



EMPRESS

DIM SUM BRUNCH

11am - 1pm | 12pm - 2pm | 1pm - 3pm | \$73

Children Below 12 Years Old | \$38

Children Below 5 Years Old | free

Please note all seatings are in 2hr-blocks & last-orders are 15min before end of meal.

*Add \$45 for free-flow Prosecco + Heineken Beer (Half Pint)
+ House Red/White Wine + Juices + Chinese Tea
(Add another \$20 for free-flow Champagne)*

DIM SUM Unlimited Servings

Order by no. of Pieces	PC	Order by Servings	Servings
WB05 HAR GAU (pc) Steamed Prawn Dumplings		WB08 CUCUMBER & SEAWEED SALAD WITH CRISPY SAKURA SHRIMPS (serving)	
WB06 SIEW MAI (pc) Chicken & Prawn Steamed Dumplings		WB13 CRISPY EGGPLANT & PORK FLOSS (P) (3pcs /serving)	
WB07 STEAMED SEAFOOD & SPINACH DUMPLINGS (pc) Scallops, Prawns, Crab, Spinach		WB14 STIR-FRIED TURNIP CAKE (serving) Minced Chinese Sausage, Bean Sprouts, X.O. Chilli Sauce	
WB09 STEAMED MUSHROOM & CORN DUMPLINGS (VG) (pc)		WB15 SLICED FISH, SPINACH & SHREDDED GINGER PORRIDGE (serving)	
WB11 STEAMED CHIVES & PORK DUMPLING (P) (pc)		WB16 PRESERVED EGG & PORK PORRIDGE (P) (serving)	
WB12 CRISPY SHRIMP ROLLS (pc) Cocktail Sauce		WB17 DRIED SCALLOP & SHREDDED DUCK PORRIDGE (serving)	
WB18 STEAMED MOLTEN EGG CUSTARD BUNS (pc)		WB19 STEAMED BLACK BEAN SAUCE SPARE RIBS (serving)	
WB21 PRAWN CROUTONS WITH SEAWEED & PORK FLOSS (P) (pc)		WB20 STEAMED X.O. CHICKEN FEET (serving)	

VG - Vegan N - Contains Nuts P - Contains Pork

Prices are subject to 10% service charge and GST

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.



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CHEF'S SIGNATURE

One Serving of 1 Choice Per Pax		QTY			QTY
WB01C	KING PRAWN DUMPLING IN SUPREME BROTH		WB01B	SPINACH & SEAFOOD SOUP	
WB01A	HOT & SOUR SOUP (Choice of Seafood or Vegetarian Prawn)		WB01D	MINCED ANGUS BEEF THICK SOUP	
3 Choices Per Table, Servings based on no. of Pax		TICK			TICK
WB03A	TRIPLE ROAST PLATTER (P) EMPRESS Char Siew, Crackling Roast Pork, EMPRESS Sticky & Sweet Pork Ribs		WB03B	SEARED ANGUS BEEF TENDERLOIN CUBES Crispy Chinese Fritters, Garlic, Black Pepper Sauce	
WB02A	CRISPY KING PRAWNS IN SALTED EGG YOLK & PRAWN ROLL		WB02B	CRISPY-BATTERED HALIBUT 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, Yam, 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 IBERICO PORK PRESA (P) Aged Vinegar, Lychee	
One Serving of 1 Choice Per Pax		QTY			QTY
WB05A	STICKY DATE & LONGAN PUDDING (VG) (N) Gula Melaka Butterscotch, Walnuts, Goji Berry & Vanilla Swirl Ice Cream		WB05C	PEANUT-COATED BLACK SESAME 'MOCHI' BALLS (N) Sesame Sponge, Black Sesame Ice Cream	
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	

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VEGETARIAN DIM SUM BRUNCH

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APPETISER		QTY	QTY
VB01	CHILLED JAPANESE CUCUMBERS (VG) (serving) Aged Vinaigrette		VB04 WOK-CHARRED BROCCOLI & BROCCOLINI SALAD (VG) (N) (serving) Kale, Toasted Peanuts, Smoked Paprika, Chilli-Calamansi Vinaigrette
VB02	STEAMED MUSHROOM & CORN DUMPLINGS (VG) (pc)		VB06 DEEP-FRIED VEGETABLE SPRING ROLLS (VG) (pc) Jicama, Cabbage
VB03	SWEET & SOUR VEGETARIAN 'CHAR SIEW' (VG) (3pcs /serving)		VB20 SICHUAN PLANT-BASED MEAT & CABBAGE STEAMED DUMPLINGS (VG) (pc)
VB19	CRISPY EGGPLANT WITH MUSHROOM SOY FLOSS (VG) (3pcs /serving)		VB07 PAN-FRIED IMPOSSIBLE™ GYOZA (VG) (pc) (limited to 4pcs/pax)
SOUP			
VB18	PUMPKIN TEAPOT SOUP (VG) Thick Pumpkin Broth, Mushroom Dumpling, Crispy Spring Roll		VB08 EGG DROP SOUP Plant-Based Meat, Asparagus, Shimeji Mushrooms
VB21	SWEET CORN & BABY SPINACH SOUP (VG)		

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MAIN	QTY	QTY
VB09 STIR-FRIED MUSHROOM MEDLEY (VG) Shiitake, Shimeji, Oyster Mushrooms, Beansprouts		VB14 THREE MUSHROOM E-FU NOODLES Yellow Chives
VB10 FRIED BROWN RICE MEDLEY (VG) (N) Hon Shimeji Mushrooms, Asparagus, Yam, 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 'MEAT' BALLS (VG) (serving)
VB12 KUNG PAO WOK-CHARRED CAULIFLOWER (VG)		VB17 STIR-FRIED FRENCH BEANS (VG) Minced Plant-Based Meat, Shimeji Mushrooms
VB13 CRISPY-BATTERED TOFU 'FISH' PATTIES (VG) (serving) Ginger Flower Glaze		VB18 BABY SPINACH & SHIMEIJI MUSHROOM PORRIDGE (VG)
DESSERT (One Serving of 1 Choice Per Person)		
WB05A STICKY DATE & LONGAN PUDDING (VG) (N) Gula Melaka Butterscotch, Walnuts, Goji Berry & Vanilla Swirl Ice Cream		WB05C PEANUT-COATED BLACK SESAME 'MOCHI' BALLS (N) Sesame Sponge, Black Sesame Ice Cream
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