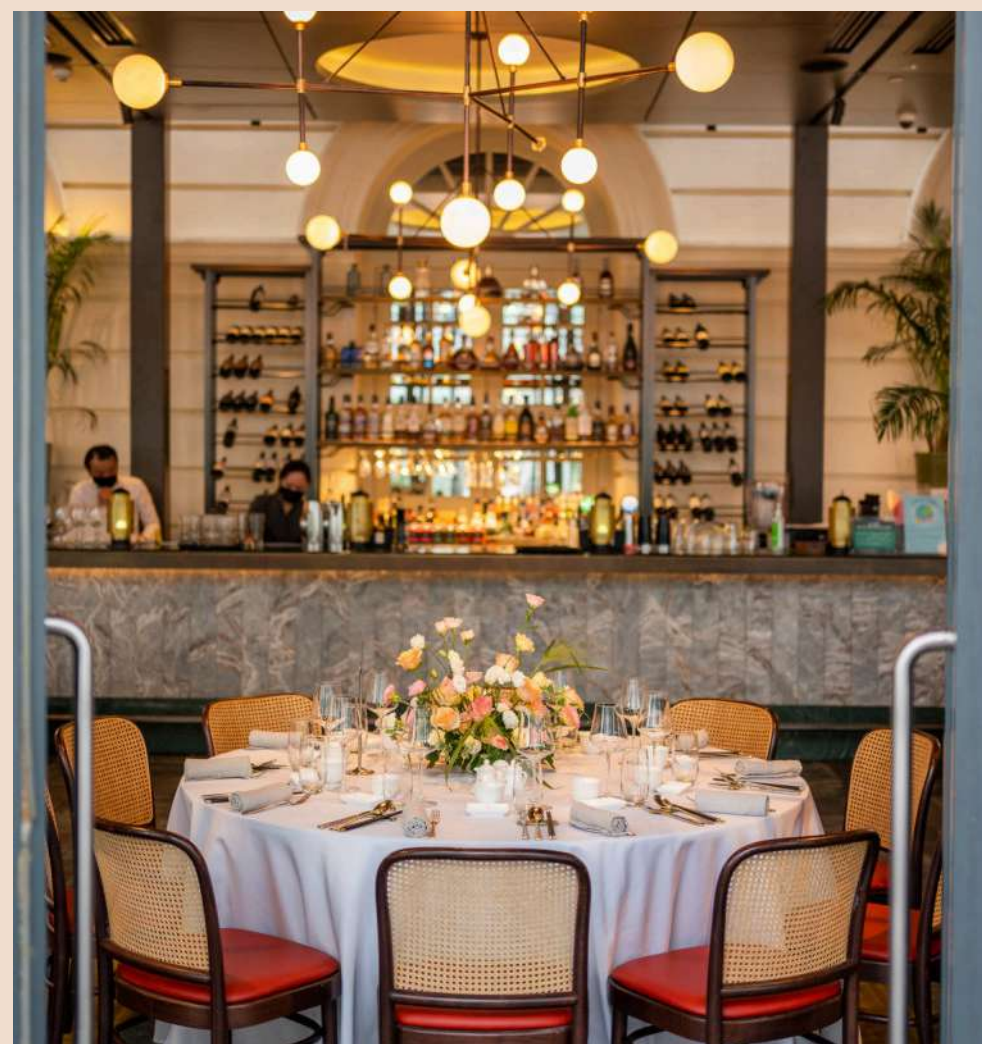


Wedding at EMPRESS

EMPRESS by The Privé Group offers an enchanting setting for wedding events with its breathtaking views and scenic surroundings. The venue located within the iconic Asian Civilisations Museum, provides a backdrop that effortlessly combines history, culture, and modern elegance.

EMPRESS transforms every day into a celebration. Empress offers a blend of traditional cuisine, warm hospitality, and a lively atmosphere. Enjoy the best of both worlds with our indoor and alfresco seating options by the waterfront.

The picturesque waterfront view at Empress adds a touch of romance and sophistication to any wedding celebration.





