



# 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 | <b>HAR GAU</b><br>Steamed Prawn Dumplings   |     | WB12 <b>DEEP-FRIED SHRIMP SPRING ROLLS</b><br>Cocktail Sauce                                  |
| WB06 | <b>SIEW MAI</b><br>Chicken & Prawn Steamed Dumplings                              |     | WB13 <b>CRISPY EGGPLANT &amp; PORK FLOSS</b>  |
| WB07 | <b>STEAMED SEAFOOD &amp; SPINACH DUMPLINGS</b><br>Scallops, Prawns, Crab, Spinach |     | WB21 <b>SEAWEED &amp; PORK FLOSS PRAWN CROUTONS</b>   |
| WB08 | <b>CUCUMBER &amp; SEAWEED SALAD WITH CRISPY SAKURA SHRIMPS</b>                    |     | WB14 <b>STIR-FRIED TURNIP CAKE</b><br>Minced Chinese Sausage, Bean Sprouts, X.O. Chilli Sauce |
| WB09 | <b>STEAMED MUSHROOM &amp; CORN DUMPLINGS (V)</b>                                  |     | WB15 <b>SLICED FISH, SPINACH &amp; SHREDDED GINGER PORRIDGE</b>                               |
| WB19 | <b>STEAMED BLACK BEAN SAUCE SPARE RIBS</b>  |     | WB16 <b>PRESERVED EGG &amp; PORK PORRIDGE</b>   |
| WB20 | <b>STEAMED X.O. CHICKEN FEET</b>  |     | WB17 <b>DRIED SCALLOP &amp; SHREDDED DUCK PORRIDGE</b>  |
| WB11 | <b>STEAMED CHIVES &amp; PORK DUMPLING</b>   |     | WB18 <b>STEAMED MOLTEN EGG CUSTARD BUNS</b>   |

VG - Vegan    V - Vegetarian    N - Contains Nuts

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+ House Red/White Wine + Juices + Chinese Tea  
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### CHEF'S SIGNATURE

#### One Serving of 1 Choice Per Person

|   |   |
|---|---|
| WB01C <b>KING PRAWN DUMPLING<br/>IN SUPREME BROTH</b> | WB01B <b>SPINACH &amp; SEAFOOD SOUP</b>       |
| WB01A <b>SEAFOOD HOT &amp; SOUR SOUP</b>              | WB01D <b>MINCED ANGUS BEEF<br/>THICK SOUP</b> |

#### One Serving of 3 Choices Per Table

|  |   |
|--|---|
| WB03A <b>TRIPLE ROAST PLATTER</b><br>EMPRESS Char Siew,<br>Crackling Roast Pork,<br>EMPRESS Sticky Pork Ribs | WB02A <b>CRISPY KING PRAWNS IN<br/>SALTED EGG YOLK &amp;<br/>PRAWN ROLL</b>               |
| WB03B <b>SEARED ANGUS BEEF<br/>TENDERLOIN CUBES</b><br>Garlic, Black Pepper Sauce                            | WB02B <b>CRISPY BATTERED<br/>STURGEON FILLET</b><br>Yuzu, Spicy Ginger Flower Glaze       |
| WB03C <b>'KUNG PAO' CRISPY<br/>SESAME CHICKEN</b>  | WB02C <b>EMPRESS ROAST DUCK</b>   |
| WB04C <b>EMPRESS FRIED RICE</b><br>Long Grain Jasmine Rice, Prawns, Crab,<br>EMPRESS Char Siew, Olives, Egg  | WB04A <b>SEAFOOD SPINACH TOFU</b><br>Housemade Deep-Fried Tofu,<br>Prawns, Fish, Scallops |
| WB04B <b>POACHED AMARANTH<br/>WITH TRIO OF EGGS</b><br>Superior Chicken Broth                                | WB04D <b>SWEET &amp; SOUR PORK</b><br>Aged Vinegar, Lychee                                |

#### One Serving of 1 Choice Per Person

|  |   |
|--|---|
| WB05A <b>STICKY DATE &amp;<br/>LONGAN PUDDING (N)</b><br>Gula Melaka Butterscotch, Walnuts,<br>Goji Berry & Vanilla Swirl Ice Cream                              | WB05C <b>PEANUT-COATED BLACK<br/>SESAME 'MOCHI' BALLS (N)</b><br>Black Sesame Sponge  |
| WB05B <b>CHAIRMAN'S BUBUR<br/>CHAR-CHAR (VG)</b><br>Banana, Mango, Yam, Pomegranate,<br>Black Glutinous Rice,<br>Shaved Salted Coconut Ice,<br>Coconut Ice Cream | WB05D <b>NEVER TOO MATCHA (VG) (N)</b><br>Green Tea & Coconut Mousse,<br>Chocolate Cookie Base,<br>Sweet Red Beans, Salted Almonds,<br>Coconut Sorbet |



