



*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 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 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

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

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Edible Sunflower Oil | Nut Oil | Sesame Oil | Butter

All Prices in INR | We Levy 5% Service Charges | Taxes as applicable


## EMPRESS SIGNATURES

  **Beijing Duck (Half/Full) (Bone)** 272.6 kcal / 320 g Serving **2950/5950**  
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)** 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.



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## APPETIZERS

 <b>Garlic Lobster</b> 282.4 kcal / 280 g Serving lobster tossed with chilli and garlic	<b>2950</b>
 <b>Quick Fried Chilean Sea Bass</b> 78.07 kcal / 320 g Serving tossed with fresh chilli and fermented black bean	<b>3250</b>
 <b>Wasabi Prawn Salad</b> 682.7 kcal / 340 g Serving with fruits, lotus chips, lettuce and sesame seeds	<b>2150</b>
 <b>Prawn</b> 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	<b>2150</b>
 <b>Lamb Cumin</b> 614.17 kcal / 300 g Serving sliced Australian lamb with onion and ginger soya sauce	<b>1700</b>
 <b>Honey Pepper Sole</b> 220.8 kcal / 320 g Serving tossed with honey and freshly cracked pepper	<b>1550</b>
 <b>Barbeque Pork Ribs (Bone)</b> 137.48 kcal / 300 g Serving double cooked with star anise, fermented beans and dark soya	<b>1500</b>
 <b>Szechuan Chicken</b> 411.55 kcal / 300 g Serving soya marinated diced chicken with Szechuan pepper and dry chilli	<b>1350</b>
 <b>Wild Pepper Chicken</b> 121.15 kcal / 320 g Serving pepper chicken with crispy spinach	<b>1350</b>
 <b>Chicken Dry Red Chilli</b> 147.55 kcal / 320 g Serving chicken tossed with red chilli	<b>1350</b>
 <b>Crispy Spinach</b> 110 kcal / 150 g Serving wok tossed crispy spinach with fresh chilli, onion, fragrant salt and pepper	<b>950</b>
 <b>Crispy Cauliflower and Tofu</b> 179.63 kcal / 320 g Serving tossed with sweet chilli sauce	<b>950</b>
 <b>Hand Rolled</b> 239.32 kcal / 250 g Serving crispy vegetable spring roll	<b>1000</b>
 <b>Empress Corn Cake</b> 272.34 kcal / 280 g Serving crisp fried with fragrant five spices	<b>950</b>
 <b>Black Pepper Mushroom</b> 224.17 kcal / 300g Serving crispy button mushroom with black pepper	<b>950</b>

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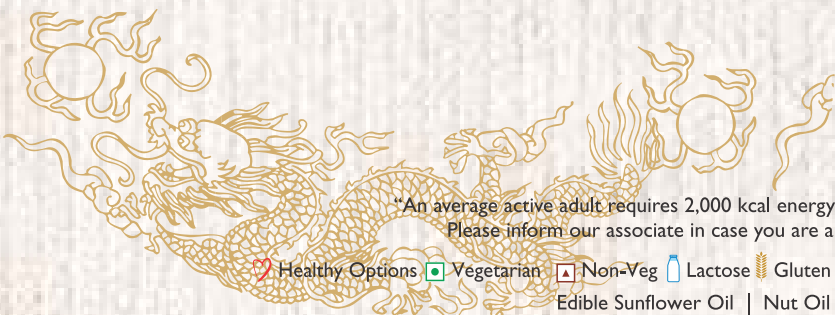
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## DIM SUM

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



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## SOUP

	<b>Noodle Soup Bowl</b> 142 kcal / 250 ml Serving, 136 kcal / 200 ml Serving, 59.27 kcal / 200ml Serving seafood/chicken/vegetables with eggless noodle/rice stick noodle/glass noodle	<b>950/900/850</b>
	<b>Seafood Dumpling Soup</b> 7.28 kcal / 250 ml Serving, with vegetable and tofu	<b>750</b>
	<b>Mince Lamb Spicy Soup</b> 19.06 kcal / 250 ml Serving, with celery and brown garlic	<b>750</b>
	<b>Crab Meat Soup</b> 44.86 kcal / 250 ml Serving, with brown onion, scallions and egg white	<b>750</b>
	<b>Vegetable clear with Goji Berry Soup</b> 3.62 kcal / 250 ml Serving, with Chinese herbs and preserved vegetables	<b>700</b>
	<b>Minced Chicken and Egg Drop Soup</b> 139.8 kcal / 220 ml Serving, with fresh coriander	<b>700</b>
	<b>Vegetable Clear Soup</b> 13.62 kcal / 250 ml Serving, with seasonal vegetables	<b>650</b>
	<b>Bean Curd Soup</b> 17.78 kcal / 250 ml Serving, with asparagus and carrot	<b>650</b>

