

The image displays a dense, repeating pattern of traditional Chinese embroidery. The design is set against a solid black background. It features three primary motifs: pine trees with their characteristic needle clusters, bamboo stalks with sharp, pointed leaves, and plum blossom branches with small, five-petaled flowers. The pine and bamboo elements are rendered in a bright, shimmering gold thread, while the plum blossoms and some of the bamboo leaves are in white. The overall composition is balanced and elegant, typical of high-quality silk embroidery used for decorative linings or book covers.

*empress
of china*





The Chinese symbol “FU” is generally hung outside doors to welcome prosperity and we wish you the same as your taste buds prepare for a journey to exotic Szechuan.

A land of precipitous mountains, home to the panda and the Yangtse gorges; and best known for the three influential provinces of Szechuan, Hunan and Yunnan, it is also one of the country’s most fertile regions where diverse agriculture is practiced nearly all the year round.

The route to discover the real Szechuan is through its cuisine. Distinctive and contrasting flavors matched against contrasting texture set Szechuan cuisine apart.

Many people, when they encounter Szechuan food, find it highly seasoned and spicy. Fresh and dried red chillies are evident, providing the fiery result. But in fact, the sophistication of Szechuan cooking goes far behind its spiciness. Unique to its style is the clever use of ‘Fagra’ pepper, a fragrant spice with lemony overtones that tantalizes the taste buds, awakening them so that once stimulated they will be able to appreciate the full range of flavors and after tastes of culinary secrets and recipes handed down the ages from generation to generation.

We are proud to bring the magic of authentic Szechuan delicacies alive by blending hot, sweet, sour and salty flavors in the same age-old manner.

At Empress of China, it is indeed fine dining of regal kind where your palate will certainly appreciate the distinctive flavors that were once the exclusive privilege of royalty.





Flavors from Yunnan...

Yunnan, "the kingdom of plants and animals", the country's most southwesterly province is not only known for its extremely varied topography and climate, but is rather popular for different styles of food and cooking. Many of these cooking styles are influenced by neighbouring regions of Northern Vietnam, Burma and Laos and close to the cooking of the Tibetan food.

Bordering the Szechuan province from the South, the rain-forest cooking of the province of Yunnan is the latest addition to the offerings from the Empress kitchen

Sauteed Shrimp with Tomato and Basil	1795
Miao tribe style shrimp tossed with basil, garlic and tomato	
 Double Cooked Crispy Duck	1395
served with plain bao and plum sauce	
 Da Li Style Fish	1295
banana leaf wrapped steamed sea bass with basil, celery, chilli and lime	
 Stir Fried Tenderloin	1195
shredded tenderloin with bell pepper in XO sauce	
 Steam Pot Chicken	1195
Yunnan style steamed chicken with bone topped with garlic, chilli and herbs	
 Stir Fried Bok Choy and Baby Corn	895
tossed with spicy ginger sauce	
 Sweet and Sour Tofu	895
tossed with tomato and pineapple in sweet and sour sauce	
 Seven Treasure Mushroom	845
assorted wild mushrooms stir fried with vegetables	
  Vegetable Dumpling with Nuts	795
quick tossed with green onion, chilli and celery	
Yunnan Egg Omelette	745
cooked with beans, celery and tomato	
 Tomato, Pineapple and Basil Fried Rice	745
tossed with tomato and pineapple and garnished with basil	
 Double Mushroom Soup	525
mix mushrooms with baby bok choy garnished with roasted garlic	

 Healthy Options  Vegetarian  Lactose  Gluten  Nuts  Spicy  Eggs

All prices in Indian Rupees. We levy no service charge. Government taxes as applicable.
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EMPRESS SIGNATURES

Beijing Duck (Half/Full) (Bone)

2745/5445

thin pan cake roll with cucumber, leek and sweet bean sauce

according to a Chinese proverb, no visit to Beijing is complete if you miss seeing The Great Wall or dining on a roasted duck. During the Qing Dynasty (1644-1911), the roast duck became a delicacy in the imperial menu and was highly regarded by emperors and other members of the ruling classes. As a dish with very long history, the Beijing roast duck is a must if you wish to understand more about Chinese cuisine, culture and customs.