EMPRESS Grand Banquet Package

盛大宴会套餐

Celebrate this special occasion with our following wedding privileges:

DINING

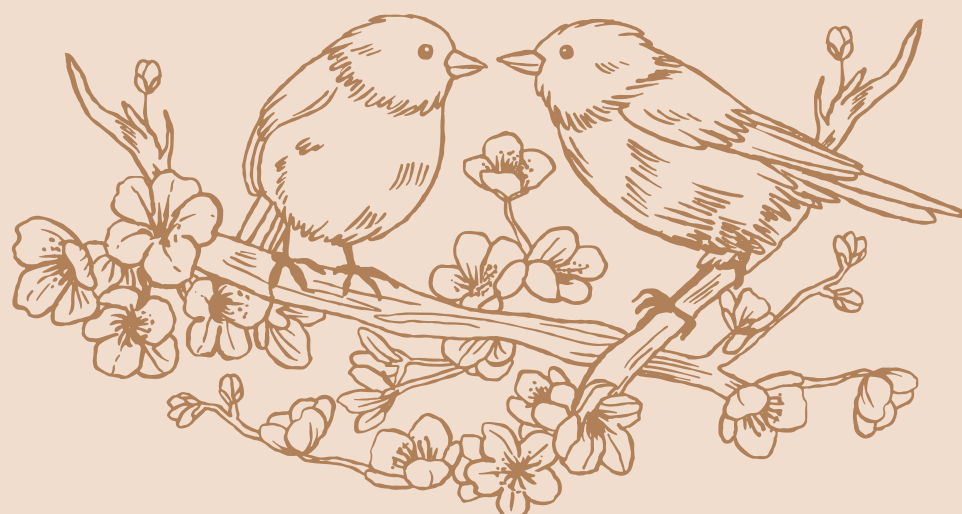
- A scrumptious Chinese menu prepared by our culinary team
- Complimentary pre-event tasting of selected menu for up to six (6) guests (Applicable on weekdays, excluding Eve of & Public Holidays)

BEVERAGES

- Free-flow of soft drinks, mixers and Chinese tea for up to three (3) hours
- One (1) for one (1) corkage waived for every one bottle of the same alcohol type purchased from EMPRESS
- A complimentary bottle of sparkling wine for your toasting ceremony

OTHERS

- Wedding floral centrepieces for every table
- Complimentary usage of two (2) projectors
- Three (3) VIP parking lot at Asian Civilisations Museum entrance
- Complimentary valet service for wedding dinner
- Choice of specially designed E-Invitation cards for up to 70% of confirmed attendance
- Usage of Ang Bao Box
- Complimentary Changing Room on Your Wedding Day
- Complimentary marquee with minimum of 15 tables for Imperial Indulgence or Empress's Grand Banquet Menu





Majestic Celebration Grand Banquet Menu

华丽庆典

6 Course (6道)



WELCOME CANAPÉ 開胃小點心

(select 1) (選擇 1 道)

- ✿ Crab, Egg Mayonnaise & Shredded Coconut Kueh Pie Tee
蟹肉蛋黃醬椰絲小金杯
- ✿ Smoked Salmon with Hokkaido Corn Crème Fraîche
煙熏三文魚配北海道玉米奶油醬
- ✿ Wagyu Beef Meatball with Spicy Tomato Coulis
和牛肉丸配辣味番茄醬
- ✿ Smoked Duck & Mango Salsa on Toast
煙熏鴨芒果莎莎醬吐司
- ✿ Baked Chicken & Pomelo with Thai Chilli Sauce
烤雞肉、柚子、泰式辣椒醬
- ✿ Deep-Fried Spinach with Kataifi Pastry
炸菠菜龍鬚卷 (V)
- ✿ Duxelles-Stuffed Shiitake Caps
法式蘑菇泥香菇 (V)

STARTER PLATTER 前菜拼盤

Hot 熱食 (select 4 hot) (選擇 4 道熱食)

