



帝國軒

Empire  
Fine Chinese Cuisine









在帝国轩，我们的热情在于打造一个精致的餐饮体验，并在我们超过30年的粤菜和潮州菜烹饪大师的基础上不断磨练和完善。我们精心挑选食材，并通过严格的提炼过程，创造出艺术和卓越的烹饪表达。传统菜肴与现代偏好的融合，我们独特的创作正在重新定义和设定经典中餐的新标准。作为最后的伴奏，我们的专职管家是一种个人化的服务将用餐体验带入生活。

At Empire Fine Chinese Cuisine, our passion is in crafting a fine dining experience that is continuously honed and perfected with our foundation of over 30 years of culinary mastery in Cantonese and Teochew cuisines. We carefully hand-select ingredients and put them through a meticulous refinement process to create a culinary expression of art and excellence. A contemporary blend of traditional dishes with modern preferences, our unique creations are redefining and setting a new standard for classic Chinese cuisine.

As the finishing accompaniment, our dedicated stewards are a personal touch that bring the dining experience to life.





脆米海鮮湯笋壳魚  
Crispy Rice Steam Soon Hock  
Fish & Seafood Soup



帝國金湯大排翅  
Braised Supreme Shark's Fin  
in Pumpkin Superior Soup



海鮮菠菜更  
Spinach Thick Soup  
with Assorted Seafood



龍帶玉梨球  
Deep Fried Scallop Stuffed with Pear



## 帝國軒精選

### EMPIRE'S SIGNATURES

- 黑毛豬叉燒配蜂巢蜜糖  
Barbecue Kurobuta Pork with Bee Nest Honey 32 小/Small
- 魚翅燕窩讓雞翼  
Deep Fried Chicken Wing Stuffed with Shark's Fin & Bird's Nest 19.8 位/Person
- 龍帶玉梨球  
Deep Fried Scallop Stuffed with Pear 36 小/Small
- 帝國金湯大排翅  
Braised Supreme Shark's Fin in Pumpkin Superior Soup 128 份/Serving
- 海鮮菠菜更  
Spinach Thick Soup with Assorted Seafood 20 位/Person
- 脆米海鮮湯筍壳魚  
Crispy Rice Steam Soon Hock Fish & Seafood Soup 13 100g







脆米龍蝦湯泡飯  
Crispy Rice in Baby Lobster Soup



雙寶片皮雞  
Crispy Boneless Chicken with Deep Fried Yunnan Ham & Chicken Liver



帝國金香鵝肝炒飯  
Special Fried Rice with Foie Gras



魚子醬濃金汁煎雪魚件  
Pan Fried Cod Fish Fillet with Caviar in Pumpkin Sauce

图片仅供参考。  
Pictures shown are for illustration purpose only.





## 帝國軒精選

EMPIRE'S SIGNATURES

- 魚子醬濃金汁煎雪魚件 30 位/Person  
Pan Fried Cod Fish Fillet with Caviar in Pumpkin Sauce
- 香味雞蟹煲 98 份/Serving  
Baked Crab with Chicken in Homemade Sauce Served in Claypot
- 雙寶片皮雞 41 半隻/Half  
82 隻/whole  
Crispy Boneless Chicken with Deep Fried  
Yunnan Ham & Chicken Liver
- 芥末籽爆牛柳粒 40 小/Small  
Sauteed Diced Beef with Wholegrain Mustard Mayonnaise Sauce
- 脆米龍蝦湯泡飯 30 位/Person  
Crispy Rice in Baby Lobster Soup
- 帝國金香鵝肝炒飯 36 小/Small  
Special Fried Rice with Foie Gras



# 餐前小吃

## APPETIZER

	每碟 Per Plate		每碟 Per Plate
磯煮鮮鮑魚 (1隻) Braised Abalone with Japanese Wine in Supreme Soy Sauce (1pc)	28	酥炸鹽水豆腐 Deep Fried Crispy Salted Beancurd	8.8
脆皮靚燒肉 Roasted Pork	16	爽脆海蜇花 Marinated Jelly Fish Head	14
椒鹽雞軟骨 Deep Fried Chicken Soft Bone with Salt & Pepper	11.8	蝦子炒三菇 Sauteed Assorted Mushroom with Shrimp Roe	13.8
酥炸黃金涼瓜 Deep Fried Bitter Gourd with Salted Egg Yolk	13.8	沙薑鳳爪 Marinated Chicken Feet with Ginger Sauce	8.8
椒鹽魷魚須 Deep Fried Squid with Salt & Pepper	10.8	皮蛋酸姜 Century Egg with Pickled Ginger	7.8
椒鹽白飯魚 Deep Fried Silver Fish with Salt & Pepper	13		



图片仅供参考。  
Pictures shown are for illustration purpose only.





