

故事

火锅在“三国时期”正式引入时，在中国古代皇室和中国文化中占有一席之地。它曾深受过乾隆帝、嘉庆帝和慈禧太后喜爱。而如今，火锅在亲朋好友们中大受欢迎，也是珍惜亲人陪伴的特殊时光。它也逐渐融入成为东方文化的一部分。

《金帝火锅》力求秉承共享火锅的意义，同时为粤菜带来新的独特风味。我们欢迎您在轻松的氛围和友好的服务下享用丰盛的餐点。品尝我们特别调制的汤底，享受您即将开始的美食之旅。

Story

The hotpot found its place among the royals of ancient China and Chinese culture when it was formally introduced during the “Three Kingdoms Period”. It is known to be loved by Emperor Qian Long, Jia Qing and Empress Dowager Ci Xi. Today, it has become a quintessential part of Eastern culture and an increasingly popular meal enjoyed amongst friends and family.

Empire Hotpot seeks to uphold the historical significance of sharing a hot pot while also bringing new unique twists to Cantonese dishes. We welcome you to a hearty meal in a relaxed ambience surrounded by friendly servers. Savour the exquisite flavours of our specially concocted soups and relish the culinary journey you are about to embark on.

拥有超过三十年烹饪经验的陈家俊师傅曾担任香港和新加坡顶级餐厅的主厨，如今现任于帝国轩和金帝火锅。

陈师傅深谙传统粤菜和潮州美食。他也把家乡的味道带入他的创作中。他专注季节性和优质食材，不断寻求创新和突破。

食客从菜肴里能品出陈师傅追求美食的热诚和生活中的乐趣。

Head chef, Chan Ka Chun has over 30 years of culinary experience helming top restaurants in Hong Kong and Singapore, with his latest stint at Empire Fine Chinese Cuisine and Empire Hotpot.

Well versed in traditional Cantonese dishes and Teochew delicacies, Chef Chan brings a taste of his hometown into his creations. With a focus on seasonal items and quality ingredients, he embarks on a continual quest to innovate and deliver thoughtful dishes to the table.

Chef Chan's passion and down-to-earth nature is reflective in the food he serves - Comforting and flavourful with the joys of life.

“
我对这份工作的热情
使得我的人生充满乐趣”

—— 陈家俊师傅





欢聚一堂，
共享美食



強力推介

金帝龙虾锅

Empire Supreme Lobster Broth

由波士顿龙虾(半只)、金笋、金瓜和洋葱配制成的金黄色汤底, 其口味鲜甜, 并含有助于眼睛健康的胡萝卜素, 也能补充体内维生素A。

Savour the sweet crustacean flavours of the golden yellow soup made from Boston lobster, golden bamboo shoot, pumpkin and onion, which also brings about a myriad of health benefits for your eye and skin.
(Please note that each pot contains half a lobster.)

原价 \$76
\$38 (半只)
\$68 (一只)



Pictures shown are for illustration purpose only. Prices are subjected to 10% service charge and prevailing GST.



鲨鱼骨花胶汤

Fish Maw & Shark's Cartilage Soup

结合了优质的食材和药材，如花胶、鲨鱼骨、龙眼果和枸杞子。富含胶原蛋白和蛋白质，口感顺滑，滋补，美白又养颜，深得大众的喜爱。

Combining high-quality ingredients including fish maw, shark bone and herbs like dried longan fruit and wolfberry, this beloved soup is smooth-tasting, extremely nourishing and rich in collagen and protein.

全锅 \$38
Full Pot

半锅 \$19
Half Pot



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花旗参天麻鱼云汤

American Ginseng & Angelica Root Fish Head Soup

从大家熟悉的鱼头汤汲取灵感，将其变成补身益体的汤底。秘方里加入了高等的花旗参、当归、天麻、红枣和枸杞子。能帮助缓解失眠，去头风和提神补气。

Reminiscent of the local fish head soup, our recipe is elevated with the addition of high-grade American ginseng, Angelica root, gastrodia, red dates and wolfberry. This nutritious soup aims to increase vitality while relieving insomnia and headache.

全锅
Full Pot

\$28



四川麻辣锅

Sichuan Spicy Hotpot

汤里满满的花椒、青椒、白豆蔻和辣椒是麻辣火锅的特色。享受只有麻辣火锅才能带来的辛麻口味，浓郁扑鼻的油香和独有的霸气。

Made from a blend of Sichuan peppercorn, green pepper, cardamom and dried chilli, relish in the spicy, numbing sensation, accompanied by the aromatic chilli oil fragrance that only a mala hotpot can satisfy.

