





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 infact, 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 it's 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 120.74 kcal / 270 g Serving Miao tribe style shrimp tossed with basil, garlic and tomato	2150
Double Cooked Crispy Duck 740.2 kcal / 300 g Serving served with plain bao and plum sauce	1550
Da Li Style Fish 33.98 kcal / 280 g Serving banana leaf wrapped steamed sea bass with basil, celery, chilli and lime	1550
Stir Fried Tenderloin 33.98 kcal / 280 g Serving shredded tenderloin with bell pepper in XO sauce	1600
Steam Pot Chicken 2.51 kcal / 360 g Serving Yunnan style steamed chicken with bone topped with garlic, chilli and herbs	1600
Stir Fried Bok Choy and Baby Corn 97.64 kcal / 220 g Serving tossed with spicy ginger sauce	1200
Sweet and Sour Tofu 34.54 kcal / 320 g Serving tossed with tomato and pineapple in sweet and sour sauce	1200
Seven Treasure Mushroom 101.84 kcal / 320 g Serving assorted wild mushrooms stir fried with vegetables	1200
Vegetable Dumpling with Nuts 102.28 kcal / 320 g Serving quick tossed with green onion, chilli and celery	850
Tomato, Pineapple and Basil Fried Rice 96.91 kcal / 320 g Serving tossed with tomato and pineapple and garnished with basil	900
Double Mushroom Soup 8.8 kcal / 220 ml Serving mix mushrooms with baby bok choy garnished with roasted garlic	650

#### **EMPRESS SIGNATURES**

Beijing Duck (Half/Full) (Bone) 272.6 kcal / 320 g Serving thin pan cake roll with cucumber, leek and sweet bean sauce

2950/5950

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) 24.39 kcal / 360 g Serving,

2450

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 211.9 kcal / 320 g Serving

1850

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.





## **APPETIZERS**

<b>▲</b>	Garlic Lobster 282.4 kcal / 280 g Serving lobster tossed with chilli and garlic	2950
	Quick Fried Chilean Sea Bass 78.07 kcal / 320 g Serving tossed with fresh chilli and fermented black bean	3250
	Wasabi Prawn Salad 682.7 kcal / 340 g Serving with fruits, lotus chips, lettuce and sesame seeds	2150
	Prawn 111.9 kcal / 290 g Serving, 467.4 kcal / 320 g Serving, 198.2 Kcal / 320 g Serving golden fried/crumbed/batter fried/wok tossed with spicy butter and garlic	2150
	Lamb Cumin 614.17 kcal / 300 g Serving sliced Australian lamb with onion and ginger soya sauce	1700
	Honey Pepper Sole 220.8 kcal / 320 g Serving tossed with honey and freshly cracked pepper	1550
	Barbeque Pork Ribs (Bone) 137.48 kcal / 300 g Serving double cooked with star anise, fermented beans and dark soya	1500
<b>∮</b> ○ <b>△</b>	Szechuan Chicken 41 l.55 kcal / 300 g Serving soya marinated diced chicken with Szechuan pepper and dry chilli	1350
	Wild Pepper Chicken   121.15 kcal / 320 g Serving pepper chicken with crispy spinach	1350
	Chicken Dry Red Chilli 147.55 kcal / 320 g Serving chicken tossed with red chilli	1350
•	Crispy Spinach 110 kcal / 150 g Serving wok tossed crispy spinach with fresh chilli, onion, fragrant salt and pepper	950
•	Crispy Cauliflower and Tofu   179.63 kcal / 320 g Serving tossed with sweet chilli sauce	950
	Hand Rolled 239.32 kcal / 250 g Serving crispy vegetable spring roll	1000
•	Empress Corn Cake 272.34 kcal / 280 g Serving crisp fried with fragrant five spices	950
10	Black Pepper Mushroom 224.17 kcal / 300g Serving crispy button mushroom with black pepper	950