## 燒烤類

### BARBECUE SELECTIONS

	小 Small	半隻 Half	每隻 Whole
鴻運片皮乳豬 (請預定) Roasted Crispy Suckling Pig (Advance Order Required)			328
南乳去骨豬 (請預定) Roasted Boneless Suckling Pig (Advance Order Required)			328
金牌鹽焗雞 (請預定) Baked Salted Chicken (Advance Order Required)			70
鹽香貴妃雞 Marinated Salted Chicken		28	56
掛爐燒鴨 Roasted Duck	22	38	75
燒味雙拼 Twin Combination of Barbecue Meat	28	42	56
燒味三拼 Triple Combination of Barbecue Meat	34	51	68



图片仅供参考。  
Pictures shown are for illustration purpose only.

# 湯羹類

## SOUP

	每位 Person		每位 Person
鲨鱼骨炖花胶汤 Double Boiled Fish Maw Soup with Shark's Cartilage	38	海皇魚肚羹 Seafood & Fish Maw in Thick Soup	26
咸菜胡椒炖猪肚汤 Double Boiled Pig's Stomach Soup with Salted Vegetable & Peppercorn	14	羊肚菌燉雞湯 Double Boiled Chicken Soup with Yellow Morel	28
八宝炖老黄瓜盅 Double Boiled Yellow Melon Soup with Assorted Seafood	20		
四川酸辣汤 Hot & Sour Soup in Sichuan Style	14	老火例汤 (星期五/六/日/公共假期既有) Soup Of The Day (Available on Friday, Saturday, Sunday, and Public holidays)	40 12
鸡茸粟米羹 Sweet Corn & Minced Chicken in Thick Soup	12		
海鮮豆腐羹 Diced Seafood & Diced Beancurd in Thick Soup	14		
蟹肉粟米羹 Sweet Corn & Crab Meat in Thick Soup	18		



羊肚菌燉雞湯  
Double Boiled Chicken  
Soup with Yellow Morel



鲨鱼骨炖花胶汤  
Double Boiled Fish Maw  
Soup with Shark's Cartilage

图片仅供参考。  
Pictures shown are for illustration purpose only.





## 特選魚翅

### SHARK'S FIN

	每位 Person
紅燒蟹肉翅 Braised Shark's Fin with Crab Meat	40 (45g)
紅燒雞絲翅 Braised Shark's Fin with Shredded Chicken	32 (45g)
高湯中鮑翅 Double Boiled Supreme Shark's Fin in Superior Broth	78 (100g)
紅燒中鮑翅 Braised Superior Shark's Fin in Brown Sauce	78 (100g)
菜膽燉中鮑翅 Double Boiled Superior Shark's Fin Soup with Cabbage	78 (100g)
帝國濃湯大排翅 Braised Supreme Shark's Fin in Thick Chicken Broth	128 每隻/Each
潮式紅燒粗針翅 Braised Shark's Fin in Teochew Style	58 (75g)
潮式紅燒中鮑翅 Braised Superior Shark's Fin in Teochew Style	78 (100g)



帝國濃湯大排翅  
Braised Supreme Shark's Fin  
in Thick Chicken Broth

图片仅供参考。  
Pictures shown are for illustration purpose only.

## 特選魚翅

### SHARK'S FIN

	每位 Person
甫魚蟹肉乾撈中鮑翅 Braised Superior Shark's Fin with Crab Meat & Dried Fish	70 (75g)
原盅雞燉中鮑翅 Double Boiled Superior Shark's Fin Soup with Chicken	58 (75g)
原盅佛跳牆 (請預定/6位起) Buddha Jump Over the Wall (Advance Order Required / Min Order 6 Person)	108
肘子雞燉中鮑翅 (請預定/6位起) Double Boiled Special Superior Shark's Fin with Ham & Chicken (Advance Order Required / Min Order 6 Person)	108
肘子菜膽燉中鮑翅 (請預定/6位起) Double Boiled Special Superior Shark's Fin with Ham & Chinese Cabbage (Advance Order Required / Min Order 6 Person)	108



甫魚蟹肉乾撈中鮑翅  
Braised Superior Shark's Fin  
with Crab Meat & Dried Fish

图片仅供参考。  
Pictures shown are for illustration purpose only.