- ✿ Fire-Roasted Suckling Pig
烤乳豬 (P)
- ✿ Empress Char Siew
炭烤招牌西班牙叉燒 (P)
- ✿ Deep-Fried Vietnamese Spring Roll
越南炸春卷
- ✿ Osmanthus Omelette with Crab Meat
蟹肉桂花蛋
- ✿ Seaweed & Chicken Floss Prawn Crouton
紫菜肉鬆脆蝦球
- ✿ Deep-Fried 'Teo Chew' Style 'Hae Zho' Prawn Roll
潮州蝦棗
- ✿ Baked Shanghai Pork Dumpling
香烤南翔小籠包 (P)
- ✿ Pan-Fried Chives & Pork Dumpling
香煎韭菜豬肉餃 (P)

Cold 冷菜 (select 2 cold) (選擇 2 道冷菜)

- ✿ Smoked Duck with Ginger Flower Sauce
香花汁煙熏鴨
- ✿ Spring Onion & Ginger Chicken Roulade
姜蓉雞肉卷
- ✿ Spring Onion Marinated Jellyfish
蔥拌海蜇
- ✿ Sea Whelk in Thai Chilli Dressing
泰式辣椒海螺
- ✿ Cucumber & Seaweed Salad with Crispy Sakura Shrimps
黃瓜海帶沙拉配脆皮櫻花蝦

SOUP 湯

(select 1, served in individual bowls) (選擇 1 款，位上)

- ✿ King Prawn Dumpling & Dried Scallops in Supreme Broth
石鍋餛飩雞湯
- ✿ Double-Boiled Chicken Essence with Dried Scallops, Sea Whelk, Cordyceps & Bamboo Fungus
蟲草竹筴乾貝海螺燉雞湯
- ✿ Double-Boiled Superior Soup in Young Coconut
椰皇瑤柱鳳尾蝦竹筴燉雞湯
- ✿ Braised Bird's Nest with Seafood, Egg White & Prawn Spring Roll
海鮮蛋白燉燕窩配春卷

• Prices exclude 10% service charge and GST 價格不包括 10% 服務費和消費稅 •

VG - Vegan 純素 V - Vegetarian 素
P - Contains Pork 含有豬肉 N - Contains Nuts 含有堅果



Majestic Celebration Grand Banquet Menu

华丽庆典

6 Course (6道)



SEAFOOD & VEGETABLE 海鮮與蔬菜

(select 1) (選擇 1 道)

✿ Braised South African (10 Head) Abalone with Shiitake Mushroom & Spinach
南非 10 頭鮑扒香菇菠菜

✿ Dried Scallop, Crab Meat, Bailing & Shiitake Mushroom & Broccoli
乾貝蟹肉百靈菇香菇炒西蘭花

✿ Braised South African (8 Head) Abalone with Shiitake Mushroom & Spinach (+10/pp)
南非 8 頭鮑扒香菇菠菜 (每人+10)

FISH & MEAT 魚/肉

Fish 魚 (select 1)(選擇 1 道)

✿ Crispy-Battered Japanese Halibut Fillet with Yuzu & Spicy Ginger Flower Glaze
柚子香花汁脆比目魚

✿ Steamed Lotus Leaf-Wrapped Halibut
荷葉蒸比目魚

✿ Cod (+12/pp) Baked with Red Wine or Yuzu & Spicy Ginger Flower Glaze
鱈魚 (每人+12)
烹調方式：紅酒焗或柚子香花汁

Meat 肉 (select 1)(選擇 1 道)

✿ Crispy Chicken with Deep-Fried Garlic & Prawn Cracker
金沙雞和蝦餅

✿ Hong Kong-Style Soy Sauce Chicken
港式豉油雞

NOODLES & RICE 麵/飯

(select 1)(選擇 1 道)

✿ Traditional Eight Treasure Rice in Lotus Leaf
傳統荷葉八寶飯

✿ Braised E-Fu Noodles with Dried Scallops, Mushroom & Shredded Duck
乾貝香菇鴨肉絲紅燒伊府麵

✿ Giant Tiger Prawn E-Fu Noodles with Egg Drop Gravy (+8/pp)
海虎蝦滑蛋伊府麵 (每人+8)

