



Welcome to Empress

DineIn Menu

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

11.8

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

12.8

BBQ Spicy Quail

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

香烤鸕鶿

11.8

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

10.8

Spring Onion Pancake (2)

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

蔥油餅

6.8

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

7.8

Prawn Dumpling (3)

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

蝦餃

9.8

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

8.8

Vegetarian Spring Roll (3)

A vegetarian take on the traditional favourite.

素菜春捲

7.8

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

6.5

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

6.5

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

6.8

Vegetarian Bean Curd Soup

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

豆腐羹

6.5

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

7.8

Poultry

Kung Po Chicken

Fillet pieces of chicken stir fried with chilli bean paste.

Sichuan Dry Chilli Chicken

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

Lemon Chicken

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

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.

Peking Style Roast Duck

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

Tea Smoked Duck

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

Red Roast Duck Curry

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

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.

雞鴨類

宮保雞丁

16.8

辣子雞

19.8

檸檬雞

16.8

燒烤香茅雞

18.8

烤鴨

21.8

樟茶鴨

22.8

紅咖喱鴨

23.8

北京烤鴨

58

Pork

豬肉類

Sweet and Sour Pork

咕嚕肉

16.8

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

18.8

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

17.8

Pork fillet sautéed in a sweet bean sauce.

Yuxiang Pork Fillet

魚香肉絲

17.8

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

Caramelised Pork Ribs

26.8

Vietnamese traditional dish of ribs braised in a savoury sweet sauce with a hint of black pepper, 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

20.8

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

20.8

Stewed Black Bean Beef Short Ribs

Tenderly stewed beef ribs in a spiced black bean sauce served on a bed of bok choy.

豉汁軟牛排

20.8

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

18.8

Xinjiang Cumin Lamb

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

孜然羊排

20.8

Mongolian Lamb

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

蒙古羊肉

20.8

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

28.8

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

28.8

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

28.8

5 Spices Squid

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

椒鹽鮮魷

18.8

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

23.8

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

29.8

Tofu and Vegetables

5 Spices Tofu

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

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.

Mixed Seasonal Vegetables

Stir fried with garlic.

Chinese Green Vegetable

Please ask service staff for seasonal offering.

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.

Stir Fried Kale with Garlic

Shredded English kale leaves wok tossed with garlic.

Baby Soya with Spicy Tofu (BBC)

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

Braised Eggplant with Chilli Bean Sauce

Slices of eggplant stewed in a chilli bean sauce.

Ma Po Style Tofu Custard

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

豆腐蔬菜類

椒鹽豆腐

15.8

琵琶豆腐

19.8

清炒杂烩時菜

12.8

清炒時蔬

14.8

XO醬炒四季豆

14.8

蒜蓉羽衣甘藍

14.8

毛豆雪菜炒豆干

14.8

魚香茄子

14.8

麻婆豆腐

16.8

Rice and Noodles

主食

Steamed Rice

White jasmine rice.

絲苗白飯

2.5 pp

Special Fried Rice

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

特別炒飯

10.8

Vegetarian Fried Rice

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

素菜炒飯

9.8

Diced Chicken and Salted Fish Fried Rice

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

鹹魚雞粒炒飯

12.8

Beef Fried Rice

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

生炒牛肉飯

12.8

Seafood Combination Egg Noodles

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

海鮮炒麵

18.8

Singapore Vermicelli Noodles

BBQ pork, prawns, julienned vegetables, fried with thin rice noodles.

星洲炒米粉

15.8

Sliced Beef Rice Noodles

Marinated tender slices of beef fried with flat rice noodles covered in a thick savoury egg ribbon gravy.

牛肉滑蛋河

16.8

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.

泰式炒河粉

17.8