## 官燕, 鮑魚, 海參, 花膠, 鵝掌類

BIRD'S NEST, ABALONE, SEA CUCUMBER, FISH MAW & GOOSE WEB

	每位 Person		
高湯燉官燕 Double Boiled Bird's Nest with Superior Broth	70	脆皮家鄉釀原條海參 Crispy Whole Sea Cucumber Stuffed with Minced Meat in Oyster Sauce	38 位/Person
蚧肉金絲燉官燕 Braised Bird's Nest with Crab Meat	70	涼瓜肉碎燜魚鰾 Stewed Fish Maw with Bitter Gourd & Minced Pork	34 小/Small
蠔皇碧綠澳洲鮮鮑脯 Braised Sliced Australian Fresh Abalone with Vegetables in Oyster Sauce	30	大芥菜肉碎燜魚鰾 Stewed Fish Maw with Mustard Green & Minced Pork	34 小/Small
蠔皇花膠澳洲鮮鮑脯 Braised Sliced Australian Fresh Abalone with Fish Maw in Oyster Sauce	60	蟹肉豆腐燜魚鰾 Stewed Fish Maw with Beancurd & Crab Meat	44 小/Small
蠔皇原只澳洲鮮鮑魚 Braised Australian Whole Abalone with Oyster Sauce	13 每十克/10g	花菇扣鵝掌 Braised Goose Web with Black Mushroom	16 位/Person
紅燜原條海參 Braised Whole Sea Cucumber in Oyster Sauce	20	黑椒粉絲鵝掌煲 Stewed Goose Web with Vermicelli & Black Pepper in Claypot	56 小/Small
紅燜家鄉釀海參 Braised Sea Cucumber Stuffed with Minced Meat in Oyster Sauce	18		



图片仅供参考。  
Pictures shown are for illustration purpose only.

# 蝦類，新鮮活蟹

## PRAWN & LIVE CRAB

	每百克 100g		每位 Person		
白灼蝦 Boiled Shrimp	10	黑松露菌油西施炒蟹肉 Sauteed Crab with Egg White in Italian White Truffle Oil			16
醉生蝦 Drunken Live Prawn	13		小 Small	中 Medium	大 Large
金銀蒜粉絲蒸開邊生蝦 Steamed Live Prawn with Vermicelli & Sauteed Garlic	11	鮮蘆筍炒蝦球 Sauteed Prawn with Asparagus	34	51	68
方魚焗生中蝦 Baked Live Prawn with Dried Fish in Gravy	11	潮式炒蝦球 Stewed Prawn in Teochew Style	30	45	60
黃金焗生中蝦 Baked Live Prawn with Salted Egg Yolk	11	乾炸蝦棗 Deep Fried Minced Prawn Ball	28	42	56
豉油皇乾煎生中蝦 Pan Fried Live Prawn with Superior Soy Sauce	11	宮保炒蝦球 Sauteed Prawn with Diced Chillies & Cashew Nuts	30	45	60
椒鹽焗生中蝦 Baked Live Prawn with Salt & Pepper	11				每百克 100g
黑椒粉絲生蝦煲 Stewed Live Prawn with Vermicelli & Black Pepper in Claypot	11	星洲辣椒大肉蟹 Baked Live Meat Crab with Chilli Sauce in Singapore Style			13
		黑胡椒焗大肉蟹 Baked Live Meat Crab with Black Pepper Sauce			13



椒鹽焗生中蝦  
Baked Live Prawn  
with Salt & Pepper



黑松露菌油西施炒蟹肉  
Sauteed crab with Egg White  
in Italian White Truffle Oil

图片仅供参考。  
Pictures shown are for illustration purpose only.





## 海鮮類

### SEAFOOD

	每條 Each		每位 Person
蘿蔔半煎煮黃花魚 Stewed Yellow Croaker Fish with Radish & Celery	32	煎焗鱈魚件 Deep Fried Cod Fish Fillet with Sauce	18
乾煎黃花魚 Pan Fried Yellow Croaker Fish	28	香煎鱈魚件 Pan Fried Cod Fish Fillet	18
梅子明爐馬友魚 Poached Threadfin Fish with Plum Sauce	36	椒鹽鱈魚件 Deep Fried Cod Fish Fillet with Pepper & Salt	18
豆醬蒸馬友魚 Steamed Threadfin Fish with Soy Bean Sauce	36	梅子蒸鱈魚件 Steamed Cod Fish Fillet with Plum Sauce	18
	每百克 100g		
潮式蒸鯧魚 Steamed Pomfret in Teochew Style	15		
豉汁蒸鯧魚 Steamed Pomfret with Black Bean Sauce	15		
梅子蒸鯧魚 Steamed Pomfret with Plum Sauce	15		



煎焗鱈魚件  
Deep Fried Cod Fish  
Fillet with Sauce



潮式蒸鯧魚  
Steamed Pomfret  
in Teochew Style

图片仅供参考。  
Pictures shown are for illustration purpose only.

