



EMPRESS

CHEF'S SPECIALTY

廚師推介

SP02

BRAISED SOUTH AFRICAN ABALONE (7-HEAD)

Housemade Tofu, Seasonal Greens
鮑魚三疊
南非七頭鮮鮑扒白製豆腐時蔬

22 /person

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SP04

WILD-CAUGHT WHOLE RED GROUPER (1KG)

Boneless,
Steamed Hong Kong-Style
班影海紅斑

138

SP05

GIANT TIGER PRAWNS

Two Ways: Sautéed with Olives &
Scallions; Crispy Prawn Heads
老虎大蝦皇兩吃
橫角蔥爆、椒鹽頭

S 38 | M 57 | L 76

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SP06

BRAISED AUSTRALIAN BEEF CHEEK

Crispy Garlic, Scallions
石高蒜子京蔥牛面頰

S 32 | L 64

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SP07

SEARED WAGYU BEEF

Crispy Garlic
岩鹽蒜片香煎和牛粒

58 /person

SP09

BRAISED 'TIENJIN' CABBAGE ROLL

Mushrooms
津菜鮮菌卷

S 24 | M 36 | L 48

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SP10

WILD-CAUGHT LOBSTER E-FU NOODLES

Scallions, Ginger, Egg Drop Gravy
v

28 /person

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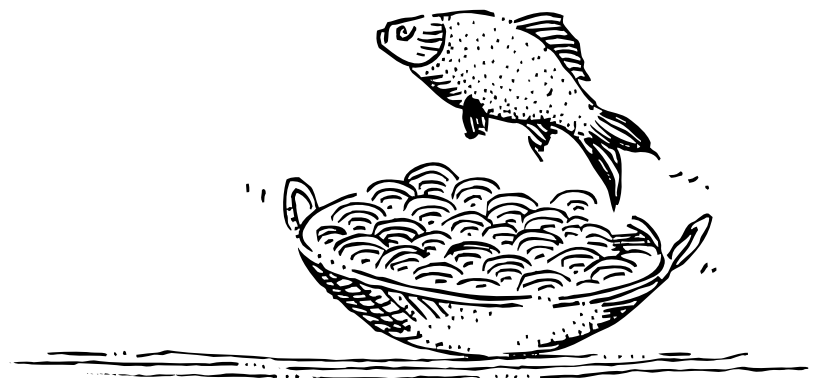
SP11

TRADITIONAL CLAYPOT RICE

Mixed Chinese Sausages
臘味砂煲飯

S 48 | L 96

(Approximately 25 mins
waiting time)



DIM SUM

點心

Only available for lunch

DS01

HAR GAU (4PC)

Steamed Prawn Dumplings
水晶蝦餃皇

6.8

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DS02

SIEW MAI (4PC)

Pork & Prawn
Steamed Dumplings
蝦仁燒賣

5.8

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DS03

STEAMED SEAFOOD & SPINACH DUMPLINGS (3PC)

Scallops, Prawns,
Crab, Spinach
海鮮菠菜餃

6.8

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DS04

STEAMED PUMPKIN & PORK SKIN DUMPLINGS (3PC)

南瓜肉香團

5.8

DS05

STEAMED MUSHROOM DUMPLINGS (V) (3PC)

野菌上素餃

5.2

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DS06

CRISPY BUTTER-BAKED SHREDDED DUCK BUNS (3PC)

雪山焗鴨絲包

5.8

—

DS07

BAKED EMPRESS CHAR SIEW PUFFS (3PC)

香焗叉燒酥

5.8

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DS08

CRISPY GARLIC & PRAWN SPRING ROLLS (3PC)

蒜蓉蝦春卷

6.8

DS09

CRISPY BACON & PRAWN VERMICELLI ROLLS (3PC)

龍鬚煙肉蝦卷

6.8

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DS10

PAN-FRIED TURNIP CAKE (3PC)

Chinese Sausage
香煎臘味蘿蔔糕

5.8

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DS12

EMPRESS DIM SUM PLATTER (5PC)