✿ Lobster E-Fu Noodles with Egg Drop Gravy (+18/pp)
龍蝦滑蛋伊府麵 (每人+18)

DESSERTS 甜品

(select 1, served in individual bowls) (選擇 1 款，位上)

✿ Sticky Date & Longan Pudding
中東棗龍眼布丁蛋糕、椰子糖奶油醬、核桃、伴枸杞子蜜漿雪糕 (N)

✿ Peanut-Coated Black Sesame 'Mochi' Balls with Black Sesame Ice Cream
擂沙湯圓伴日本黑芝麻雪糕 (N)

✿ Eight Treasures 'Cheng Teng' 八寶清湯

✿ Pomelo & Mango with Sago 楊枝甘露

✿ Never Too Matcha
綠茶椰子慕斯、巧克力餅、赤小豆、杏仁、椰子雪糕 (VG) (N)

\$1388++ per 10 guests

每 10 位客人 \$1388++

• Prices exclude 10% service charge and GST 價格不包括 10% 服務費和消費稅 •

VG - Vegan 純素 V - Vegetarian 素
P - Contains Pork 含有豬肉 N - Contains Nuts 含有堅果



Imperial Indulgence Grand Banquet Menu

皇家奢华

8 Course (8道)



WELCOME CANAPÉ 開胃小點心

(select 1) (選擇 1 道)

- ✿ Crab, Egg Mayonnaise & Shredded Coconut
Kueh Pie Tee
蟹肉蛋黃醬椰絲小金杯
- ✿ Smoked Salmon with Hokkaido Corn Crème
Fraîche
煙熏三文魚配北海道玉米奶油醬
- ✿ Wagyu Beef Meatball with Spicy Tomato Coulis
和牛肉丸配辣味番茄醬
- ✿ Smoked Duck & Mango Salsa on Toast
煙熏鴨芒果莎莎醬吐司
- ✿ Baked Chicken & Pomelo with Thai Chilli Sauce
烤雞肉、柚子、泰式辣椒醬
- ✿ Deep-Fried Spinach with Kataifi Pastry
炸菠菜龍鬚卷 (V)
- ✿ Duxelles-Stuffed Shiitake Caps
法式蘑菇泥香菇 (V)

STARTER PLATTER 前菜拼盤

Hot 熱食 (select 4 hot)(選擇 4 道熱食)

- ✿ Fire-Roasted Suckling Pig
烤乳豬 (P)
- ✿ Empress Char Siew
炭烤招牌西班牙叉燒 (P)
- ✿ Deep-Fried Vietnamese Spring Roll
越南炸海鮮春卷
- ✿ Osmanthus Omelette with Crab Meat
蟹肉桂花蛋
- ✿ Seaweed & Chicken Floss Prawn Crouton
紫菜肉鬆脆蝦球
- ✿ Deep-Fried 'Teo Chew' Style 'Hae Zho'
Prawn Roll
潮州蝦棗
- ✿ Baked Shanghai Pork Dumpling
香烤南翔小籠包 (P)
- ✿ Pan-Fried Chives & Pork Dumpling
香煎韭菜豬肉餃 (P)

Cold 冷菜 (select 2 cold)(選擇 2 道冷菜)

- ✿ Smoked Duck with Ginger Flower Sauce
香花汁煙熏鴨
- ✿ Spring Onion & Ginger Chicken Roulade
姜蓉雞肉卷
- ✿ Spring Onion Marinated Jellyfish
蔥拌海蜇
- ✿ Sea Whelk in Thai Chilli Dressing
泰式辣椒海螺
- ✿ Cucumber & Seaweed Salad with Crispy
Sakura Shrimps
黃瓜海帶沙拉配脆皮櫻花蝦

SOUP 湯

(select 1, served in individual bowls) (選擇 1 款，位上)

