

**Welcome to Empress**

## Small Plates

## 頭盤

### Peking Duck Pancake (3)

*Carved slices of Peking style roast duck served in a thin Chinese style pancake with slivers of spring onion and cucumber. Completed with a trickle of hoi sin style sauce.*

### 烤鴨薄餅卷

15.0

### Chicken and Prawn Sang Choy Bow (2)

*A juicy dish of diced chicken, prawn, water chestnuts, mushrooms and celery stir fried and served in a lettuce bowl.*

### 雞肉生菜包

16.0

### BBQ Spicy Quail

*Lemongrass rubbed succulent quail, grilled to perfection and tossed in a mild spicy and tangy BBQ sauce.*

### 香烤鸕鶿

14.5

### Spring Onion Pancake (2)

*A light flaky pastry style pancake flavoured with the savoury sweetness of spring onion.*

### 蔥油餅

12.0

### Pork Belly Bun (2)

*Melt in the mouth servings of stewed pork belly sandwiched with crispy fresh cucumber in a soft Chinese bun.*

### 饅頭夾紅燒肉

15.0

### Prawn Dumpling (3)

*Morsels of prawns encased in a smooth pastry skin. Steamed.*

### 蝦餃

14.5

### Malay Chicken Satay (3)

*Chicken pieces marinated with Malayan spices, skewered, grilled and served with dollops of nutty satay sauce.*

### 串燒沙茶雞

15.0

### Vegetarian Spring Roll (3)

*A vegetarian take on the traditional favourite.*

### 素菜春卷

12.0

### Crab Claws (2)

*A pair of crumbed crab claws fried golden and served with kaffir lime mayonnaise.*

### 炸蟹鉗

12.0

## Soup

## 湯

### Chicken Sweetcorn Soup

*Shredded fillets of chicken cooked in a chicken stock with creamed corn to create a thickened soup.*

### 雞肉粟米湯

12.0

### Diced Beef with Tomato and Egg Soup

*A hearty broth prepared from chunks of seasoned beef diced with ripened tomatoes, simmered with ribbons of egg.*

### 西湖牛肉羹

12.0

### Hot & Sour Soup

*Julienne strips of pork, bamboo shoots, mushrooms, ginger and cubes of tofu with splashes of chilli and vinegar brought together in a rich warming melody of hot and sour.*

### 酸辣湯

13.8

### Vegetarian Bean Curd Soup

*Slivers of vegetables with bean curd cooked to a thick broth.*

### 豆腐羹

12.0

### Seafood Tom Yum Soup

*Prawns, squid and fish fillet mustered together in a traditional Thai favourite of spicy and sour broth.*

### 海鮮冬陰功

13.8

## Poultry

### Kung Po Chicken

*Fillet pieces of chicken stir fried with chilli bean paste.*

## 雞鴨類

### 宮保雞丁

27.8

### Sichuan Dry Chilli Chicken

*Deep fried marinated chicken pieces, wok tossed with Sichuan chilli peppers, handful of whole dried chillies and secret spices for a numbing spicy experience*

### 辣子雞

29.8

### Lemon Chicken

*Fillets of chicken marinated, battered, deep fried, served with a tangy lemon sauce.*

### 檸檬雞

27.8

### Grilled Lemongrass Chicken Salad

*Tender thigh fillets marinated with pounded lemongrass, grilled and served over a bed of Asian salad drizzled with a zesty dressing.*

### 燒烤香茅雞

29.8

### Peking Style Roast Duck

*Half duck serving of the traditionally roasted duck with crispy skin.*

### 烤鴨

32.0

### Tea Smoked Duck

*Duck cooked over smouldering tea leaves infusing fragrant smoke flavours into the moist meat*

### 樟茶鴨

32.0

### Red Roast Duck Curry

*Duck stewed in a Thai curry of lemongrass, galangal, shallots, coriander root, red chilli and a splash of coconut cream.*

### 紅咖喱鴨

32.0

### Peking Duck

*Whole Duck roasted in the traditional Peking style presented in 2 courses. Carvings of crispy duck skin, slivers of spring onion and cucumber dribbled with hoi sin style sauce served in a light thin pancake. Deboned shredded duck meat stir fried with rice or with thick egg noodles.*

### 北京烤鴨

75.0

## Pork

## 豬肉類

### Sweet and Sour Pork

### 咕嚕肉

27.8

*An old time favourite of marinated pork fillets, battered, deep fried and tossed with vegetables in a sweet and sour sauce.*

### Sticky Pork Cubes

### 香脆去骨元蹄

29.8

*Succulent pork hock slow cooked in the Empress' own master stock, deboned, compressed to a terrine and liberally glazed with a morish sticky savoury sauce*

### Peking Pork Fillet

### 京醬肉絲

27.8

*Pork fillet sautéed in a sweet bean sauce.*

### Yuxiang Pork Fillet

### 魚香肉絲

27.8

*Fragrantly spiced strips of pork wok tossed with a melody of diced vegetables.*

### Zhenjiang Tangerine Ribs

### 鎮江蜜柚糖醋骨

32.0

*Traditional dish of ribs braised in a savoury sweet sauce with a hint of black vinegar, reduced down to a caramelised finish.*

## Beef and Lamb

## 牛羊類

### Sizzling Fillet Steak

*Grilled fillets of beef lavished with a savoury sweet sauce presented on a sizzling platter.*

