
EMPRESS
MODERN ORIENTAL
ELEGANCE













the privé group

Backed by a dedicated events team, The Privé Group saw countless of beautiful celebrations at our diverse range of unique venues. With a passion to create an event that is uniquely yours, every package can be specially tailored to suit your treasured occasion. Whether it's an intimate wedding, a private party or a cosy business lunch, our personal touch will undoubtedly add a certain "Je Ne Sais Quoi" to all occasions.

We believe that no two events are the same,
allow us create an unforgettable experience for you.

GROUNDED BY TRADITION. ELEVATED BY EXPERIENCE.

At EMPRESS, we present you with an unique opportunity to exchange your vows against the captivating backdrop of the Singapore River. Our venue is rich in history, adding an extra layer of significance to your special moment.

SINGAPORE'S TOP RESTAURANTS

THE MICHELIN GUIDE

THE Tatler Dining AWARDS

ASIAN MASTERS BEST ASIAN RESTAURANTS

CERTIFICATE of EXCELLENCE tripadvisor





#01-03 Asian Civilisations Museum, 1 Empress Pl, 179555

www.empress.com.sg



With indoor and outdoor options, host pre-reception cocktails on the breezy riverfront deck. Move indoors for an elegant yet contemporary dining experience with Boat Quay's lights as backdrop. Our culinary team crafts customizable Chinese dishes to match your preferences.