- ✿ King Prawn Dumpling & Dried Scallops in
Supreme Broth
石鍋餛飩雞湯
- ✿ Braised Bird's Nest with Seafood, Egg
White & Prawn Spring Roll
海鮮蛋白燕窩羹配春卷
- ✿ Double-Boiled Superior Soup in Young Coconut
椰皇瑤柱鳳尾蝦竹筴燉雞湯
- ✿ Double-Boiled Chicken Essence with Dried
Scallops, Sea Whelk, Cordyceps & Bamboo Fungus
蟲草竹筴乾貝海螺燉雞湯
- ✿ Braised Abalone, Bird's Nest, Dried Scallops,
Crab Meat & Mushroom in Chicken &
Pumpkin Broth
鮑魚絲燕窩干貝蟹肉蘑菇金雞湯

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Imperial Indulgence Grand Banquet Menu

皇家奢华

8 Course (8道)



SEAFOOD 海鮮

(select 1) (選擇 1 道)

✿ XO Sauce Mushroom, Sugar Snap Peas, Prawns & Hokkaido Scallops
XO醬蘑菇、糖心豌豆、蝦仁及北海道扇貝

✿ Prawns 2 Ways - Coated with Salted Egg, Wasabi Mayonnaise
蝦仁雙風味 - 鹹蛋醬與芥末蛋黃醬

WHOLE FISH 魚

(select 1)(選擇 1 道)

✿ Marble Goby 筍殼

✿ Sea Grouper 海斑

Hong Kong-Style or Ginger & Spring Onion or Teochew-Style
烹調方式：港式或姜蓉或潮州式

✿ Cod (+12/pp) 鱈魚 (每人+12)

Baked with Red Wine or Yuzu & Spicy Ginger Flower Glaze

烹調方式：紅酒焗或柚子香花汁

SEAFOOD & VEGETABLE 海鮮與蔬菜

(select 1)(選擇 1 道)

✿ Braised South African (8 Head) Abalone with Shiitake Mushroom & Spinach
南非 8 頭鮑扒香菇菠菜

✿ Dried Scallop, Crab Meat, Bailing & Shiitake Mushroom & Broccoli
乾貝蟹肉百靈菇香菇炒西蘭花

✿ Braised South African (6 Head) Abalone with Mushroom & Spinach (+10/pp)

南非 6 頭鮑扒香菇菠菜 (每人+10)

POULTRY 肉

(select 1)(選擇 1 道)

✿ Crispy Roast Duck with Chinese Angelica Root "Dang Gui" Sauce 當歸鴨

✿ Hong Kong-Style Soy Sauce Chicken 港式豉油雞

✿ Crispy Chicken with Deep-Fried Garlic & Prawn Cracker 金沙雞和蝦餅

NOODLES & RICE 麵/飯

(select 1)(選擇 1 道)

✿ Traditional Eight Treasure Rice in Lotus Leaf 傳統荷葉八寶飯

✿ Braised E-Fu Noodles with Dried Scallops, Mushroom & Shredded Duck
乾貝香菇鴨肉絲紅燒伊府麵

✿ Stir-Fried Seafood & Udon with Black Pepper 海鮮黑椒烏冬麵

✿ Giant Tiger Prawn E-Fu Noodles with Egg Drop Gravy (+8/pp) 海虎蝦滑蛋伊府麵 (每人+8)

✿ Lobster E-Fu Noodles with Egg Drop Gravy (+18/pp) 龍蝦滑蛋伊府麵 (每人+18)

DESSERTS 甜品

(select 1, served in individual bowls) (選擇 1 款，位上)

✿ Sticky Date & Longan Pudding
中東棗龍眼布丁蛋糕、椰子糖奶油醬、核桃、伴枸杞子蜜漿雪糕 (N)

✿ Pandan Crème Brulee with Peanut Ash, Waffle Biscuit & Gula Melaka Sauce
班蘭葉焦糖布丁 (N)

✿ Eight Treasures 'Cheng Teng' 八寶清湯

✿ Pomelo & Mango with Sago 楊枝甘露

✿ Never Too Matcha
綠茶椰子慕斯、巧克力餅、赤小豆、杏仁、椰子雪糕 (VG) (N)

\$1588++ per 10 guests

每 10 位客人 \$1588++

• Prices exclude 10% service charge and GST 價格不包括 10% 服務費和消費稅 •

VG - Vegan 純素 V - Vegetarian 素
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Empress's Grand Banquet Menu