全锅
Full Pot

\$20

半锅
Half Pot

\$10



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高山羊肚菌

Chicken Soup with Yellow Morel

综合了羊肚菌、姬松茸、蟲草花、竹笙、茶山菇、红枣和枸杞子等多种有益身体的食材。汤底香醇的口感包您回味无穷。

Enriched with a pot of morel mushrooms, Agaricus blazei Murrill, Cordyceps flower, bamboo fungus and other ingredients, this nourishing soup is gratifying with a rich mellow taste.

全锅 \$28
Full Pot

半锅 \$14
Half Pot

清酒蚬汤

Japanese Rice Wine Clam Soup

蛤蜊、昆布、白萝卜、豆腐和日本清酒熬制的汤底，鲜甜可口，低热量又暖胃。与其它火锅配料一块享用恰到好处。

The combination of clams, kelp, daikon, silky tofu and Japanese sake results in a low-calorie comfort soup which is easy-drinking, delicious and well-balanced with other hotpot ingredients.

全锅 \$28
Full Pot

半锅 \$14
Half Pot

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秘制沙爹锅

Homemade Satay Hotpot

灵感来自我们的道地沙爹美食，并研制成大家能一起共享的汤底。充满坚果香味和辣椒油带来的小刺激。俱有营养价值的花生以其高浓度的蛋白质和维生素而闻名，有助于强化认知能力，抗衰老等作用。

Inspired by our local favourite satay dish, indulge in a special satay soup concoction that's filled with nutty fragrance and a dash of chilli oil for that extra kick. Peanuts, known for their high concentration of protein and vitamins, aid in strengthening cognitive functions, anti-aging and more.

全锅 \$18
Full Pot

半锅 \$9
Half Pot

意大利番茄汤

Italian Tomato Soup

大量的番茄呈现了诱人的橙红色汤底，酸甜的口感再加上香脆的玉米和烫溜溜的马铃薯，想必让人垂涎三尺。它不但含有抗氧化剂，维生素C和番茄红素，还具有抗癌与强健心脏的功效。

Tuck into this tantalising pot of sweet and sour soup, crunchy corn on cob and potatoes. Contains antioxidants, vitamin C and lycopene, and helps in cancer prevention and heart health.

全锅 \$18
Full Pot

半锅 \$9
Half Pot

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一锅到底
香气四溢



小菜

Appetizer



黄金鱼皮 | \$12.80

Deep Fried Fish Skin with Salted Egg Yolk

香脆诱人, 垂涎三尺

Tempting and delicious crunchy fish skin

凉拌手帕黄瓜 | \$7.80

Cucumber with Minced Garlic

凉拌黑木耳 | \$9.80

Marinated Black Fungus

麻辣黑木耳 | \$9.80

Sichuan Marinated Black Fungus

麻辣鸭舌 | \$10.80

Sichuan Marinated Duck Tongue

麻辣猪耳朵 | \$12.80

Sichuan Marinated Pig Ear

椒盐鸡软骨 | \$9.80

Deep Fried Chicken Soft Bone with Salt & Pepper

椒盐白饭鱼 | \$12

Deep Fried Silver Fish with Salt & Pepper

椒盐鸭舌 | \$10.80

Deep Fried Duck Tongue with Salt & Pepper

酥炸水饺 | \$11.80

Deep Fried Shrimp Dumpling

酥炸云吞 | \$11.80

Deep Fried Shrimp Wanton



Chef's recommendation

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东星斑 | 时价/Seasonal Price
Coral Trout

多宝鱼 | 时价/Seasonal Price
Turbot Fish

顺壳鱼 | \$10 (每百克/100gram)
Marble Goby

大鱼头 | \$12 (1只/piece)
Fish Head

鲳鱼 | \$15 (每百克/100gram)
Pomfret

**提供1条或半条*

**Available as whole or half fish*

石斑鱼球 | \$23 (1份/portion)
Garoupa Fillet

石斑鱼腩 | \$23 (1份/portion)
Garoupa Belly

活海鲜

Live Seafood



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澳洲龙虾 | 时价/Seasonal Price
Australian Lobster

波士顿龙虾 | \$14 (每百克/100gram)
Boston Lobster

澳洲带子 | \$12 (1份/portion)
Australian Scallop

花胶筒 | \$12 (1件/piece)
Sun-dried Fish Maw



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加拿大象拔蚌 | 时价/Seasonal Price
Canadian Geoduck Clam