Szechuan Red Snapper (Bone)

1795

pan fried red snapper with elephant garlic, star anise and leeks doused with hot oil to release the flavor of the aromatics into the fish. Served with wok fried bok choy and steamed jasmine rice.

a must have for the Chinese New Year, whole fish has a ritualistic importance in Chinese culture and cuisine. In China, fish served whole is a symbol of prosperity and it is customary to be served last, pointed towards the guest of honour.








Salt Baked Chicken

1695

lotus leaf wrapped spring chicken baked in a salt encasing. Flambéed and served with a seasoned broth and steamed jasmine rice.

Historical records of the area of Dong Jiang, Guangdong state that cooked chicken wrapped in a cover were preserved in salt mounds in local salt fields. In the late Qing Dynasty, the area became the collection and distribution centre for salt merchants and with the rising popularity of the local preparation, the merchants often served their guests the Dong Jiang style salt preserved chicken.



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APPETIZERS

 Garlic Lobster	lobster tossed with chilli and garlic	2825
 Quick Fried Chilean Sea Bass	tossed with fresh chilli and fermented black bean	2825
Wasabi Prawn Salad	with fruits, lotus chips, lettuce and sesame seeds	1725
 Prawn	golden fried/crumbed/batter fried/wok tossed with spicy butter and garlic	1695
 Lamb Cumin	sliced Australian lamb with onion and ginger soya sauce	1625
 Barbeque Pork Ribs	double cooked with star anise, fermented beans and dark soya	1345
 Honey Pepper Sole	tossed with honey and freshly cracked pepper	1295
 Crispy Chicken Salad	batter fried chicken, asparagus, leeks, cucumber and herbs	945
  Szechuan Chicken	soya marinated diced chicken with Szechuan pepper and dry chilli	995
 Wild Pepper Chicken	pepper chicken with crispy spinach	945
 Crab Rangoon Cup	filled with crab meat and egg white	845
 Crispy Spinach	wok tossed crispy spinach with fresh chilli, onion, fragrant salt and pepper	825
  Crispy Cauliflower and Tofu	tossed with sweet chilli sauce	825
 Hand Rolled	crispy vegetable spring roll	825
 Fried Noodle Salad	with Chinese cabbage, scallions, pickled ginger and sweet chilli	745
 Three Cabbage Salad	with sesame spicy mustard dressing	745
 Empress Corn Cake	crisp fried with fragrant five spices	745
  Black Pepper Mushroom	crispy button mushroom with black pepper	745





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DIM SUM

<p> Empress Dim Sum Platter 1945/1645 assortment of Prawn Har-Gao, Chicken Pot Sticker, Steamed Crab Dumplings and Five Spiced Lamb Dim Sum</p> <p> assortment of 'Lo Han' Dumplings, Pan Fried Vegetable Dumplings, Green Bean Dumplings and Vegetable Bao</p>	
<p> Lobster and Golden Corn 895 lobster meat and golden corn crystal dumplings</p>	
<p> Prawn Har-Gao 845 crystal prawn dumplings</p>	
<p> Steamed Crab Dumplings 845 crab meat, egg white and water chestnut wrapped in crystal dough</p>	
<p> Chicken and Prawn Dumplings 845 with black bean chilli oil</p>	
<p> Lotus Wrapped Chicken 825 soya and wine marinated steamed chicken with sticky rice</p>	
<p> Five Spiced Lamb Dim Sum 825 with ginger and celery</p>	
<p> Char Siu Bao 825 with barbeque pork and sweet bean</p>	
<p> Chicken Pot Sticker 795 pan fried chicken and celery dumplings</p>	
<p> Chicken and Coriander 745 minced chicken with ginger and coriander</p>	
<p> Chicken Siu Mai 745 steamed chicken dumplings with ginger and spring onion</p>	
<p>  Vegetable Bao 695 with barbequed black mushroom</p>	
<p>  Water Chestnut and Shemeji Mushroom Dim Sum 695 with tangy soya dipping sauce</p>	
<p>  'Lo Han' Dumplings 645 crystal vegetable dumplings</p>	
<p>  Spinach, Corn and Water Chestnut 645 with brown garlic</p>	
<p>  Green Bean Dumplings 645 with roasted garlic and preserved vegetables</p>	
<p>  Pan Fried Vegetable Dumplings 595 shallow fried dumplings with minced vegetable</p>	








