



EMPRESS

DIM SUM BRUNCH

11am - 1pm | 12pm - 2pm | 1pm - 3pm | \$63

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

		PCs	PCs
WB05	HAR GAU Steamed Prawn Dumplings		WB12 CRISPY SHRIMP ROLLS Cocktail Sauce
WB06	SIEW MAI Chicken & Prawn Steamed Dumplings		WB13 CRISPY EGGPLANT & PORK FLOSS (P)
WB07	STEAMED SEAFOOD & SPINACH DUMPLINGS Scallops, Prawns, Crab, Spinach		WB21 PRAWN CROUTONS WITH SEAWEED & PORK FLOSS (P)
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 (VG)		WB15 SLICED FISH, SPINACH & SHREDDED GINGER PORRIDGE
WB19	STEAMED BLACK BEAN SAUCE SPARE RIBS		WB16 PRESERVED EGG & PORK PORRIDGE (P)
WB20	STEAMED X.O. CHICKEN FEET		WB17 DRIED SCALLOP & SHREDDED DUCK PORRIDGE
WB11	STEAMED CHIVES & PORK DUMPLING (P)		WB18 STEAMED MOLTEN EGG CUSTARD BUNS

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 Person

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**

One Serving of 3 Choices Per Table

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
STURGEON 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 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



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APPETISER		QTY	QTY
VB01	CHILLED JAPANESE CUCUMBERS (VG) Aged Vinaigrette		VB04 WOK-CHARRED BROCCOLI & BROCCOLINI SALAD (VG) (N) Kale, Lotus Crisps, Garlic Chips, Toasted Peanuts, Smoked Paprika, Yoghurt, Chilli-Calamansi Vinaigrette
VB02	STEAMED MUSHROOM & CORN DUMPLINGS (VG)		VB06 DEEP-FRIED VEGETABLE SPRING ROLLS (VG) Jicama, Cabbage
VB03	SWEET & SOUR VEGETARIAN 'CHAR SIEW' (VG)		VB20 SICHUAN PLANT-BASED MEAT & CABBAGE STEAMED DUMPLINGS (VG)
VB19	CRISPY EGGPLANT WITH MUSHROOM SOY FLOSS (VG)		VB07 PAN-FRIED IMPOSSIBLE™ GYOZA (VG) (limited to 4pc per person)
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)	
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) 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	