## SEAFOOD

	<b>Chilean Sea Bass</b> 24.39 kcal / 360 g Serving, served with golden garlic and homemade soya sauce	<b>3250</b>
	<b>Cantonese Style Lobster</b> 199.22 kcal / 350 g Serving, with ginger and scallion	<b>3250</b>
	<b>Wok Tossed Prawn</b> 198.22 kcal / 320 g Serving fresh ginger in XO sauce	<b>2250</b>
	<b>Seafood Clay Pot</b> 93.48 kcal / 320 g Serving scallops, prawn, squid and sole stir fried with Guilin chilli sauce	<b>2250</b>
	<b>Choice of Fillet Red Snapper / River Sole / Catfish</b> 22.39 kcal / 198 kcal / 190 kcal / 320 g Serving with choice of sauces -spicy garlic/black bean/Szechuan/superior soya/black pepper	<b>2200</b>
	<b>Yu Xian Crab (Bone)</b> 196 kcal / 320 g Serving with sweet and spicy sauce/Szechuan sauce	<b>2250</b>
	<b>River Salmon</b> 183.5 kcal / 260 g Serving steamed with spicy garlic/black bean/soya sauce	<b>1800</b>











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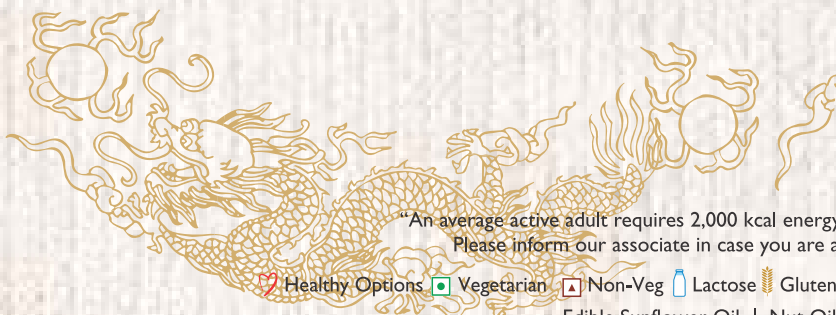
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## MEAT AND POULTRY

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

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



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## VEGETABLES

 	<b>Clay Pot Tofu</b> 82.23 kcal / 320 g Serving braised bean curd and vegetables in chilli bean sauce	<b>1200</b>
	<b>Braised Tofu and Broccoli</b> 115.65 kcal / 350 g Serving with superior soya sauce	<b>1200</b>
	<b>Wild Mushroom</b> 84.93 kcal / 250 g Serving with water chestnut and black pepper sauce	<b>1200</b>
	<b>Stir Fried Seasonal Vegetables</b> 37.71 kcal / 320 g Serving in white garlic sauce	<b>1200</b>
	<b>Stir Fried Asparagus</b> 46.88 kcal / 250 g Serving with snow peas, lotus stem, ginger and scallion	<b>1200</b>
	<b>Szechuan Green Beans</b> 139.32 kcal / 340 g Serving sautéed with preserved vegetables and chilli beans	<b>1000</b>
 	<b>Clay Pot 'Lo Han' Vegetables</b> 48.84 kcal / 320 g Serving with spicy garlic sauce	<b>1200</b>
	<b>Wok Tossed Aubergine and Tofu</b> 122 kcal / 320 g Serving with sweet basil sauce	<b>1050</b>
	<b>Crispy Okra</b> 179.38 kcal / 250 g Serving with fresh red chilli golden garlic	<b>1050</b>
	<b>Kong Pao Potatoes</b> 118.51 kcal / 320 g Serving in sweet vinegar with pine nuts	<b>1050</b>
	<b>Home Style Stir Fried Potatoes</b> 152.7 kcal / 320 g Serving tossed shredded potatoes with cooking wine and three peppers	<b>1050</b>

## DESSERTS

 	<b>Dessert Sampler</b> 308 kcal / 150 g Serving combination of date pancake, jasmine chocolate cake, sesame ball, honey noodle and ice cream	<b>1050</b>
 	<b>Citrus Chiboust</b> 201.28 kcal / 120 g Serving light lemon flavored patisserie cream served with cherry compote	<b>650</b>
 	<b>Honey Coconut Baked Custard</b> 412.66 kcal / 160 g Serving coconut flavored baked custard served with honey	<b>650</b>
	<b>Almond Tofu</b> 183.51 kcal / 120 g Serving almond flavored cream served with fresh fruits and almond flakes	<b>650</b>
  	<b>Steamed Jasmine Chocolate</b> 198.14 kcal / 120 g Serving jasmine flavored chocolate cake served with hot chocolate sauce and vanilla ice cream	<b>650</b>
	<b>Crispy Date Pancake with Ice Cream</b> 279.18 kcal / 120 g Serving	<b>650</b>
 	<b>Batter Fried Litchi with Ice Cream</b> 251.25 kcal / 180 g Serving	<b>650</b>

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# 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  
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## ▣ EMPRESS PROSPERITY MEAL

### 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

- 🌾 **Dessert 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**

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♥ Healthy Options ▣ Vegetarian □ Non-Veg 🥛 Lactose 🌾 Gluten 🥜 Nuts 🌶️ Spicy 🥚 Egg 🌱 Soyabean 🐟 Fish 🦀 Crustacean  
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