苏格兰竹蚌 | 时价/Seasonal Price
(1只/piece)
Scottish Bamboo Clam

南非鲍鱼 | \$28 (1只/piece)
South African Abalone

田鸡 | \$9 (1只/piece)
Frog

加拿大生蚝 | \$8 (1只/piece)
Canadian Oyster

*不宜生吃

*Not to be consumed raw

花甲蚬 | \$6 (每百克/100gram)
Giant Clam

游水生虾 | \$10 (每百克/100gram)
Live Prawn

黄膏蟹 | \$10 (每百克/100gram)
Roe Crab

大肉蟹 | \$12 (每百克/100gram)
Crab

鲜鱿鱼 |
\$24 (每份/per portion)
Fresh Squid



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*提供整份和半分
*Available in whole and half portion



美国肥牛片 | \$32/\$16
USA Sliced Beef

卤牛肚 | \$10/\$5
Marinated Beef Tripe

美国金钱展 | \$16/\$8
USA Beef Shank



鹿兒島A4和牛片 | \$96/\$48
Kagoshima A4 Wagyu Beef

上等进口, 牛肉之王
High-grade imported beef



鹿兒島A4和牛粒 | \$96/\$48
Kagoshima A4 Wagyu Beef Cube



Chef's recommendation

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*提供整份和半分

*Available in whole and half portion

猪

Pork

猪皮 | \$6/\$3

Pig Skin

猪蹄根 | \$8/\$4

Pig Tendon

猪肝 | \$8/\$4

Pig Liver

猪腰 | \$12/\$6

Pig Kidney

猪颈肉 | \$14/\$7

Pig Neck



日本白猪腩片 | \$20/\$10

Shirobuta Pork Belly



日本黑猪肩肉片 | \$28/\$14

Premium Japanese Kurobuta Pork Collar



日本黑猪五花肉片 | \$28/\$14

Premium Japanese Kurobuta Pork Belly

下锅好菜, 涮一涮, 入口即化

Perfect for shabu-shabu style



Chef's recommendation

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家禽

Poultry

鸭舌 | \$10/\$5

Duck Tongue

新鲜滑鸡球 | \$8/\$4

Sliced Fresh Chicken



花雕鸡件 | \$15 (半只/Half)

Drunken Chicken with Chinese Wine

肉质滑嫩可口, 酒香扑鼻

Succulent meat in Huadiao fragrance

*提供整份和半分
*Available in whole and half portion

羊

Lamb

澳洲羊肉片 | \$20/\$10

Australian Lamb



Chef's recommendation

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五粉拌粉，
满心愉悦

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手工

Handmade



帝国四宝 | \$12

Empire Four Treasure Paste

每种各两粒：牛肉，墨鱼，猪肉，鲜虾

Two per flavour: Beef, Cuttlefish, Pork, Prawn

猪肉滑 | \$10

Pork Paste

牛肉滑 | \$12

Beef Paste

墨鱼滑 | \$12

Cuttlefish Paste

鲜虾滑 | \$14

Prawn Paste

鱼面 | \$12

Fish Noodle

猪肉丸

Pork Ball

墨鱼丸

Cuttlefish Ball

鲮鱼丸

Dace Fish Ball

牛肉丸

Beef Ball

鲜虾丸

Prawn Ball

整份
Whole
Portion

半份
Half
Portion
(Min. 2)