女皇盛筵

8 Course (8道)



WELCOME CANAPÉ 開胃小點心

(select 1) (選擇 1 道)



❁ Crab, Egg Mayonnaise & Shredded Coconut
Kueh Pie Tee

蟹肉蛋黃醬椰絲小金杯

❁ Smoked Salmon with Hokkaido Corn Crème
Fraîche

煙熏三文魚配北海道玉米奶油醬

❁ Wagyu Beef Meatball with Spicy Tomato Coulis
和牛肉丸配辣味番茄醬

❁ Smoked Duck & Mango Salsa on Toast
煙熏鴨芒果莎莎醬吐司

❁ Baked Chicken & Pomelo with Thai Chilli Sauce
烤雞肉、柚子、泰式辣椒醬

❁ Deep-Fried Spinach with Kataifi Pastry
炸菠菜龍鬚卷 (V)

❁ Duxelles-Stuffed Shiitake Caps
法式蘑菇泥香菇 (V)



STARTER PLATTER 前菜拼盤



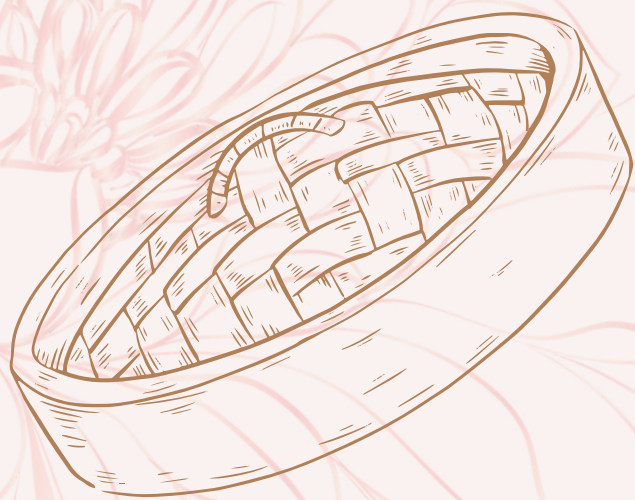
❁ Lobster Salad
龍蝦沙拉

❁ Deep Fried Teo Chew Prawn Roll
潮州蝦粿

❁ Mini Octopus
迷你章魚

❁ Mango Shrimp Roll
芒果蝦卷

❁ Chicken Golden Coin
金錢肉乾



SOUP 湯

(served in individual bowls) (位上)



❁ Double-Boiled Chicken Soup with Dried Velvet Mushroom
Conch Meat & Dried Scallops
鹿茸菇螺肉乾貝燉雞湯



SEAFOOD 海鮮



❁ Black Truffle Sautéed Fresh Scallops with Asparagus
黑松露帶子炒蘆筍

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Empress's Grand Banquet Menu

女皇盛筵

8 Course (8道)



FISH 魚



✿ Hong Kong-Style Sea Grouper 港蒸海斑



VEGETABLE 蔬菜



✿ Braised South African (10 Head) Abalone with Japanese Sea Cucumber & Seasonal Greens
南非10头鲍鱼海参扒时令蔬菜



POULTRY 肉



✿ EMPRESS Roast Duck 明爐燒鴨



NOODLE 麵



✿ Braised E-Fu Noodles with Minced Meat in XO Sauce XO醬雞肉碎燜麵卜



DESSERTS 甜品



✿ Peach Gum with Eight Treasure Tea Jelly
八寶茶凍桃膠



\$1888++ per 10 guests 每 10 位客人 \$1888++

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EMPRESS Set Menu

EMPRESS 套餐

Set Menu Complimentary 免费套餐

DINING

- A scrumptious Chinese menu prepared by our culinary team
- Complimentary pre-event tasting of selected menu for up to four (4) guests (Applicable on weekdays, excluding Eve of & Public Holidays)

BEVERAGES

- One (1) for one (1) corkage waived for every one bottle of the same alcohol type purchased from EMPRESS