# **DIM SUM**

#	Empress Dim Sum Platter assortment of prawn har - gao, chicken pot sticker, steamed crab dumplings	2250/1950
_	and Five Spiced Lamb Dim Sum  124.33 kcal / 120 g Serving, 245.15 kcal / 160 g Serving, 127.84 kcal / 120 g Serving, 220.67 kcal / 120 g Serving	
•	assortment of 'Lo Han' dumplings, pan fried vegetable dumplings, green bean dumplings and vegetable bao 152.7 kcal / 180 g Serving, 1162.07 kcal / 140 g Serving, 157.7 kcal / 180 g Serving, 179 kcal / 260 g Serving	
	Lobster and Golden Corn 109.72 kcal / 120 g Serving lobster meat and golden corn crystal dumplings	1100
	Prawn Har - Gao   124.33 kcal / 120 g Serving crystal prawn dumplings	1100
	Steamed Crab Dumplings   127.84 kcal / 120 g Serving crab meat, egg white and water chestnut wrapped in crystal dough	1100
	Chicken and Prawn Dumplings 196.13 kcal / 120 g Serving with black bean chilli oil	1100
	Lotus Wrapped Chicken 200.81 kcal / 120 g Serving soya and wine marinated steamed chicken with sticky rice	1250
	Five Spiced Lamb Dim Sum 220.67 kcal / 120 g Serving with ginger and celery	1000
	Char Siu Bao 115.19 kcal / 220 g Serving with barbeque pork and sweet bean	1000
	Chicken Pot Sticker 245.15 kcal /160 g Serving pan fried chicken and celery dumplings	1000
	Chicken and Coriander 216.02 kcal /180 g Serving minced chicken with ginger and coriander	1000
	Chicken Siu Mai 219.87 kcal / 210 g Serving steamed chicken dumplings with ginger and spring onion	1000
	Vegetable Bao 179 kcal / 260 g Serving with barbequed black mushroom	900
8	Water Chestnut and Shemeji Mushroom Dim Sum 189 kcal / 280 g Serving with tangy soya dipping sauce	900
	<b>'Lo Han' Dumplings</b> 152.7 kcal / 180 g Serving crystal vegetable dumplings	900
	Spinach, Corn and Water Chestnut 157.7 kcal / 180 g Serving with brown garlic	900
	Green Bean Dumplings 157.7 kcal / 180 g Serving with roasted garlic and preserved vegetables	900
	Pan Fried Vegetable Dumplings 1162.07 kcal / 140 g Serving shallow fried dumplings with minced vegetable	900



'An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary'.

Please inform our associate in case you are allergic to any specific food ingredient



### SOUP

950/900/850
750
750
750
700
700
650
650
3250
3250
2250
2250
Serving 2200
2250

## **MEAT AND POULTRY**

Pan Fried Lamb Rack (Bone) 272 kcal / 300 g Serving New Zealand lamb rack in black pepper sauce	2400
Cumin Lamb 176.5 kcal / 300 g Serving wok tossed sliced lamb with ginger and coriander	2200
Crispy Duck 151.9 kcal / 340 g Serving shredded duck with French beans in spicy sweet bean sauce/pepper sauce/oyster sauce	2200
Sliced Tenderloin 188.13 kcal / 340 g Serving, 180.55 kcal / 340 g Serving, 120.44 kcal / 320 g Serving wok fried with black pepper sauce/oyster sauce	1700
Ma Po Tofu   120.44 kcal / 320 g Serving minced pork and bean curd in black bean sauce	1700
Drunken Chicken 284.49 kcal / 350 g Serving chicken cooked with beer, chilli and garlic	1600
■○ Clay Pot Chicken 272.2 kcal / 330 g Serving with rice wine, ginger, spring onion, celery and dry chilli	1600
Shredded Chicken 272.64 kcal / 340 g Serving spicy 'Yu Xian' sauce and colored pepper	1600
Sesame Chicken 373.13 kcal / 320 g Serving sesame crusted fried chicken with spinach and lemon garlic sauce	1600
Chicken Gong Bao 190.68 kcal / 320 g Serving Szechuan style stir fried chicken with dry chilli and cashew nut/peanut	1600

# **RICE AND NOODLES**

	<b>Fujian Fried Rice</b> 109.8 kcal / 280 g Serving, 171 kcal / 280 g Serving, 140.4 kcal / 320 g Serving garlic fried rice topped with seafood/chicken/vegetables	1100/1050/950
	Soft Noodle 321.2 kcal / 301 kcal / 274.2 kcal / 320 g Serving with minced chicken/lamb/vegetables in black pepper sauce	1100/1100/950
	Roasted Duck Noodle 231.16 kcal / 320 g Serving braised shredded duck with noodle	1100
	Pan Fried Noodles 244.1 kcal / 258.9 kcal / 270.4 kcal / 350 g Serving crispy noodles with seafood/chicken/vegetables	1450/1400/1250
	<b>Double Cooked Soft Noodle</b> 393.4 kcal / 310 g Serving with seasonal vegetables in soya garlic sauce	1000
	'Yang Zhou' Fried Rice 144.9 kcal / 320 g Serving chicken and prawn fried rice with spring onion	1050
	Fried Rice 125.9 kcal / 186.5 kcal / 219 kcal / 107.4 kcal / 250 g Serving choice of roasted duck/seafood/chicken/vegetables	1050/1050/950/900
•	Steamed Jasmine Rice 71.49 kcal / 150 g Serving	600

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Healthy Options 
Vegetarian Non-Veg Lactose Gluten Nuts Spicy Egg Soyabean Fish Kernstacean