\$8

\$4

\$10

\$5

\$10

\$5

\$12

\$6

\$12

\$6



Chef's recommendation

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*提供8粒和4粒

*Available in 8-piece and 4-piece



鲜虾云吞 | \$16/\$8
Fresh Shrimp Wanton



鲜虾水饺 | \$20/\$10
Fresh Shrimp Dumpling

韭菜饺 | \$16/\$8
Fresh Chive Dumpling

西洋菜饺 | \$16/\$8
Fresh Watercress Dumpling

带子饺 | \$20/\$10
Fresh Scallop Dumpling



Chef's recommendation

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蔬菜

Vegetables

蔬菜拼盘 | \$12

Assorted Vegetable Platter

响铃杂菌蔬菜盘 | \$35

Assorted Vegetable & Mushroom Platter

厨师即日精选

A selection of seasonal vegetables

白菜仔 | \$5

Baby Cabbage

小番茄 | \$3

Tomato

油麦菜 | \$5

Romaine Lettuce

粟米 | \$3.50

Corn

大豆芽 | \$3.50

Soybean Sprout

菠菜 | \$5

Spinach

白萝卜片 | \$3.50

Sliced Radish

冬瓜 | \$3.50

Winter Melon

苋菜 | \$5

Baby Chinese Spinach

薯仔片 | \$3.50

Sliced Potato

娃娃菜 | \$5

Tianjin Baby Cabbage

西洋菜 | \$6

Watercress

莲藕片 | \$3.50

Sliced Lotus Root

茼蒿 | \$5

Crown Daisy

菜心苗 | \$6

HK Baby Choy Sum

炸芋头片 | \$6

Sliced Yam

莴笋 | \$5

Lettuce Stem



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菌菇

Mushroom



杂菌拼盘 | \$12
Assorted Mushroom Platter

厨师即日精选
A selection of seasonal mushrooms



日本鲜冬菇 | \$4
Shiitake Mushroom

灵芝菇 | \$4
'Ling Zhi' Mushroom

杏鲍菇 | \$5
King Oyster Mushroom

鲜蘑菇 | \$5
Button Mushroom

竹笙 | \$5
Bamboo Pith

野生黑木耳 | \$5
Wild Black Fungus

金针菇 | \$6
Enoki Mushroom



Chef's recommendation

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其它

Others

豆类

Soya

炸豆卜 | \$4
Deep Fried Beancurd Puff

百页 | \$4
Tofu Skin

豆根 | \$4.50
Dried Beancurd



冻豆腐 | \$5
Chilled Beancurd

响铃 | \$6
Deep Fried Beancurd Skin

鸡蛋 | \$1.50
Egg

松花皮蛋 | \$3
Century Egg

海带 | \$4
Kelp

午餐肉 | \$5
Luncheon Ham

鲜淮山 | \$6
Chinese Yam

鹌鹑蛋 | \$6
Quail Egg

鲜蟹柳条 | \$6
Fresh Crab Sticks

迷你芝士肠 | \$6
Mini Cheese Hotdog



Chef's recommendation

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粉丝 | \$3
Glass Vermicelli

生面 | \$4
Egg Noodle

河粉 | \$4
Hor Fun

即食面 | \$4
Instant Noodle

面卜 | \$4
'Mee Pok' Noodle

稻庭乌冬 | \$6
Inaniwa Udon

米粉 | \$4
Rice Vermicelli

绿豆粉皮 | \$4
Green Bean Noodle



红菜头面 | \$6
Beetroot Noodle

菠菜面 | \$6
Spinach Noodle

南瓜面 | \$6
Pumpkin Noodle

白饭 | \$1.50
Rice



Chef's recommendation

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甜点

Desserts



擂沙汤圆 | \$1.80 (1粒/ball)
Black Sesame Glutinous Rice Ball on Grated Peanuts
*至少四粒
*Minimum order of four

冰糖桂花糕 | \$6
Chilled Osmanthus Jelly Cake

椰汁绿豆糕 | \$6
Chilled Coconut Green Bean Cake

豆沙窝饼 | \$9.80
Pan-Fried Red Bean Paste Pancake

红豆汤 | \$5
Sweetened Red Bean Soup

姜茶汤圆 | \$6
Glutinous Rice Ball with Ginger Soup

杨枝甘露 | \$7.50
Mango Sago with Pomelo

冷饮

Drinks

可乐 | \$3.50 (330ml)
Coke

健怡可乐 | \$3.50 (330ml)
Coke Light

雪碧 | \$3.50 (330ml)
Sprite

汤力水 | \$3.50 (330ml)
Tonic Water

依云水 | \$4.50 (330ml)
Evian Water

巴黎有气矿泉水 | \$4.50 (330ml)
Perrier Water



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清热罗汉果夏枯草
Chinese Herbal Tea

\$2.50 (1杯/glass)
\$10 (1壶/jug)



生津酸梅汤
Sour Plum Drink

\$2.50 (1杯/glass)
\$10 (1壶/jug)

嘉士伯啤酒 | \$9 (330ml)
Carlsberg Beer

喜力啤酒 | \$9 (330ml)
Heineken Beer

老虎啤酒 | \$9 (330ml)
Tiger Beer

青岛啤酒 | \$9 (330ml)
Tsing Tao Beer

健力士黑啤酒 | \$10 (330ml)
Guinness Stout Beer



Chef's recommendation

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