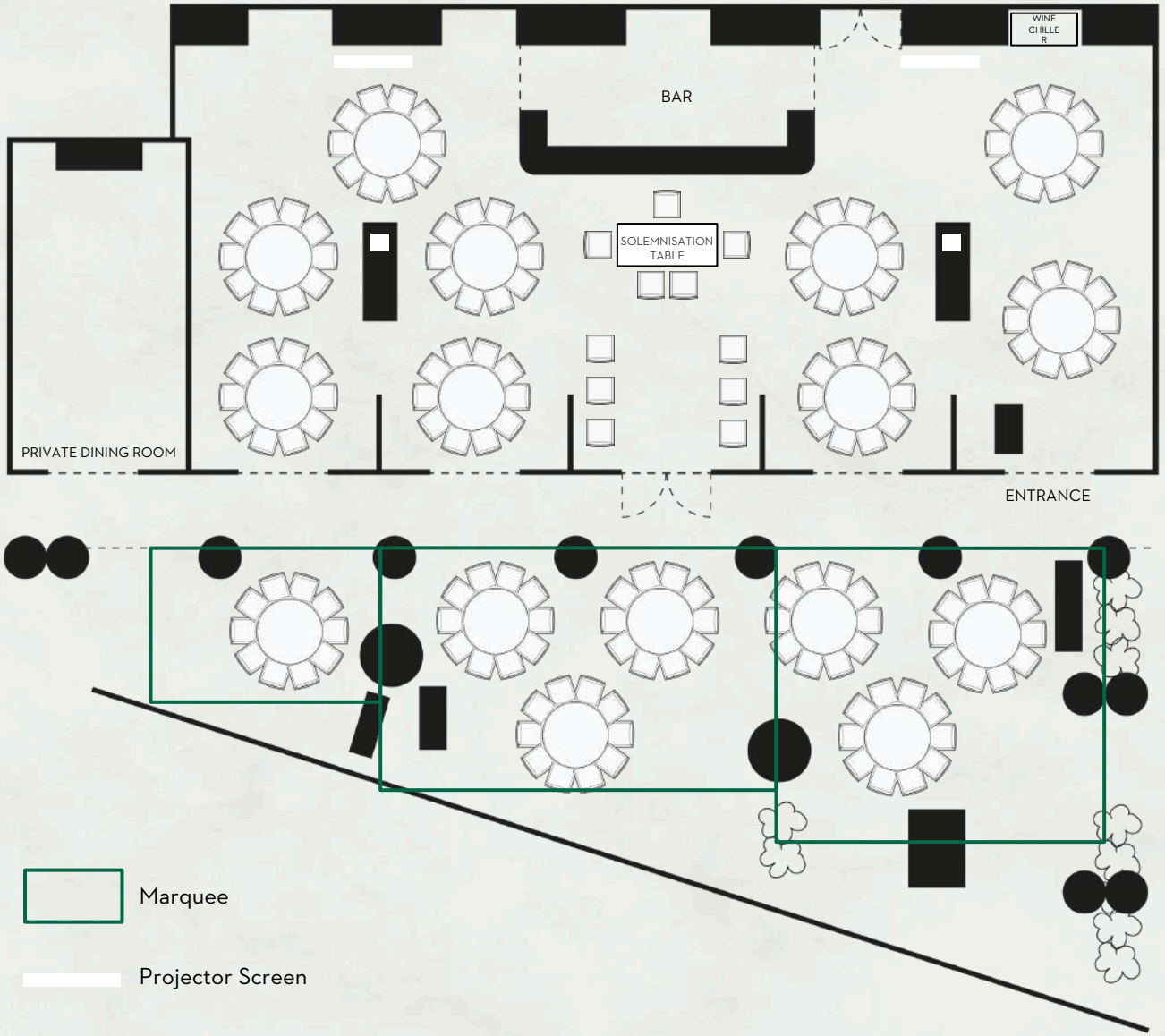




FULL EXCLUSIVE

Solemnisation
Up to 180 guests

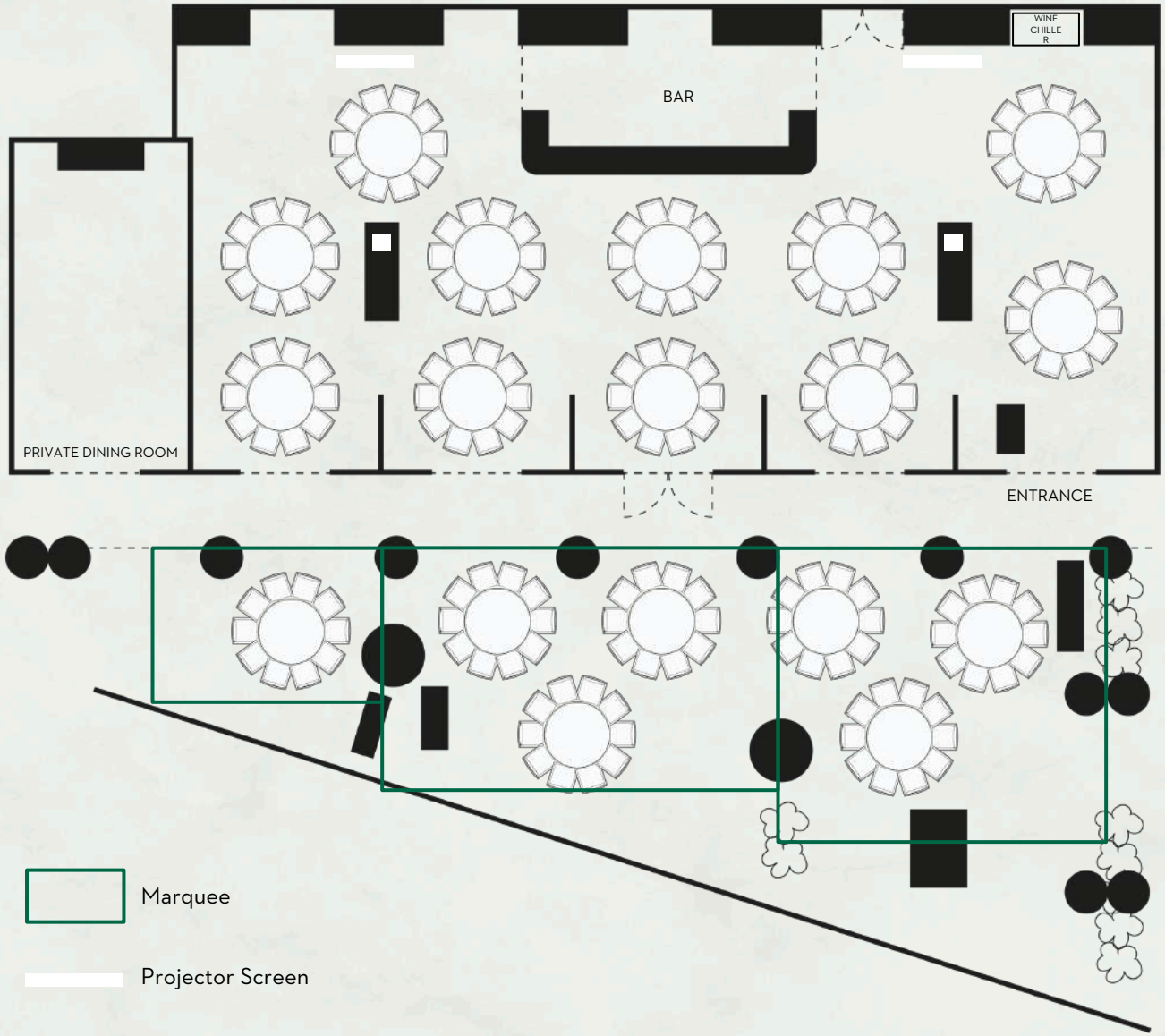




FULL EXCLUSIVE

Reception
Up to 180 guests

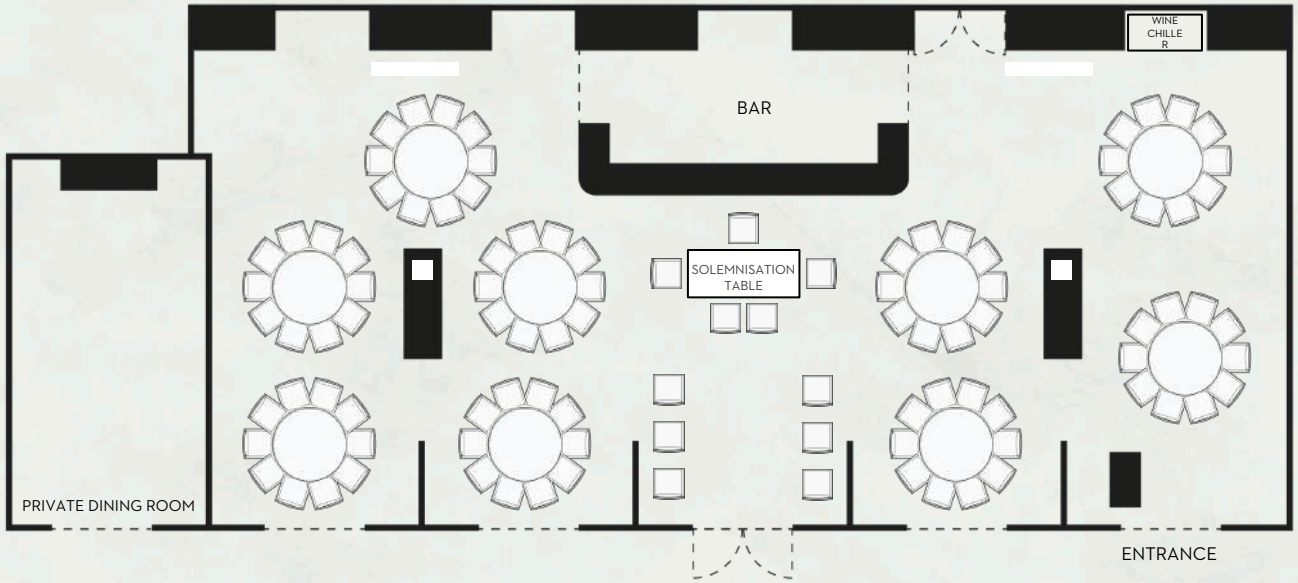




INDOOR EXCLUSIVE

Solemnisation
Up to 110 guests



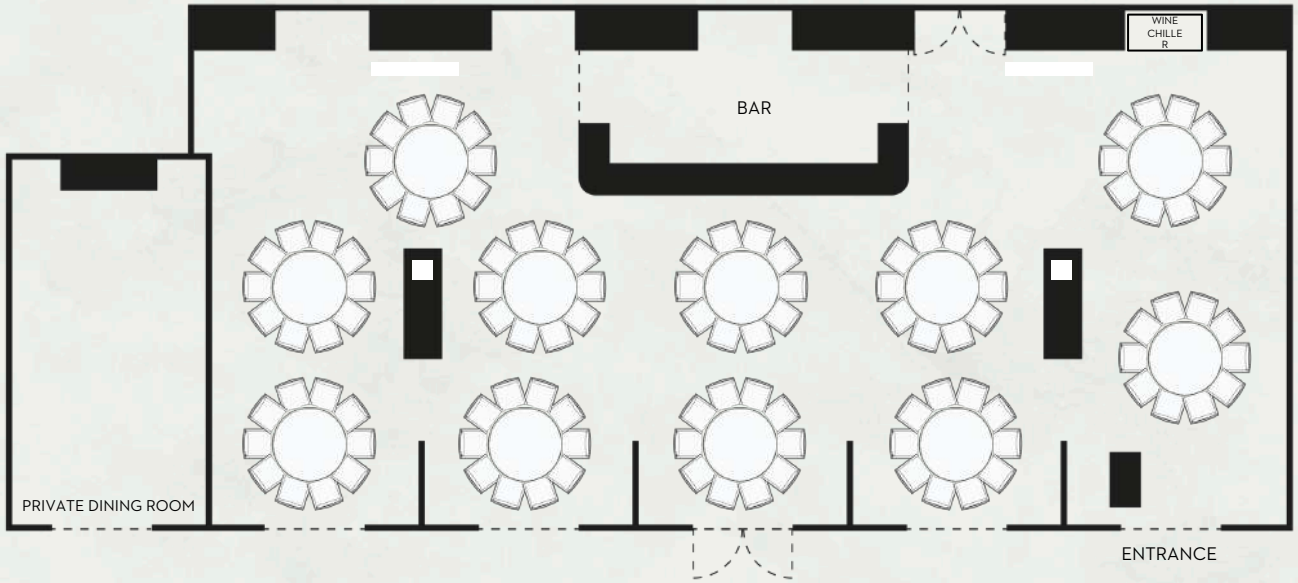


Projector Screen

INDOOR EXCLUSIVE

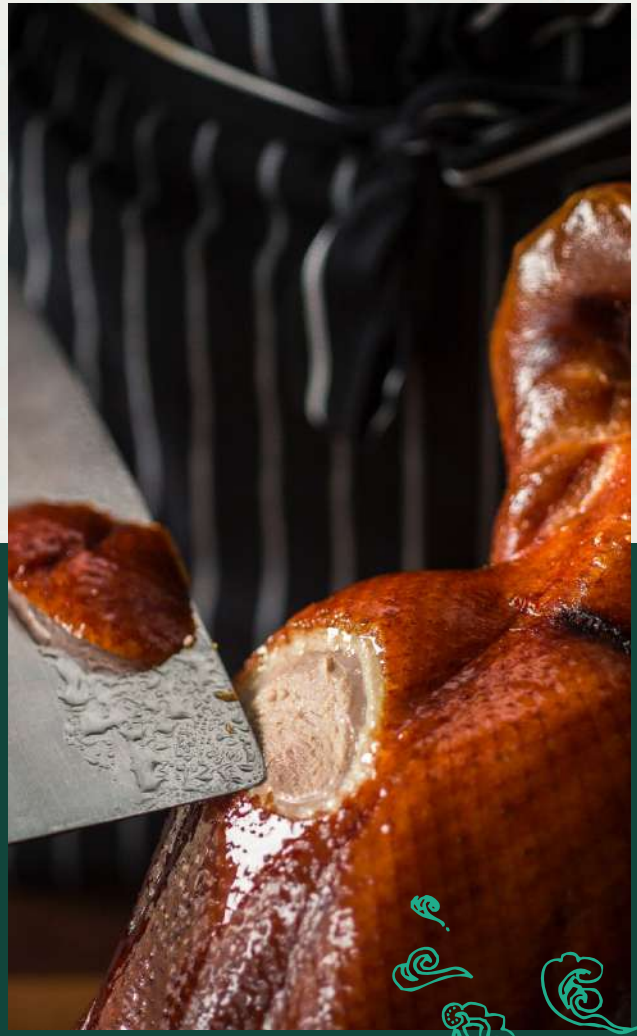
Reception
Up to 110 guests





Projector Screen







MENUS

Menus may subject to changes

GRAND BANQUET MENU A (6-Course)

COMPLIMENTARY WELCOME CANAPES
(select 1, 1 per person)