Har Gau, Siew Mai,
Seafood & Spinach Dumpling,
Pork & Pumpkin Skin Dumpling,
Mushroom Dumpling
點心拼盤
水晶蝦餃皇、魚子燒賣、
菠菜帶子餃、南瓜肉香團、
野菌上素餃

9.8

SWEET DIM SUM

甜點

Only available for lunch

SDS1

STEAMED MOLTEN EGG CUSTARD BUNS (3PC)

蛋黃流沙包

5.8

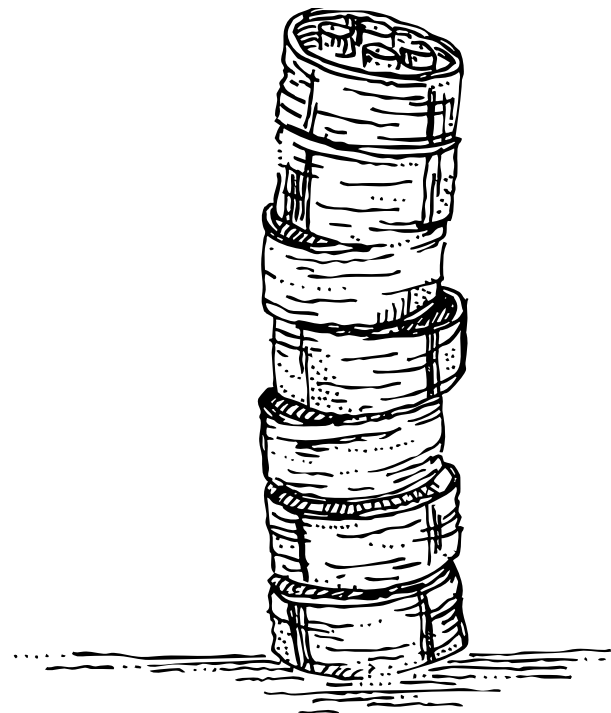
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SDS2

RED BEAN & BANANA PUFF (3PC)

豆沙香蕉球

5.8



APPETISER 前菜 / 開胃菜

- AP01
CHILLED JAPANESE CUCUMBERS (V)
Aged Vinaigrette
手拍日本青瓜
S 8 | M 12 | L 16
—
- AP02
DEEP-FRIED PRAWN & BACON SPRING ROLLS
龍鬚煙肉蝦卷
S 12 | M 18 | L 24
—
- AP03
CRISPY COD “BI FENG TANG”-STYLE
Caramelised Shallots, Chilli
避風塘鱸魚粒
S 12 | M 18 | L 24

- AP04
FRIED SALT & PEPPER CALAMARI
椒鹽鮮魷
S 12 | M 18 | L 24
—
- AP05
CRISPY SILVER BAIT
椒鹽白飯魚
S 12 | M 18 | L 24
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- AP07
SICHUAN PORK & PRAWN DUMPLINGS
Chilli Oil, Aged Black Vinegar
紅油抄手
S 10 | M 15 | L 20

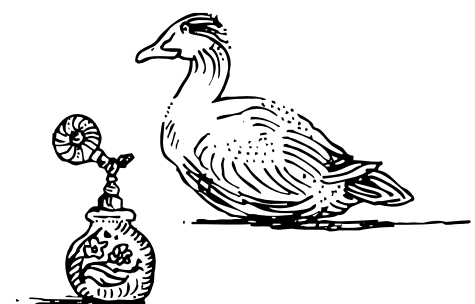
- AP10
DEEP-FRIED TOFU & SALTED EGG YOLK
黃金豆腐粒
S 10 | M 15 | L 20
—
- AP08
CRISPY EGGPLANT & PORK FLOSS
肉鬆茄子
S 10 | M 15 | L 20
—
- AP09
STIR-FRIED TURNIP CAKE
Minced Chinese Sausage, Bean Sprouts, XO Chilli Sauce
XO醬蘿蔔糕
S 12 | M 18 | L 24