### 中式鐵板牛柳

30.8

### Braised Beef Cheek

*Beef cheeks slow cooked in a savoury spiced stock yielding lusciously soft tender meat sitting over a bed of vegetables.*

### 紅燒牛臉頰

30.8

### Crispy Sesame Beef

*Strips of beef lightly dusted and deep fried, wok tossed with a mild spicy and tangy sauce, sprinkled with fragrant sesame seeds to finish.*

### 香脆芝麻牛肉

27.8

### Xinjiang Cumin Lamb

*Lamb fillets flash fried and tossed in a blend of cumin and spices.*

### 孜然羊排

30.8

### Mongolian Lamb

*Wok fried fillets of lamb in a spiced garlic bean paste.*

### 蒙古羊肉

30.8

## Seafood

## 海鮮類

### Spencer Gulf Singapore Chilli Prawns

*Prawns stir fried with a rich savoury sweet chilli sauce inspired by Singapore's famous chilli crab.*

### 星洲辣椒蝦

39.8

### Spencer Gulf Cereal Prawns

*Lightly egg battered prawns, fried then wok tossed with cereal, curry leaves and a pinch of chilli producing a earthy warmth to the senses.*

### 麥香炒蝦球

39.8

### Spencer Gulf Laksa Prawns

*Prawns sautéed in a traditional East Malaysian laksa sauce of shallots, lemongrass, galangal, coriander seeds, cardamom, chilli and a speck of shrimp paste, dressed with aromatic laksa leaves.*

### 叻沙蝦

39.8

### 5 Spices Squid

*Lightly battered squid pieces, deep fried, dusted with the Empress' own 5 spices salt.*

### 椒鹽鮮魷

29.8

### Dry Red Curry Soft Shell Crab

*Crunchy pieces of deep fried soft shell crab coated in a mild red curry paste enhanced by kaffir lime leaves*

### 紅咖喱軟殼蟹

30.8

### Steamed ½ Shelled Scallops XO Sauce

*Whole scallops in shell, steamed and adorned with Empress' own XO sauce of dried shrimp and scallops with hints of chilli cooked in Chinese wine.*

### 清蒸半殼帶子

48.0

## Tofu and Vegetables

## 豆腐蔬菜類

### 5 Spices Tofu

*Deep fried tofu dusted with the Empress' own 5 spices salt.*

椒鹽豆腐

21.8

### Pi Pa Tofu

*Tofu, seafood and pork dumplings shaped in the likeness of the Chinese musical pi pa instrument, deep fried then served with oyster sauce.*

琵琶豆腐

28.8

### Mixed Seasonal Vegetables

*Stir fried with garlic.*

清炒杂烩時菜

18.8

### Chinese Green Vegetable

*Please ask service staff for seasonal offering.*

清炒時蔬

19.8

### Stir Fried Long Bean with XO Sauce

*Long beans stir fried with Empress' sauce of dried shrimps, dried scallops, scallions, hints of chilli and dashes of Chinese wine.*

XO醬炒四季豆

20.8

### Stir Fried Kale with Garlic

*Shredded English kale leaves wok tossed with garlic.*

蒜蓉羽衣甘藍

19.8

### Baby Soya with Spicy Tofu (BBC)

*Green soya beans stir fried with compressed tofu and pickled vegetables.*

毛豆雪菜炒豆干

19.8

### Braised Eggplant with Chilli Bean Sauce

*Slices of eggplant stewed in a chilli bean sauce.*

魚香茄子

18.8

### Mapo Style Tofu Custard

*Housemade beancurd custard made with organic soya beans then topped with minced beef in a hot bean sauce.*

麻婆豆腐

24.8

### Silver Gold Spinach

*Chinese spinach, egg flower and century egg in stock.*

金银蛋菠菜

26.8



## Rice and Noodles

### Steamed Rice

*White jasmine rice.*

### Special Fried Rice

*Rice fried with shredded charsiu pork, egg, shrimp, beansprouts, carrots and spring onions.*

### Vegetarian Fried Rice

*Rice fried with diced carrots, beansprouts, onion and spring onion.*

### Diced Chicken and Salted Fish Fried Rice

*Morsels of tender chicken, diced, fried with aromatic salted fish and white rice.*

### Beef Fried Rice

*Diced beef browned with chopped onions, spring onions and white rice.*

### Seafood Combination Egg Noodles

*Prawns, squid, fish and vegetables fried with thin crispy egg noodles.*

### Beef Kway Teow Noodles

*Marinated tender slices of beef wok-fried with flat rice noodles.*

### Pad Thai

*Chicken, prawns, tofu, fried with Thai rice vermicelli in a mild chilli sauce, dressed with crushed peanuts, served with a wedge of lemon.*

### Empress Noodles

*Beef, chicken, prawns and vegetables over a bed of hokkien noodles.*

## 主食

### 絲苗白飯

Small

4.5

Share (2-3 people)

9.0

Large (3-4 people)

12.8

### 特別炒飯

16.8

### 素菜炒飯

14.8

### 鹹魚雞粒炒飯

17.8

### 生炒牛肉飯

17.8

### 海鮮炒麵

29.8

### 牛肉炒粿条

24.8

### 泰式炒河粉

27.8

### 聚英閣炒麵

27.8