OTHERS

- Complimentary usage of two (2) projectors
- Three (3) VIP parking lot at Asian Civilisations Museum entrance
- Choice of specially designed E-Invitation cards for up to 70% of confirmed attendance
- Usage of Ang Bao Box
- Complimentary Changing Room on Your Wedding Day

Harmony Feast 和谐盛宴

STARTER PLATTER 前菜拼盤

- ✿ Empress Signature Char Siew, Salted Egg Yolk Prawn, Crispy Eggplant & Chicken Floss
炭烤招牌西班牙叉燒、鹹蛋蝦、雞肉鬆茄子(P)

SOUP 湯

- ✿ Seafood Egg White & Spinach Soup
海鮮蛋白菠菜羹

MEAT & FISH 肉/魚

- ✿ Crispy Halibut with Teriyaki Sauce
香脆比目魚佐日式照燒醬
- ✿ Crispy Sesame Chicken 脆皮芝麻雞

NOODLES 麵

- ✿ Braised Noodles with Japanese Scallop in XO Chilli Sauce 日本帶子 XO 醬焗伊麵

DESSERTS 甜品

- ✿ Sticky Date & Longan Pudding
Gula Melaka Butterscotch, Walnuts, Goji Berry & Vanilla Swirl Ice Cream
中东棗龍眼布丁蛋糕、椰子糖奶油 醬、核桃、伴枸杞子蜜漿雪糕 (N)

\$98++ per person 每人 \$98++

Golden Harvest 金丰收宴

STARTER PLATTER 前菜拼盤

- ✿ Roast Duck, Steamed Pumpkin Stock Xiao Long Bao & Crispy Shrimp Roll & Salmon Skin with Salted Egg Yolk
明爐燒鴨、金瓜高湯小籠包、蝦棗、鹹蛋脆魚皮

SOUP 湯

- ✿ Prawn Dumpling in Supreme Broth
石鍋餛飩雞湯

MEAT & FISH 肉/魚

- ✿ Baked Cod with Red Wine 紅酒焗鱈魚
- ✿ Triple Roast Platter 燒味三品拼
Empress Signature Char Siew, Crackling Roast Pork, Empress Sticky & Sweet Pork Rib
炭烤招牌西班牙叉燒、脆皮燒肉、醬燒排骨 (P)

NOODLES 麵

- ✿ Braised E-Fu Noodles with King Prawn & Egg Drop Gravy 蝦皇滑蛋焗伊麵

DESSERTS 甜品

- ✿ Peanut-Coated Black Sesame 'Mochi' Balls
Black Sesame Sponge, Black Sesame Ice Cream
播沙湯圓伴日本黑芝麻雪糕 (N)