- Crab, Egg Mayonnaise & Shredded Coconut Kueh Pie Tee
- Smoked Salmon with Hokkaido Corn Crème Fraîche
- Wagyu Beef Meatball with Spicy Tomato Coulis
- Smoked Duck & Mango Salsa on Toast
- Baked Chicken Roulade & Pomelo with Thai Chilli Sauce
- Deep-Fried Spinach with Kataifi Pastry (V)
- Duxelles-Stuffed Shiitake Caps (V)

STARTER PLATTER *(select 4 hot + 2 cold)*

Hot

- Fire-Roasted Suckling Pig (P)
- Empress Char Siew (P)
- Deep-Fried Vietnamese Seafood Spring Roll
- Osmanthus Omelette with Crab Meat
- Seaweed & Chicken Floss Prawn Crouton
- Deep-Fried 'Teo Chew' Style 'Hae Zho' Prawn Roll
- Baked Shanghai Pork Dumpling (P)
- Pan-Fried Chives & Pork Dumpling (P)

Cold

- Smoked Duck with Ginger Flower Sauce
- Spring Onion & Ginger Chicken Roulade
- Spring Onion Marinated Jellyfish
- Sea Whelk in Thai Chilli Dressing
- Cucumber & Seaweed Salad with Crispy Sakura Shrimps

SOUP *(select 1, served in individual bowls)*

- King Prawn Dumpling & Dried Scallops in Supreme Broth
- Double-Boiled Chicken Essence with Dried Scallops, Sea Whelk, Cordyceps & Bamboo Fungus
- Double-Boiled Superior Soup in Young Coconut
- Braised Bird's Nest with Seafood, Egg White & Prawn Spring Roll

VG – Vegan V – Vegetarian P – Contains Pork N – Contains Nuts

$1280++ per 10 guests

GRAND BANQUET MENU A (6-Course)

SEAFOOD & VEGETABLE *(select 1)*

- Braised South African (10 Head) Abalone with Shiitake Mushroom & Spinach
- Dried Scallop, Crab Meat, Bailing & Shiitake Mushroom & Broccoli
- Braised South African (8 Head) Abalone with Mushroom & Spinach (+10/pp)

NOODLE & RICE *(select 1)*

- Traditional Eight Treasure Rice in Lotus Leaf
- Braised E-Fu Noodle with Dried Scallops, Mushroom & Shredded Duck
- Giant Tiger Prawn E-Fu Noodle with Egg Drop Gravy (+8/pp)
- Lobster Fish Mousse Noodle with Egg Drop Gravy (+18/pp)