# 海鮮類

## SEAFOOD

	小 Small	中 Medium	大 Large
帝國龍黃金甲 Pan Fried Cod Fish Fillet with Shrimp Paste in Special Sauce	42	63	84
麒麟蒸鱈魚片 Steamed Cod Fish with Ham & Black Mushroom	34	51	68
潮陽半煎煮鮫魚件 Stewed Pomfret Fillet with Radish & Celery	38	57	76
鹹菜番茄煮鮫魚件 Stewed Pomfret Fillet with Salted Vegetable & Tomatoes	38	57	76
骨香鮫魚件 Sauteed Pomfret Fish Fillet	42	-	84
干煎鮫魚件 Pan Fried Pomfret Fish Fillet	38	57	76
薑片炸田雞 Deep Fried Frog and Sliced Ginger	34	51	68
港式油爆田雞 Sauteed Frog in Hong Kong Style	30	45	60
潮式川椒炒田雞 Sauteed Frog with Teochew Peppercorn	30	45	60



帝國龍黃金甲  
Pan Fried Cod Fish Fillet with  
Shrimp Paste in Special Sauce

图片仅供参考。  
Pictures shown are for illustration purpose only.





## 海鮮類

### SEAFOOD

	小 Small	中 Medium	大 Large
椒鹽百花鮮魷 Deep Fried Squid Stuffed with Minced Shrimp in Pepper & Salt	32	48	64
潮式油泡鮮魷 Sauteed Squid in Teochew Style	26	39	52
黃金焗鮮魷 Deep Fried Squid with Salted Egg Yolk	28	42	56
韭皇炒鮮魷 Sauteed Squid with Yellow Chives	28	42	56
潮州蠔仔烙 Pan Fried Baby Oyster in Flour Omelette	28	42	56
潮州芋頭烙 Pan Fried Flour Omelette with Taro	24	36	48
潮州蘿蔔烙 Pan Fried Flour Omelette with Radish	22	33	44
黃金石榴果 (請預定) Deep Fried "Shi-Liu" Ball (Advance Order Required)	22	33	44



潮州蠔仔烙  
Pan Fried Baby Oyster  
in Flour Omelette



韭皇炒鮮魷  
Sauteed Squid with  
Yellow Chives

图片仅供参考。  
Pictures shown are for illustration purpose only.

# 生猛海鮮

## LIVE SEAFOOD

東星班  
Coral Trout

每百克  
100g

時價  
Seasonal price

多寶魚 (請預定)  
Turbot Fish  
(Advance Order Required)

時價  
Seasonal price

筍壳魚  
Soon Hock Fish

11

生果魚 (請預定)  
King Fish  
(Advance Order Required)

10

清蒸	Steamed with Superior Soy Sauce
潮式蒸	Steamed in Teochew Style
梅子蒸	Steamed with Plum Sauce
檸檬蒸	Steamed with Lemon
豉汁蒸	Steamed with Black Bean Sauce
米酒煮	Cooked with Chinese Rice Wine
油浸	Deep Fried
乾煎	Pan Fried



加拿大象拔蚌  
Canadian Geoduck Clam Sashimi

图片仅供参考。  
Pictures shown are for illustration purpose only.





# 生猛海鮮

## LIVE SEAFOOD

每百克  
100g

生猛澳洲龍蝦  
Australian Lobster

時價  
Seasonal price

加拿大象拔蚌  
Canadian Geoduck Clam

時價  
Seasonal price

波士頓龍蝦  
Boston Lobster

時價  
Seasonal price

刺身  
Sashimi  
上湯灼  
Poached with Superior Soup  
潮式油泡  
Sauteed in Teochew Style

珍珠龍蝦 (請預定)  
Baby Lobster  
(Advance Order Required)

16

蘇格蘭竹筒蚌  
Scottish Bamboo Clam

時價  
Seasonal price

雞油花雕酒蒸  
Steamed with Chinese Wine  
黃金焗  
Baked with Salted Egg Yolk  
上湯焗  
Baked with Superior Broth  
姜蔥焗  
Baked with Ginger & Shallots  
焗面  
Braised with Noodles

金銀蒜蒸  
Steamed with Minced Garlic  
XO醬炒  
Sauteed with XO Sauce  
潮式油泡  
Sauteed in Teochew Style

阿拉斯加蟹 (請預定)  
Alaskan Crab  
(Advance Order Required)

時價  
Seasonal price

凍食 (請預定) Served Cold (Advance Order)  
雞油花雕酒蒸  
Steamed with Chinese Wine  
梅子蒸  
Steamed with Plum Sauce  
姜蔥焗  
Baked with Ginger & Shallots



姜蔥焗波士頓龍蝦‘面薄’  
Boston Lobster Baked with Ginger  
& Shallots ‘Mee Pok’

图片仅供参考。  
Pictures shown are for illustration purpose only.