SALAD 沙拉

- SA01
CRISPY WHITE BAIT SALAD
Thai Mango, Native Radish, Water Chestnuts, Pickled Greens, Silver Sprouts, Kaffir Leaf, Smashed Young Ginger-Palm Sugar Vinaigrette
銀針魚柳糖田園沙律
18
—
- SA02
STICKY PRAWNS SALAD
Watercress, Pea Shoots, Green Mango, Pomegranate, Spear Mint, Coriander, Ginger Flowers, Shao Xing Wine-Honey Dressing
花雕脆皮蝦西洋菜沙律
22

- SA03
CRISPY AROMATIC DUCK SALAD
Baby Spinach, Micro Herbs, Asian Pomelo, Nashi Pears, Goji Berries, Cucumbers, Spring Onions, Chinese Figs, Plum-Citrus Dressing
手撕香酥鴨沙律
18

- SA04
WOK-CHARRED BROCCOLI & BROCCOLINI SALAD (V)
Kale, Lotus Crisps, Garlic Chips, Toasted Peanuts, Smoked Paprika, Yoghurt, Chilli-Calamansi Vinaigrette
碳烤澳洲西蘭花乳酪沙律
16



SOUP 湯

SO01
**SEAFOOD
HOT & SOUR SOUP**
海鮮酸辣湯

12 /person

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SO02
TEAPOT SOUP
Supreme Broth with Pumpkin,
Seafood Dumplings,
Crispy Spring Rolls
茶壺黃燜海皇餃伴春卷

14 /person

SO03
**KING PRAWN DUMPLING
IN SUPREME BROTH**
石鍋餛飩雞湯

14 /person

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SO04
**SWEET CORN,
CHICKEN &
EGG WHITE SOUP**
雞茸蛋白粟米羹

10 /person

SO05
EGG DROP SOUP
Asparagus, Shimeji Mushrooms
露筍松菇蛋花湯

10 /person

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SO06
**TOFU &
SPINACH SOUP (V)**
菠菜苗豆腐羹

10 /person



SEAFOOD 海鮮

SF01
**XO CHILLI HOKKAIDO
SCALLOPS**

Asparagus
XO醬露筍日本帶子

S 32 | M 48 | L 64

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SF03
**SALTED EGG YOLK
KING PRAWNS**

黃金焗大蝦皇

S 28 | M 42 | L 56

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SF04
**‘KUNG PAO’
KING PRAWNS**

四川宮保蝦球

S 28 | M 42 | L 56

SF05
**SINGAPORE CHILLI
KING PRAWNS**

Golden Mantou
辣椒蝦球伴炸饅頭

S 28 | M 42 | L 56

SF05.1
ADD MANTOU (4PC)
加饅頭 (四粒)

6

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SF06
CRISPY-BATTERED COD

Yuzu, Spicy Ginger Flower Glaze
柚子香花汁脆鱸魚

18 /person

SF08
STICKY HONEY SQUID
蜜椒脆鮮魷

S 26 | M 39 | L 52

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SF09
**SALTED EGG YOLK
SQUID**

黃金焗鮮魷

S 26 | M 39 | L 52

LIVE CATCH OF THE DAY 活海鮮

LC01
**WILD-CAUGHT
RED GROUPE (800G-1KG)**

Steamed Hong Kong-Style
or

Claypot-Braised with
Roast Pork & Garlic

沙巴紅斑

蔥燒蒜子火腩或港蒸

108 - 128

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LC03
**WILD-CAUGHT MARBLE
GOBY ‘SOON HOCK’**

(800G-1KG)