FISH *(select 1)*

- Crispy-Battered Japanese Halibut Fillet with Yuzu & Spicy Ginger Flower Glaze
- Steamed Lotus Leaf-Wrapped Halibut Fillet
- Cod (+12/pp) Baked with Red Wine or Yuzu & Spicy Ginger Flower Glaze

&

MEAT *(select 1)*

- Crispy Chicken with Deep-Fried Garlic & Prawn Cracker
- Hong Kong-Style Soy Sauce Sauce Chicken

DESSERT *(select 1, served in individual bowls)*

- Sticky Date & Longan Pudding (N)
- Peanut-Coated Black Sesame 'Mochi' Balls with Black Sesame Ice Cream (N)
- Eight Treasures 'Cheng Teng'
- Pomelo & Mango with Sago
- Never Too Match (VG) (N)

VG – Vegan V – Vegetarian P – Contains Pork N – Contains Nuts

$1280++ per 10 guests

GRAND BANQUET MENU B (8-Course)

COMPLIMENTARY WELCOME CANAPES
(select 1, 1 per person)

- Crab, Egg Mayonnaise & Shredded Coconut Kueh Pie Tee
- Smoked Salmon with Hokkaido Corn Crème Fraîche
- Wagyu Beef Meatball with Spicy Tomato Coulis
- Smoked Duck & Mango Salsa on Toast
- Baked Chicken Roulade & Pomelo with Thai Chilli Sauce
- Deep-Fried Spinach with Kataifi Pastry (V)
- Duxelles-Stuffed Shiitake Caps (V)

STARTER PLATTER *(select 4 hot + 2 cold)*

Hot

- Fire-Roasted Suckling Pig (P)
- Empress Char Siew (P)
- Deep-Fried Vietnamese Seafood Spring Roll
- Osmanthus Omelette with Crab Meat
- Seaweed & Chicken Floss Prawn Crouton
- Deep-Fried 'Teo Chew' Style 'Hae Zho' Prawn Roll
- Baked Shanghai Pork Dumpling (P)
- Pan-Fried Chives & Pork Dumpling (P)

Cold

- Smoked Duck with Ginger Flower Sauce
- Spring Onion & Ginger Chicken Roulade
- Spring Onion Marinated Jellyfish
- Sea Whelk in Thai Chilli Dressing
- Cucumber & Seaweed Salad with Crispy Sakura Shrimps

SOUP *(select 1, served in individual bowls)*

- King Prawn Dumpling, Dried Scallops in Supreme Broth
- Braised Bird's Nest with Seafood, Egg White & Prawn Spring Roll
- Double-Boiled Chicken Essence with Dried Scallops, Sea Whelk, Cordyceps & Bamboo Fungus
- Double-Boiled Superior Soup in Young Coconut
- Braised Abalone, Bird's Nest, Dried Scallops, Crab & Mushroom in Chicken & Pumpkin Broth

VG – Vegan V – Vegetarian P – Contains Pork N – Contains Nuts

$1480++ per 10 guests

GRAND BANQUET MENU B (8-Course)

SEAFOOD *(select 1)*

- XO Sauce Mushroom, Sugar Snap Peas, Prawns & Hokkaido Scallops
- Prawns 2 Ways – Coated with Salted Egg, Wasabi Mayonnaise

WHOLE FISH *(select 1)*

- Marble Goby
- Sea Grouper
  Hong Kong-Style or Ginger & Spring Onion or Teochew-Style
- Cod (+12 p/p)
  Baked with Red Wine or Yuzu & Spicy Ginger Flower Glaze

SEAFOOD & VEGETABLE *(select 1)*

- Braised South African (8 Head) Abalone with Shiitake Mushroom & Spinach
- Dried Scallop, Crab Meat, Bailing & Shiitake Mushroom & Broccoli
- Braised South African (6 Head) Abalone with Mushroom & Spinach (+10/pp)