# 豬肉類

## PORK

	小 Small	中 Medium	大 Large
潮式炒豬頸肉 Sauteed Pork Collar in Teochew Style	22	33	44
蝦膏蒸豬頸肉 Steamed Pork Collar with Shrimp Paste	22	33	44
椒鹽豬頸肉 Deep Fried Pork Collar with Salt & Pepper	22	33	44
豉油王乾煎豬頸肉 Pan Fried Pork Collar in Superior Soy Sauce	22	33	44
韭皇炒豬頸肉 Sauteed Pork Collar with Yellow Chives	24	36	48
栗子排骨大芥菜 Braised Pork Rib with Mustard Green & Chestnut	24	36	48



招牌咕嚕肉  
Sweet & Sour Pork





## 豬肉類

### PORK

	小 Small	中 Medium	大 Large
鼓汁凉瓜排骨煲 Stewed Pork Rib with Bitter Gourd & Drum Sauce in Claypot	24	36	48
京都焗排骨皇 Baked Pork Rib in Sweet & Sour Sauce	28	42	56
南乳香酥骨 Deep Fried Pork Rib with Red Fermented Beancurd Sauce	28	42	56
招牌咕嚕肉 Sweet & Sour Pork	28	42	56
马蹄吊片蒸肉饼 Steamed Pork Patty with Squid & Water Chestnut	22	33	44
咸鱼蒸肉饼 (蒸/煎) Steamed Pork Patty with Salted Fish (Steamed / Pan Fried)	22	33	44



咸鱼蒸肉饼 (蒸/煎)  
Steamed Pork Patty with Salted  
Fish (Steamed / Pan Fried)

# 牛肉類

## BEEF

	小 Small	中 Medium	大 Large
沙爹炒美國肥牛肉 Sauteed Sliced US Beef in Satay Sauce	34	51	68
沙爹粉絲美國肥牛肉煲 Stewed Sliced US Beef with Vermicelli & Satay Sauce in Claypot	34	51	68
潮式川椒炒美國肥牛肉 Sauteed Sliced US Beef with Teochew Peppercorn	34	51	68
鮮蘑菇炒美國肥牛肉 Sauteed Sliced US Beef with Fresh Mushrooms	38	54	76
白灼美國肥牛肉 Poached Sliced US Beef in Special Soy Sauce	38	57	76



白灼美國肥牛肉  
Poached Sliced US Beef in  
Special Soy Sauce





## 牛肉類

### BEEF

	小 Small	中 Medium	大 Large
芥蘭炒美國肥牛肉 Sauteed Sliced US Beef with Hong Kong Kai Lan	34	51	68
上湯灼美國肥牛肉 Poached Sliced US Beef in Superior Broth	34	51	68
黑椒炒美國肥牛肉 Sauteed Sliced US Beef with Black Pepper	34	51	68
黑椒牛柳粒 Sauteed Diced Beef with Black Pepper	36	54	76
蒜片牛柳粒 Sauteed Diced Beef with Sliced Garlic	36	54	76
萝卜炆牛腩煲 Braised Beef Brisket with Radish in Claypot			份 Serving 38



蒜片牛柳粒  
Sauteed Diced Beef  
with Sliced Garlic

# 雞類

## CHICKEN

	半隻 Half	每隻 Whole
煙燻雞 (請預定) Smoked Chicken (Advance Order Required)		56
脆皮炸子雞 Roasted Crispy Chicken	28	56
麒麟玉樹雞 Steamed Boneless Chicken with Ham & Vegetable	33	66
菜膽上湯雞 Steamed Chicken with Chinese Cabbage	33	66



脆皮炸子雞  
Roasted Crispy Chicken



潮式川椒炒雞球  
Sauteed Diced Chicken  
with Teochew Peppercorn

图片仅供参考。  
Pictures shown are for illustration purpose only.