\$118++ per person 每人 \$118++

• Prices exclude 10% service charge and GST 價格不包括 10% 服務費和消費稅 •

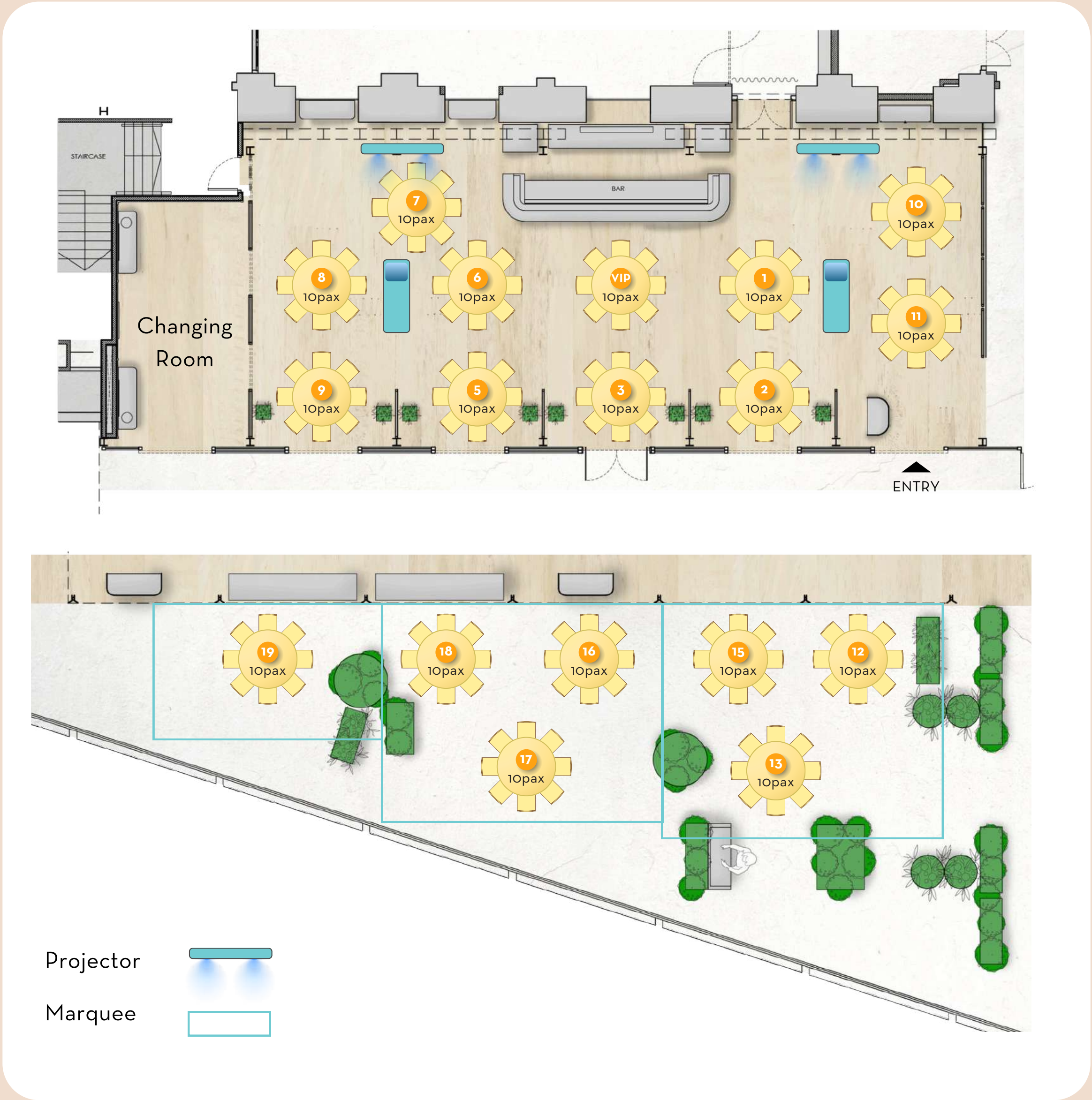
VG - Vegan 純素 V - Vegetarian 素
P - Contains Pork 含有豬肉 N - Contains Nuts 含有堅果



EMPRESS Floorplan

TOTAL CAPACITY

Canton Room: 18 | Indoor: 110 | Outdoor: 70





EMPRESS Calendar

2025

January

Mon	Tu	We	Th	Fr	Sa	Su
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	31		

February

Mon	Tu	We	Th	Fr	Sa	Su
					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28		

March

Mon	Tu	We	Th	Fr	Sa	Su
					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30
						31

April

Mon	Tu	We	Th	Fr	Sa	Su
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31			

May

Mon	Tu	We	Th	Fr	Sa	Su
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	

June

Mon	Tu	We	Th	Fr	Sa	Su
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
						30

July

Mon	Tu	We	Th	Fr	Sa	Su
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31			

August

Mon	Tu	We	Th	Fr	Sa	Su
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

September

Mon	Tu	We	Th	Fr	Sa	Su
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30					

October

Mon	Tu	We	Th	Fr	Sa	Su
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	31		

November

Mon	Tu	We	Th	Fr	Sa	Su
					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30

December


Mon	Tu	We	Th	Fr	Sa	Su
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31				


● Auspicious Date
 Date Eve of Public Holiday
 Date Public Holiday




Contact Us

For Events enquiries, please contact:

 events@prive.com.sg

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