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SOUP

 Noodle Soup Bowl choice of noodle soup- seafood/chicken/vegetables with eggless noodle/rice stick noodle/glass noodle	845/795/745
Seafood Dumpling Soup with vegetable and tofu	645
 Mince Lamb Spicy Soup with celery and brown garlic	625
Crab Meat Soup with brown onion, scallions and egg white	595
 Vegetable Clear Soup with Goji Berry with Chinese herbs and preserved vegetables	595
Minced Chicken and Egg Drop Soup with fresh coriander	595
 Vegetable Clear Soup with seasonal vegetables	545
 Bean Curd Soup with asparagus and carrot	525









SEAFOOD

 Chilean Sea Bass served with golden garlic and homemade soya sauce	2895
Cantonese Style Lobster with ginger and scallion	2845
 Atlantic Sea Scallop with mushrooms in black bean and soya sauce	2495
  Yu Xian Crab (Bone) with sweet and spicy sauce/Szechuan sauce	2495
 Wok Tossed Prawn fresh ginger in XO sauce	1995
 Seafood Clay Pot scallops, prawn, squid and sole stir fried with Guilin chilli sauce	1745
Choice of Fillet/Whole Fish/Red Snapper/River Sole/Catfish/Trout Fish with choice of sauces -spicy garlic/black bean/Szechuan/superior soya/black pepper	1695
 River Salmon steamed with spicy garlic/black bean/soya sauce	1345

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MEAT AND POULTRY

 Pan Fried Lamb Rack	1945
New Zealand lamb rack in black pepper sauce	
 Cumin Lamb	1895
wok tossed sliced lamb with ginger and coriander	
 Crispy Duck	1845
shredded duck with French beans in spicy sweet bean sauce/pepper sauce/oyster sauce	
 Sliced Tenderloin	1495
wok fried with black pepper sauce/oyster sauce	
 Ma Po Tofu	1245
minced pork and bean curd in black bean sauce	
 Drunken Chicken	1225
chicken cooked with beer, chilli and garlic	
 Clay Pot Chicken	1195
with rice wine, ginger, spring onion, celery and dry chilli	
 Shredded Chicken	1195
spicy 'Yu Xian' sauce and colored pepper	
 Crispy Sesame Chicken	1195
sesame crusted fried chicken with spinach and lemon garlic sauce	
 Chicken Gong Bao	1195
Szechuan style stir fried chicken with dry chilli and cashew nut/peanut	

RICE AND NOODLES

 Fujian Fried Rice	945/895/845
garlic fried rice topped with seafood/chicken/vegetables	
 Soft Noodle	945/845
with minced chicken/lamb/vegetables in black pepper sauce	
 Roasted Duck Noodle	945
braised shredded duck with noodle	
 Meal Bowl of Rice	925
choice of chicken/lamb/pork/roasted duck and vegetables with hot bean or soya garlic sauce	
 Pan Fried Noodles	925/895/845
crispy noodles with seafood/chicken/vegetables	
 Double Cooked Soft Noodle	825
with seasonal vegetables in soya garlic sauce	
'Yang Zhou' Fried Rice	795
chicken and prawn fried rice with spring onion	
Fried Rice	895/845/795/725
choice of roasted duck/seafood/chicken/vegetables	
 Steamed Jasmine Rice	455