POULTRY *(select 1)*

- Crispy Roast Duck with Chinese Angelica Root "Dang Gui" Sauce
- Crispy Chicken with Deep-Fried Garlic & Prawn Cake
- Hong Kong-Style Soy Sauce Chicken

NOODLE & RICE *(select 1)*

- Traditional Eight Treasure Rice in Lotus Leaf
- Braised E-Fu Noodle with Dried Scallops, Mushroom & Shredded Duck
- Stir-Fried Seafood & Udon with Black Pepper
- Giant Tiger Prawn E-Fu Noodle with Egg Drop Gravy (+8/pp)
- Lobster Fish Mousse Noodle with Egg Drop Gravy (+8/pp)

DESSERT *(select 1)*

- Pandan Crème Brulee with Peanut Ash, Waffle Biscuit & Gula Melaka Sauce (N)
- Eight Treasures 'Cheng Teng'
- Pomelo & Mango with Sago
- Sticky Date & Longan Pudding (N)
- Never Too Match (VG) (N)

VG – Vegan V – Vegetarian P – Contains Pork N – Contains Nuts

$1480++ per 10 guests

IMPERIAL BANQUET MENU (8-Course)

COMPLIMENTARY WELCOME CANAPES *(select 1, 1 per person)*

- Crab, Egg Mayonnaise & Shredded Coconut Kueh Pie Tee
- Smoked Salmon with Hokkaido Corn Crème Fraîche
- Wagyu Beef Meatball with Spicy Tomato Coulis
- Smoked Duck & Mango Salsa on Toast
- Baked Chicken Roulade & Pomelo with Thai Chilli Sauce
- Deep-Fried Spinach with Kataifi Pastry (V)
- Duxelles-Stuffed Shiitake Caps (V)

STARTER PLATTER

- Lobster Salad
- Fire-Roasted Suckling Pig (P)
- Mini Octopus
- Mango Shrimp Roll
- Chicken Golden Coin

SOUP *(served in individual bowls)*

- Double-Boiled Chicken Soup with Dried Velvet Mushroom Conch Meat & Dried Scallops

SEAFOOD

- Black Truffle Sautéed Fresh Scallops with Asparagus

FISH

- Hong Kong-Style Sea Grouper

VEGETABLE

- Braised South African (8 Head) Abalone with Japanese Sea Cucumber & Seasonal Greens

POULTRY

- EMPRESS Roast Duck

NOODLE & RICE

- Braised E-Fu Noodles with Minced Meat in XO Sauce

DESSERT

- Peach Gum with Eight Treasure Tea Jelly

VG – Vegan V – Vegetarian P – Contains Pork N – Contains Nuts

$1888++ per 10 guests

SET MENUS

SET MENU A | $98

Empress Signature Char Siew, Salted Egg Yolk Prawn, Crispy Eggplant & Pork Floss (P)
炭燒叉燒、黃金蝦、肉鬆茄子

-

Seafood Egg White & Spinach Soup
海鮮蛋白菠菜羹

-

Crispy Halibut with Teriyaki Sauce
燒汁脆比目魚
&
Crispy Sesame Chicken
芝麻脆皮雞

-

Braised Noodles with Japanese Scallop in XO Chilli Sauce
XO醬日本帶子燜伊麵

-

Sticky Date & Longan Pudding (N)
Gula Melaka Butterscotch, Walnuts, Goji Berry & Vanilla Swirl Ice Cream
中东棗龍眼布丁蛋糕、椰子糖奶油醬、核桃、伴枸杞子蜜漿雪糕

SET MENU B | $118

Roast Duck, Steamed Pumpkin Stock Xiao Long Bao & Crispy Shrimp Roll & Salmon Skin with Salted Egg Yolk
明爐燒鴨、金湯小龍包、咸旦蝦棗魚皮