Steamed Hong Kong-Style

or

Deep-Fried with
Superior Light Soy Dip

越南筍殼魚

油浸或港蒸

98 - 118

LC05
**WILD-CAUGHT LOBSTER
(350G)**

‘Singapore Chilli Crab’-Style with
Golden Mantou

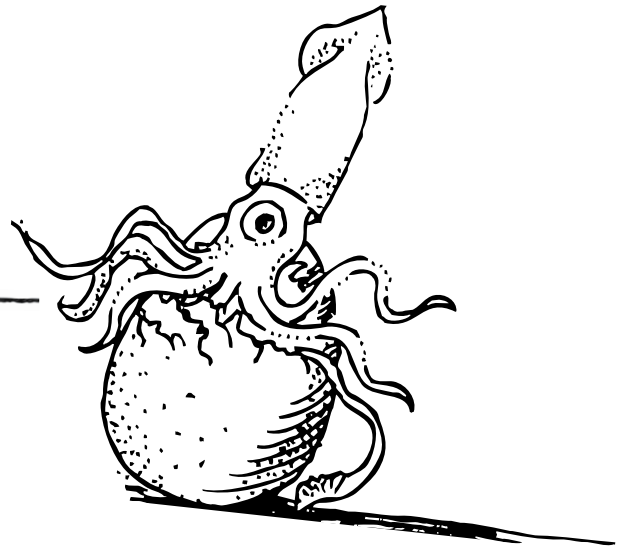
or

Wok-Braised with Superior Broth

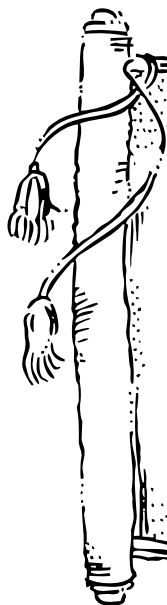
本地龍蝦

上湯焗或辣椒汁伴炸饅頭

58



SIGNATURE ROAST 招牌燒肉



SR03
CRACKLING ROAST PORK
Duroc, Spain
化皮西班牙燒肉
S 18 | M 27 | L 36

SR02
EMPRESS CHAR SIEW
Duroc, Spain
碳烤招牌西班牙叉燒
S 18 | M 27 | L 36

SR01
EMPRESS SWEET & STICKY PORK RIBS
香芒芝麻醬燒排骨
S 18 | M 27 | L 36

SR05
TRIPLE ROAST PLATTER
EMPRESS Char Siew,
Crackling Roast Pork,
EMPRESS Sticky & Sweet Pork Ribs
燒味三品拼
叉燒、燒排骨、燒肉
S 28 | M 42 | L 56

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SR06
ROYAL PEKING DUCK
Silky Crepe, Scallions, Cucumber
脆皮北京片皮鴨

38 (half) | 68 (whole)

SR06.1
ADD CREPE (5PC)
加片皮 (五片)

5

SR08
ROAST DUCK
明爐燒鴨
20 (quarter) | 32 (half) |
64 (whole)
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SR07
**BONELESS CRISPY
KAMPUNG CHICKEN**
Crispy Beancurd Skin, Crispy Garlic
雙寶脆皮去骨雞
26

MEAT & POULTRY 肉類

MP02
SWEET & SOUR PORK
Aged Vinegar, Lychee
陳年醋荔枝咕嚕肉
S 24 | M 36 | L 48

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MP01
IBÉRICO PORK
Honey Angelica Sauce
當歸黑豚肉
S 32 | M 48 | L 64

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MP07
**‘THREE CUPS SAUCE’
CLAYPOT CHICKEN**
Basil, Scallions, Chilli
三杯黃油雞煲
S 24 | M 36 | L 48

MP05
**SEARED ANGUS BEEF
TENDERLOIN CUBES**
Garlic, Black Pepper Sauce
黑椒蒜片安格斯牛仔粒
S 32 | M 48 | L 64

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MP04
**STIR-FRIED ANGUS BEEF
SIRLOIN SLICES**
Chinese Fritters, Water Chestnuts
鬼馬安格斯牛肉
S 30 | M 45 | L 60

MP06
**STIR-FRIED
ANGUS BEEF TENDERLOIN
MEDALLIONS**
Tomatoes, Onions
中式安格斯牛柳
S 32 | M 48 | L 64