# **VEGETABLES**

	620	
<b>/</b> •	Clay Pot Tofu 82.23 kcal / 320 g Serving braised bean curd and vegetables in chilli bean sauce	1200
	Braised Tofu and Broccoli 115.65 kcal / 350 g Serving with superior soya sauce	1200
	Wild Mushroom 84.93 kcal / 250 g Serving with water chestnut and black pepper sauce	1200
•	Stir Fried Seasonal Vegetables 37.71 kcal / 320 g Serving in white garlic sauce	1200
	Stir Fried Asparagus 46.88 kcal / 250 g Serving with snow peas, lotus stem, ginger and scallion	1200
	Szechuan Green Beans 139.32 kcal / 340 g Serving sautéed with preserved vegetables and chilli beans	1000
10	Clay Pot 'Lo Han' Vegetables 48.84 kcal / 320 g Serving with spicy garlic sauce	1200
	Wok Tossed Aubergine and Tofu   122 kcal / 320 g Serving with sweet basil sauce	1050
	Crispy Okra 179.38 kcal / 250 g Serving with fresh red chilli golden garlic	1050
	Kong Pao Potatoes   18.51 kcal / 320 g Serving in sweet vinegar with pine nuts	1050
	Home Style Stir Fried Potatoes   152.7 kcal / 320 g Serving tossed shredded potatoes with cooking wine and three peppers	1050
	DESSERTS	
	Dessert Sampler 308 kcal / 150 g Serving combination of date pancake, jasmine chocolate cake, sesame ball, honey noodle and ice cream	1050
	Citrus Chiboust 201.28 kcal / 120 g Serving light lemon flavored patisserie cream served with cherry compote	650
	Honey Coconut Baked Custard 412.66 kcal / 160 g Serving coconut flavored baked custard served with honey	650
	Almond Tofu 183.51 kcal / 120 g Serving almond flavored cream served with fresh fruits and almond flakes	650
	Steamed Jasmine Chocolate 198.14 kcal / 120 g Serving jasmine flavored chocolate cake served with hot chocolate sauce and vanilla ice cream	650
	Crispy Date Pancake with Ice Cream 279.18 kcal / 120 g Serving	650
	Batter Fried Litchi with Ice Cream 251.25 kcal / 180 g Serving	650

#### **EMPRESS MEAL**

### **Appetizers**

Prawn 111.9 kcal / 290 g Serving, 467.4 kcal / 320g Serving, 198.2 kcal / 320g serving golden fried/crumbed/batter fried/wok tossed with spicy butter and garlic

Szechuan Chicken 411.55 kcal / 300 g Serving soya marinated diced chicken with Szechuan pepper and dry chilli

Lamb Cumin 614.17 kcal / 300 g Serving sliced Australian lamb with onion and ginger soya sauce

Honey Potato 118.5 kcal / 320 g Serving crisp fried with honey

Crispy Spinach

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

■ Hand Rolled 239.32 kcal / 250 g Serving crispy vegetable spring roll

#### Soup

Minced Chicken and Egg Drop Soup 138.8 kcal / 220 m Serving with fresh coriander

Bean Curd Soup 17.78 kcal / 250 m Serving with asparagus and carrot

#### **Mains**

River Sole 183.5 kcal / 260 g Serving steamed with golden garlic

Clay Pot Chicken 272.2 kcal / 330 g Serving with rice wine, ginger, spring onion, celery and dry chilli

Szechuan French Beans 139.32 kcal / 340 g Serving sautéed with preserved vegetables and chilli bean

Clay Pot 'Lo Han' Vegetables 48.84 kcal / 320 g Serving with spicy garlic sauce

Fried Okra 179.38 kcal / 250 g Serving with fresh red chilli and golden garlic

Vegetable 'Lo Han' Noodles 321.2 kcal / 301 kcal / 274.2 kcal / 320g Serving

■ Steamed Jasmine Rice 710.49 kcal / 150 g Serving

#### **Desserts**

#### Dessert Sampler

combination of date pancake, filled litchi, honey noodle and ice cream 279.18 kcal / 120 g Serving, 251.25 kcal / 180 g serving

Tailored specially @ INR 3,800 per person

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Healthy Options Vegetarian Non-Veg Lactose Gluten Nuts, Spicy Egg Soyabean Fish Crustacean

Edible Sunflower Oil | Nut Oil | Sesame Oil | Butter



## **Appetizers**

- Vegetable 'Lo Han' Dumplings | 152.7 kcal / 180 g Serving crystal vegetable dumplings
  - Empress Corn Cake 227.34 kcal / 280 g Serving crisp fried with fragrant five spices

**Black Pepper Mushroom** 224.17 kcal / 300 g Serving crispy button mushroom with black pepper

Hand Rolled 239.32 kcal / 250 g Serving crispy vegetable spring roll

#### Soup

Bean Curd Soup 17.78 kcal / 250 g Serving with asparagus and carrot

#### **Mains**

Wild Mushroom 84.93 kcal / 340 g Serving

with water chestnut and black pepper sauce

- Szechuan French Beans 139.32 kcal / 340 g Serving sautéed with preserved vegetables and chilli bean
- Home Style Fried Tofu 179.63 kcal / 320 g Serving with bell peppers in tangy flavor
- Clay Pot 'Lo Han' Vegetables 48.84 kcal / 320 g Serving with spicy garlic sauce
- Vegetable 'Lo Han' Noodles 321.2 kcal / 309 kcal / 274.2 kcal

**Steamed Jasmine Rice** 

# Desserts

Bessert Sampler

combination of date pancake, filled litchi, honey noodle and ice cream 279.8 kcal / 120 g Serving / 251.25 kcal / 180 g serving

Tailored specially @ Rs 2,800 per person





