



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 \$38 for free-flow Prosecco + Archipelago Beer (Half Pint)
+ House Red/White Wine + Juices + Chinese Tea*

*Add \$60 for free-flow Perrier Jouët + Archipelago Beer (Half Pint)
+ House Red/White Wine + Juices + Chinese Tea*

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



EMPRESS

DIM SUM BRUNCH

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	BUBUR CHAR-CHAR Pandan-Coconut Panna Cotta, Sweet Potato, Yam, Banana, Shaved Salted Coconut Ice	WB05D	JASMINE-TEA POACHED PEAR 'Cheng Teng' Ice, Longan, Red Dates, Black Sago Pearls

Flip Over For Dim Sum (unlimited servings)



EMPRESS

VEGETARIAN DIM SUM BRUNCH

11am - 1pm | 12pm - 2pm | 1pm - 3pm | 2pm - 4pm | \$48

Children Below 12 Years Old | \$25

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 \$38 for free-flow Prosecco + Archipelago Beer (Half Pint)

+ House Red/White Wine + Juices + Chinese Tea

Add \$60 for free-flow Perrier Jouët + Archipelago Beer (Half Pint)

+ House Red/White Wine + Juices + Chinese Tea

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		VB05	PAN-FRIED “CHEONG FUN” Hoisin Sauce, Sesame Sauce
VB03	SWEET & SOUR VEGETARIAN ‘CHAR SIEW’		VB06	DEEP-FRIED TARO SPRING ROLL
SOUP				
VB07	VEGETARIAN TEAPOT SOUP Thick Pumpkin Broth, Mushroom Dumpling, Crispy Spring Roll		VB08	EGG DROP SOUP Asparagus, Shimeji Mushrooms



EMPRESS

VEGETARIAN DIM SUM BRUNCH

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	VEGETARIAN 'MAPO' TOFU Carrots, Asparagus, Shiitake Mushrooms		VB16	EGG & CAULIFLOWER FRIED 'RICE' Olives, Bean Sprouts, Coriander Served with Baby Romaine 'Wraps'	
VB12	KUNG PAO CRISPY TOFU Onions, Dried Chilli, Cashew Nuts		VB17	SINGAPORE-STYLE VEGETARIAN BEE HOON Silver Sprouts, Chilli Padi, Curry Spices	
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	JASMINE TEA-POACHED PEAR 'Cheng Teng' Ice, Longan, Red Dates	
VB01B	BUBUR CHAR-CHAR Coconut-Gula Melaka-Sago Pudding, Sweet Potato, Yam, Banana, Shaved Salted Coconut Ice				