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| APPETISER |  | QTY | QTY  |
|-----------|--|-----|--|
| VB01      | <b>CHILLED JAPANESE CUCUMBERS</b> (VG)<br>Aged Vinaigrette                                       |     | VB04 <b>WOK-CHARRED BROCCOLI &amp; BROCCOLINI SALAD</b> (VG) (N)<br>Kale, Lotus Crisps, Garlic Chips, Toasted Peanuts, Smoked Paprika, Yoghurt, Chilli-Calamansi Vinaigrette |
| VB02      | <b>STEAMED MUSHROOM &amp; CORN DUMPLINGS</b> (VG)  |     | VB06 <b>DEEP-FRIED TARO SPRING ROLL</b> (VG)   |
| VB03      | <b>SWEET &amp; SOUR VEGETARIAN 'CHAR SIEW'</b> (VG)  |     | VB20 <b>SICHUAN PLANT-BASED MEAT &amp; CABBAGE STEAMED DUMPLINGS</b> (VG)  |
| VB19      | <b>CRISPY EGGPLANT WITH MUSHROOM SOY FLOSS</b> (VG)  |     | VB07 <b>PAN-FRIED IMPOSSIBLE™ GYOZA</b> (VG)<br>(limited to 4pc per person)  |
| SOUP      |  |     |  |
| VB18      | <b>VEGETARIAN TEAPOT SOUP</b> (VG)<br>Thick Pumpkin Broth, Mushroom Dumpling, Crispy Spring Roll |     | VB08 <b>EGG DROP SOUP</b><br>Plant-Based Meat, Asparagus, Shimeji Mushrooms  |
| VB21      | <b>SWEET CORN &amp; BABY SPINACH SOUP</b> (VG)   |     |  |

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| MAIN   | QTY | QTY   |
|--|-----|---|
| VB09 <b>STIR-FRIED MUSHROOM MEDLEY (VG)</b><br>Shiitake, Shimeji,<br>Oyster Mushrooms, Beansprouts   |     | VB14 <b>THREE MUSHROOM E-FU NOODLES</b><br>Yellow Chives  |
| VB10 <b>FRIED BROWN RICE MEDLEY (VG) (N)</b><br>Hon Shimeji Mushrooms, Asparagus,<br>Goji Berries, Pine Nuts   |     | VB15 <b>TWICE-COOKED SHANGHAI-STYLE HOUSEMADE TOFU</b><br>Shiitake, Oyster Mushrooms  |
| VB11 <b>SICHUAN IMPOSSIBLE™ MEAT &amp; MAPO TOFU IN HOTPOT (VG)</b>  |     | VB16 <b>SWEET &amp; SOUR 'MEAT' BALLS (VG)</b>  |
| VB12 <b>KUNG PAO WOK-CHARRED CAULIFLOWER (VG)</b>  |     | VB17 <b>STIR-FRIED FRENCH BEANS (VG)</b><br>Plant-Based Meat,<br>Shimeji Mushrooms  |
| VB13 <b>CRISPY-BATTERED TOFU PATTIES (VG)</b><br>Ginger Flower Glaze   |     | VB18 <b>BABY SPINACH &amp; SHIMEIJI MUSHROOM PORRIDGE (VG)</b>  |
| DESSERT (One Serving of 1 Choice Per Person)   |     |   |
| WB05A <b>STICKY DATE &amp; LONGAN PUDDING (N)</b><br>Gula Melaka Butterscotch, Walnuts,<br>Goji Berry & Vanilla Swirl Ice Cream                              |     | WB05C <b>PEANUT-COATED BLACK SESAME 'MOCHI' BALLS (N)</b><br>Black Sesame Sponge  |
| WB05B <b>CHAIRMAN'S BUBUR CHAR-CHAR (VG)</b><br>Banana, Mango, Yam, Pomegranate,<br>Black Glutinous Rice,<br>Shaved Salted Coconut Ice,<br>Coconut Ice Cream |     | WB05D <b>NEVER TOO MATCHA (VG) (N)</b><br>Green Tea & Coconut Mousse,<br>Chocolate Cookie Base,<br>Sweet Red Beans, Salted Almonds,<br>Coconut Sorbet |