## 雞類

### CHICKEN

	小 Small	中 Medium	大 Large
汕頭石榴雞 (請預定) Steamed Diced Chicken Wrapped with Egg White Skin (Advance Order Required)	26	39	52
潮式川椒炒雞球 Sautéed Diced Chicken with Teochew Peppercorn	20	30	40
咕嚕雞球 Sweet & Sour Chicken Fillet	20	30	40
宮保雞丁 Sautéed Diced Chicken with Diced Chillies & Cashew Nuts	20	30	40
腰果炒雞丁 Sautéed Diced Chicken with Cashew Nut	20	30	40
荔芋金瓜滑雞煲 Stewed Chicken with Yam, Pumpkin & Coconut Milk in Claypot	22	33	44
啫啫豬潤滑雞煲 Stewed Chicken with Pig's Liver in Claypot	22	33	44
豉汁涼瓜滑雞煲 Stewed Chicken with Bittergourd with Black Bean Sauce in Claypot	22	33	44



荔芋金瓜滑雞煲  
Stewed Chicken with Yam, Pumpkin  
& Coconut Milk in Claypot

图片仅供参考。  
Pictures shown are for illustration purpose only.

# 豆腐，蛋類，煲仔

## BEANCURD, EGG & CLAYPOT

	小 Small	中 Medium	大 Large
海參蹄筋肉丸煲 Braised Sea Cucumber with Pork Tendon and Meatball in Claypot	64	96	128
海鮮扒菠菜豆腐 Braised Spinach Beancurd with Seafood	26	39	52
海鮮豆腐煲 Stewed Beancurd with Seafood in Claypot	28	42	56
紅燒豆腐 Braised Beancurd with Mushroom & Vegetables	18	27	36
四喜豆腐 Braised Beancurd with Assorted Meat & Scallop	30	45	60
三菇扒菠菜豆腐 Braised Spinach Beancurd with Assorted Mushroom	20	30	40
鹹魚雞粒豆腐煲 Stewed Beancurd with Diced Chicken & Salted Fish in Claypot	20	30	40
欖菜肉碎燜豆腐 Stewed Beancurd with Preserved Black Olives & Minced Pork	20	30	40



四喜豆腐  
Braised Beancurd  
with Assorted Meat & Scallop

图片仅供参考。  
Pictures shown are for illustration purpose only.





## 豆腐，蛋類，煲仔

### BEANCURD, EGG & CLAYPOT

	小 Small	中 Medium	大 Large
菜脯肉碎煎蛋 Pan Fried Omelette with Minced Pork & Preserved Radish	20	30	40
白飯魚煎蛋 Pan Fried Omelette with Silver Fish	22	33	44
菜脯煎蛋 Pan Fried Omelette with Preserved Radish	18	27	36
蟹肉乾燒茄子煲 Stewed Egg Plant with Crab Meat in Claypot	30	45	60
沙茶肉菘焗茄子煲 Stewed Eggplant with Minced Meat & Satay Sauce in Claypot	20	30	40
魚香茄子煲 Stewed Egg Plant with Minced Pork & Diced Salted Fish in Claypot	20	30	40
煎釀三寶煲 Stuffed Minced Shrimp with 3 Kinds of Vegetables in Claypot	22	33	44
家鄉南乳齋煲 Stewed Mixed Vegetables with Red Fermented Beancurd Sauce in Claypot	20	30	40
瑤柱粉絲雜菜煲 Stewed Dried Scallop & Mixed Vegetables with Vermicelli in Claypot	22	33	44