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VEGETABLES

 Clay Pot Tofu	895
braised bean curd and vegetables in chilli bean sauce	
 Braised Tofu and Broccoli	895
with superior soya sauce	
 Wild Mushroom	845
with water chestnut and black pepper sauce	
 Stir Fried Seasonal Vegetables	845
in white garlic sauce	
 Stir Fried Asparagus	845
with snow peas, lotus stem, ginger and scallion	
 Szechuan Green Beans	845
sautéed with preserved vegetables and chilli beans	
 Clay Pot 'Lo Han' Vegetables	845
with spicy garlic sauce	
 Wok Tossed Aubergine and Tofu	795
with sweet basil sauce	
 Crispy Okra	745
with fresh red chilli golden garlic	
 Kong Pao Potatoes	745
in sweet vinegar with pine nuts	
 Home Style Stir Fried Potatoes	725
tossed shredded potatoes with cooking wine and three peppers	

DESSERTS

 Dessert Sampler	895
combination of date pancake, jasmine chocolate cake, sesame ball, honey noodle and ice cream	
 Citrus Chiboust	495
light lemon flavored patisserie cream served with cherry compote	
 Honey Coconut Baked Custard	495
coconut flavored baked custard served with honey	
 Almond Tofu	495
almond flavored cream served with fresh fruits and almond flakes	
 Steamed Jasmine Chocolate	495
jasmine flavored chocolate cake served with hot chocolate sauce and vanilla ice cream	
 Crispy Date Pancake with Ice Cream	495
 Batter Fried Litchi with Ice Cream	495

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EMPRESS MEAL

Appetizers

🌾 Prawn

golden fried/crumbed/batter fried/wok tossed with spicy butter and garlic

🌾 Szechuan Chicken

soya marinated diced chicken with Szechuan pepper and dry chilli

🌾 Lamb Cumin

sliced Australian lamb with onion and ginger soya sauce

✓ Honey Potato

crisp fried with honey

✓ Crispy Spinach

wok tossed with fresh chilli, onion, fragrant salt and pepper

🌾 ✓ Hand Rolled

crispy vegetable spring roll

Soup

Minced Chicken and Egg Drop Soup

with fresh coriander

🌾 ✓ Bean Curd Soup

with asparagus and carrot

Mains

River Sole

steamed with golden garlic

🌾 Clay Pot Chicken

with rice wine, ginger, spring onion, celery and dry chilli

🌾 ✓ Szechuan French Beans

sautéed with preserved vegetables and chilli bean

🌾 ✓ Clay Pot 'Lo Han' Vegetables

with spicy garlic sauce

🌾 ✓ Fried Okra

with fresh red chilli and golden garlic

🌾 ✓ Vegetable 'Lo Han' Noodles

✓ Steamed Jasmine Rice

Desserts

🌾 🥛 🌾 ✓ Dessert Sampler

combination of date pancake, filled litchi, honey noodle and ice cream

Specially tailored @ INR 2,495 per person

🌱 Healthy Options ✓ Vegetarian 🥛 Lactose 🌾 Gluten 🥜 Nuts 🌶️ Spicy 🥚 Eggs

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✓ EMPRESS PROSPERITY MEAL

Appetizers

🌾 **Vegetable 'Lo Han' Dumplings**
crystal vegetable dumplings

🌾 **Empress Corn Cake**
crisp fried with fragrant five spices

Black Pepper Mushroom
crispy button mushroom with black pepper

🌾 **Hand Rolled**
crispy vegetable spring roll

Soup

🌾 **Bean Curd Soup**
with asparagus and carrot

Mains

🌾 **Wild Mushroom**
with water chestnut and black pepper sauce

🌾 **Szechuan French Beans**
sautéed with preserved vegetables and chilli bean

🌾 **Home Style Fried Tofu**
with bell peppers in tangy flavor

🌾 **Clay Pot 'Lo Han' Vegetables**
with spicy garlic sauce

🌾 **Vegetable 'Lo Han' Noodles**
Steamed Jasmine Rice

Desserts

🍪🥛🌾 **Dessert Sampler**
combination of date pancake, filled litchi, honey noodle and ice cream

Specially tailored @ INR 1,795 per person

♥ Healthy Options ✓ Vegetarian 🥛 Lactose 🌾 Gluten 🥜 Nuts 🌶️ Spicy 🥚 Eggs

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