

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

13.5

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.

香烤鶺鴒

13.8

Dragon Beard Prawn (3)

Whole prawns infused with fresh Thai flavours, lightly rolled in fine strands of pastry and deep fried golden.

脆須炸子蝦

14.4

Spring Onion Pancake (2)

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

蔥油餅

9.8

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

12.8

Prawn Dumpling (3)

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

蝦餃

12.0

Malay Chicken Satay (3)

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

串燒雞沙茶

12.0

Vegetarian Spring Roll (3)

A vegetarian take on the traditional favourite.

素菜春捲

9.8

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

8.8

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

8.8

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

9.8

Vegetarian Bean Curd Soup

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

豆腐羹

8.8

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

10.8

Poultry

Kung Po Chicken

Fillet pieces of chicken stir fried with chilli bean paste.

雞鴨類

宮保雞丁

21.8

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

23.8

Lemon Chicken

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

檸檬雞

21.8

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

23.8

Peking Style Roast Duck

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

烤鴨

25.8

Tea Smoked Duck

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

樟茶鴨

25.8

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

26.8

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

65.0

Pork

豬肉類

Sweet and Sour Pork

咕嚕肉

21.8

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

23.8

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

21.8

Pork fillet sautéed in a sweet bean sauce.

Yuxiang Pork Fillet

魚香肉絲

21.8

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

Zhenjiang Tangerine Ribs

鎮江蜜柚糖醋骨

28.8

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

25.8

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

25.8

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

21.8

Xinjiang Cumin Lamb

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

孜然羊排

25.8

Mongolian Lamb

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

蒙古羊肉

25.8

Seafood

海鮮類

Spencer Gulf Singapore Chilli Prawns

星洲辣椒蝦

34.8

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

Spencer Gulf Cereal Prawns

麥香炒蝦球

34.8

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

Spencer Gulf Laksa Prawns

叻沙蝦

34.8

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.

5 Spices Squid

椒鹽鮮魷

24.8

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

Dry Red Curry Soft Shell Crab

紅咖喱軟殼蟹

26.8

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

Steamed ½ Shelled Scallops XO Sauce

清蒸半殼帶子

35.8

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.

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

18.8

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

23.8

Mixed Seasonal Vegetables

Stir fried with garlic.

清炒杂烩時菜

17.8

Chinese Green Vegetable

Please ask service staff for seasonal offering.

清炒時蔬

17.8

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

18.8

Stir Fried Kale with Garlic

Shredded English kale leaves wok tossed with garlic.

蒜蓉羽衣甘藍

17.8

Baby Soya with Spicy Tofu (BBC)

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

毛豆雪菜炒豆干

17.8

Braised Eggplant with Chilli Bean Sauce

Slices of eggplant stewed in a chilli bean sauce.

魚香茄子

17.8

Ma Po 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

21.8

Silver Gold Spinach

Chinese spinach, egg flower and century egg in stock.

金银蛋菠菜

23.8

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

3.0

Share (2-3 people)

6.0

Large (3-4 people)

10.0

特別炒飯

13.8

素菜炒飯

11.8

鹹魚雞粒炒飯

15.8

生炒牛肉飯

15.8

海鮮炒麵

23.8

牛肉炒粿条

19.8

泰式炒河粉

22.8

聚英閣炒麵

22.8