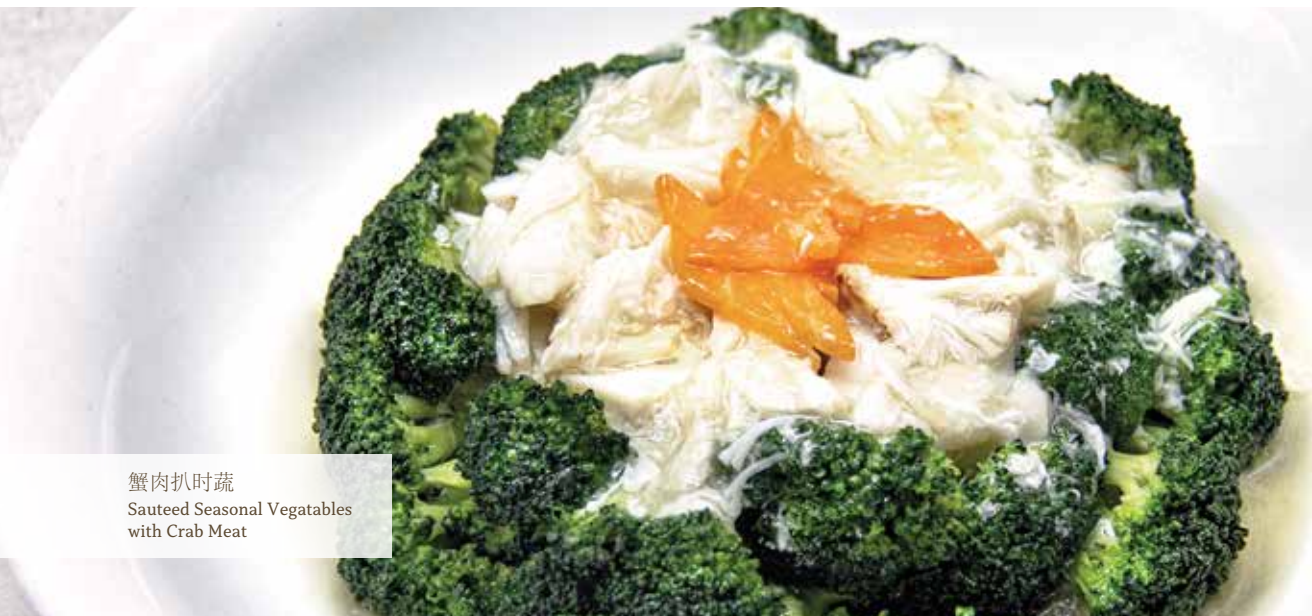


蟹肉乾燒茄子煲  
Stewed Egg Plant with  
Crab Meat in Claypot

## 蔬菜類

### VEGETABLE

	小 Small	中 Medium	大 Large
雲腿扒四蔬 Braised Assorted Vegetables with Chinese Ham	26	39	52
雲腿蓉炆津白 Braised Chinese Cabbage with Minced Yunnan Ham	22	33	44
欖菜肉碎四季豆 Sauteed String Bean & Minced Meat with Preserved Black Olives	20	30	40
家鄉小炒皇 Sauteed Shredded Chicken with Chives & Shredded Yam	22	33	44
方魚炒芥蘭 Fried Hong Kong Kai Lan with Dried Fish	20	30	40
梅菜扒芥蘭 Braised Hong Kong Kai Lan with Preserved "Mei Cai"	20	30	40
濃雞湯浸時蔬 Poached Seasonal Vegetables in Chicken Broth	20	30	40



蟹肉扒時蔬  
Sauteed Seasonal Vegetables  
with Crab Meat

圖片僅供參考。  
Pictures shown are for illustration purpose only.





## 蔬菜類

### VEGETABLE

	小 Small	中 Medium	大 Large
栗子焗大芥菜 Stewed Mustard Green with Chestnut	22	33	44
花菇扒大芥菜 Braised Mustard Green with Black Mushroom	22	33	44
普寧豆醬白菜苗 Sauteed Baby Chinese Cabbage with Soy Bean Sauce	18	27	36
靈芝菇扒時蔬 Braised Seasonal Vegetables with Honshimeji Mushroom	18	27	36
竹筴瑤柱扒西蘭花 Braised Broccoli with Bamboo Fungus & Dried Scallop	26	39	52
蟹肉扒時蔬 Sauteed Seasonal Vegetables with Crab Meat	30	45	60



竹筴瑤柱扒西蘭花  
Braised Broccoli with Bamboo  
Fungus & Dried Scallop

## 飯，粥類

### RICE & CONGEE

	小 Small	中 Medium	大 Large
鮑汁海鮮荷葉飯 Steamed Diced Seafood Rice with Abalone Sauce Wrapped in Lotus Leaf	30	45	60
蟹肉瑤柱蛋白炒飯 Fried Rice with Dried Scallop, Crab Meat & Egg White	30	45	60
潮州芋頭炒飯 Fried Rice with Diced Taro	22	33	44
揚州炒飯 Fried Rice with BBQ Pork & Prawn in "Yang Zhou" Style	22	33	44
鹹魚雞絲炒飯 Fried Rice with Shredded Chicken & Salted Fish	20	30	40
欖菜肉碎炒飯 Fried Rice with Minced Pork & Preserved Black Olive	20	30	40
海鮮炒飯 Fried Rice with Diced Seafood	30	45	60
美极牛崧炒飯 Fried Rice Minced Beef with Maggie Soy Sauce	26	39	52
海鮮鴛鴦米炒飯 Seafood Fried Rice with Crispy Rice	30	45	60