RICE & NOODLES

飯/麵類

RN01

EMPRESS FRIED RICE

Long Grain Jasmine Rice, Prawns, Crab, EMPRESS Char Siew, Olives, Egg

招牌皇后炒飯

S 24 | M 36 | L 48

Brown rice option available
可選擇糙米

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RN02

CRAB & EGG FRIED RICE

Long Grain Jasmine Rice, Crab, Egg Whites, Dried Scallops

蟹肉瑤柱蛋白炒飯

S 24 | M 36 | L 48

Brown rice option available
可選擇糙米

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RN03

FRIED BROWN RICE MEDLEY (V)

Hon Shimeji Mushrooms, Asparagus, Goji Berries, Pine Nuts

松子鮮菌露筍炒糙米飯

S 20 | M 30 | L 40

Brown rice option available
可選擇糙米

RN04

SINGAPORE-STYLE NOODLES

Fried Vermicelli, Prawns, EMPRESS Char Siew, Curry Powder

星洲炒米粉

S 22 | M 33 | L 44

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RN05

SEAFOOD CRISPY EGG NOODLES

Egg Drop Gravy

滑蛋海鮮脆生麵

S 24 | M 36 | L 48

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RN06

DRAGON'S BREATH ANGUS BEEF HOR FUN

Dry-Fried Rice Noodles

乾炒安格斯牛肉河粉

S 22 | M 33 | L 44

RN07

BRAISED E-FU NOODLES

Shredded Duck, Enoki, Dried Scallops

瑤柱鴨絲金菇燜伊麵

S 24 | M 36 | L 48

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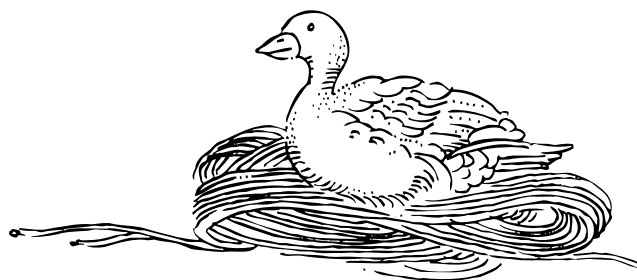
RN08

THREE MUSHROOM E-FU NOODLES (V)

Yellow Chives

鮮菌乾燒伊麵

S 22 | M 33 | L 44



VEGETABLE 菜類

VG01
**CLASSIC CLAYPOT
EGGPLANT**
Minced Pork, Spicy Fish Sauce
魚香肉鬆茄子煲
S 20 | M 30 | L 40

VG02
STIR-FRIED FRENCH BEANS
Minced Pork, Dried Baby Shrimps
蝦乾肉鬆四季豆
S 20 | M 30 | L 40

VG03
STIR-FRIED BROCCOLI
Crab, Dried Scallops, Goji Berries,
Superior Gravy
杞子蟹肉瑶柱扒西兰花
S 24 | M 36 | L 48

VG04
**POACHED AMARANTH
WITH TRIO OF EGGS**
Superior Chicken Broth
金銀蛋浸莧菜
S 20 | M 30 | L 40

VG05
**THREE-MUSHROOMS
STIR-FRY (V)**
Shimeji, Shiitake, Oyster Mushrooms,
Lotus Root
蠔皇三菌脆藕片
S 20 | M 30 | L 40

VG06
CLAYPOT CHOP SUEY (V)
Seasonal Mixed Vegetables
田園雜菜煲
S 20 | M 30 | L 40

TOFU 豆腐

TF03
SEAFOOD SPINACH TOFU
Housemade Deep-Fried Tofu,
Prawns, Fish, Scallops
海鮮自製豆腐
S 22 | M 33 | L 44

TF04
**TWICE-COOKED
SHANGHAI-STYLE TOFU (V)**
Shiitake, Oyster Mushrooms
紅燒鮮菌豆腐
S 20 | M 30 | L 40

TF02
LOBSTER 'MAPO' TOFU
石鍋四川龍蝦麻婆豆腐
S 28 | M 42 | L 56