蟹肉瑤柱蛋白炒飯  
Fried Rice with Dried Scallop,  
Crab Meat & Egg White





## 飯，粥類

### RICE & CONGEE

	每位 Person
海鮮鴛鴦米泡飯 (4位起) Crispy Rice in Seafood Soup (Min Order 4 Person)	14
鮑魚肉碎粥 Congee with Shredded Abalone & Minced Meat	28
鮑魚三絲粥 Congee with Shredded Abalone, Squid & Chicken	30
鮮魷魚片粥 Congee with Sliced Pomfret	16
蠔仔肉碎粥 Congee with Minced Pork & Baby Oyster	14
方魚肉碎粥 Congee with Minced Pork & Dried Fish	12



鮑魚三絲粥  
Congee with Shredded Abalone,  
Squid and Chicken

图片仅供参考。  
Pictures shown are for illustration purpose only.

# 粉，麵類

## VERMICELLI & NOODLE

	每位 Person		
	小 Small	中 Medium	大 Large
姜葱銀芽蚧肉湯伊麵 E-Fu Noodles with Bean Sprouts, Ginger & Spring Onion Crab Meat in Broth			16
黑松露油靈芝菇炆面卜 Stewed "Mee-Pok" Noodles with Honshimeji Mushroom in Black Truffle Oil	20	30	40
海鮮炒生面 Fried Crispy Noodles with Seafood	28	42	56
雪菜肉絲炒生面 Fried Crispy Noodles with Shredded Pork & Preserved "Xue Cai"	20	30	40
蝦子蘑菇乾燒伊麵 Stewed E-Fu Noodles with Fresh Mushroom & Shrimp Roe	18	27	36
香煎糖醋伊麵 Crispy E-Fu Noodles Accompaniment with Sugar & Vinegar	20	30	40
XO醬茄子燜面卜 Stewed "Mee-Pok" Noodles with Eggplant & XO Sauce	20	30	40
滑蛋蝦球炒河粉 Braised Hor Fun with Prawn & Egg Gravy	26	39	52
沙爹牛肉炒河粉 Wok Fried Hor Fun with Sliced Beef in Satay Sauce	26	39	52



干炒牛肉河粉  
Wok Fried Hor Fun with Beef

图片仅供参考。  
Pictures shown are for illustration purpose only.





## 粉，麵類

### VERMICELLI & NOODLE

	小 Small	中 Medium	大 Large
干炒牛肉河粉 Wok Fried Hor Fun with Beef	26	39	52
家鄉玉蘭菜脯炒河粉 Wok Fried Hor Fun with Diced Kai Lan & Preserved Radish	20	30	40
家鄉炒米粉 Wok Fried Vermicelli with Shredded Pork	22	33	44
星洲炒米粉 Wok Fried Vermicelli in Singapore Style	22	33	44
雪菜火鴨絲炆鴛鴦粉 Braised Duo Vermicelli with Roasted Duck and Preserved 'Xue Cai'	22	33	44



家鄉玉蘭菜脯炒河粉  
Wok Fried Hor Fun with Diced  
Kai Lan & Preserved Radish

图片仅供参考。  
Pictures shown are for illustration purpose only.

## 甜品類

### DESSERT

	每位 Person		每位 Person
冰花燉官燕 Double Boiled Bird's Nest with Rock Sugar	68	紅酒薄荷芒果凍 Chilled Fresh Mango with Red Wine & Mint Jelly	7
紅蓮燉雪蛤 Double Boiled Hashima with Lotus Seed	15	潮州水晶包 Steamed Crystal Dumpling in Teochew Style	6.5
秘制龜苓膏 Chinese Herbal jelly	7.5	楊枝甘露 Mango Sago with Pomelo	8
福果芋泥 Mashed Taro with Ginkgo	6.5	香芒凍布甸 Chilled Mango Pudding	7
金瓜芋泥 Mashed Taro with Pumpkin	6.5	龍眼杏仁豆腐 Chilled Almond Beancurd with Longan	6
生磨核桃露 Walnut Cream	7.5	反沙芋條 Deep Fried Taro with Sugar	28
生磨杏仁茶 Chinese Almond Cream	7.5	桂花紅豆糕 Osmanthus & Red Beans Jelly	7
潮式清甜湯 Soup with White Fungus & Red Dates	6	擂沙湯圓 (4粒起) Black Sesame Glutinous Rice Ball on Grated Peanuts (Min Order 4pcs)	2 每粒/Each



冰花燉官燕  
Double Boiled Bird's Nest  
with Rock Sugar



福果芋泥  
Mashed Taro with Ginkgo

图片仅供参考。

Pictures shown are for illustration purpose only.







帝國軒

Empire Fine Chinese Cuisine