-

Prawn Dumpling in Supreme Broth
鮮蝦餛飩濃雞湯

-

Baked Cod with Red Wine
紅酒焗鱸魚
&
Triple Roast Platter (P)
Empress Char Siew, Crackling Roast Pork, Empress Sticky & Sweet Pork Rib
燒味三品拼叉燒、燒排骨、燒肉

-

Braised E-Fu Noodles with King Prawn & Egg Drop Gravy
滑蛋大蝦皇燜伊麵

-

Peanut-Coated Black Sesame 'Mochi' Balls (N)
Black Sesame Sponge, Black Sesame Ice Cream
擂沙湯圓伴日本黑芝麻雪糕

SET MENU C | $138

Dim Sum & Signature Roasts (P)
Siew Mai, Steamed Seafood & Spinach Dumpling, Prawn Croutons With Seaweed & Pork Floss, EMPRESS Char Siew, Roast Pork, Peking Duck
燒賣、菠菜帶子餃、紫菜肉鬆麵包蝦丸 、叉燒、燒肉、北京鴨

-

Double-Boiled 8 Head South African Abalone Superior Stock in Young Coconut 8 Head Abalone, Cabbage, Dried Scallops, Crispy Spring Roll
南非8頭鮑鱼干貝菜胆炖椰盅伴蝦春捲

-

Seared Angus Beef Tenderloin Cubes
黑椒蒜片安格斯牛仔粒
&
Crispy-Battered Cod with Yuzu & Ginger Flower
柚子香花汁脆皮鱈鱼

-

Baked Lobster & E-Fu Noodles with Egg Drop Gravy
蛋花龙虾伊面

-

Never Too Matcha (N) (VG)
Green Tea & Coconut Mousse, Chocolate Cookie Base, Sweet Red Beans, Salted Almonds, Coconut Sorbet
綠茶椰子慕斯、巧克力饼、赤小豆、杏仁、 椰子雪糕

VG - Vegan V - Vegetarian P - Contains Pork N - Contains Nuts

All prices are subject to prevailing taxes

FULL EXCLUSIVE

Up to 180 guests



MENU AVAILABLE Set Menus / Banquet Menus

COMPLIMENTARY

- Setting up of solemnisation table with tablecloth and skirting along with feathered pens and ring pillow
- Tea ceremony along with longan and red date tea
- 2 sets of wireless handheld microphone
- 2 sets of projector and screen
- Sound system for pipe in music
- 3 valet service from 6pm – 11pm (evening session only)
- Complimentary fresh floral arrangement per table (banquet menu only)



INDOOR EXCLUSIVE

Up to 110 guests



MENU AVAILABLE Set Menus / Banquet Menus

COMPLIMENTARY

- Setting up of solemnisation table with tablecloth and skirting along with feathered pens and ring pillow
- Tea ceremony along with longan and red date tea
- 2 sets of wireless handheld microphone
- 2 sets of projector and screen
- Sound system for pipe in music
- 3 valet service from 6pm – 11pm (evening session only)
- Complimentary fresh floral arrangement per table (banquet menu only)



"Attended a wedding lunch here. Full vegetarian menu and the food was amazing! All 8 course meals was sooo good! The desserts are so good I want to go back again one day ~ The famous vegan bao was still as good as when I tried it few years back :)"
- Samantha Gxy





"I recently had my wedding dinner at Empress, which apparently is itself a very popular venue for weddings.

To say our special day went well would be a gross understatement. From start to finish we were consistently impressed by their attention to detail, the quality of the food and the service standards to make sure that our guests were comfortable and relaxed.

The food is very tasty and what really jumped at us is the quality of it. They have a variety of wedding menus to cater for different tastes and budgets and I was impressed with both that I had tried. Empress' decor and ambiance is elegant and classy and its location by Boat Quay instantly relaxes you as you sit and watch the heart of the CBD pass you by.

However, the real highlight of Empress in my opinion is its staff who from our first meeting impressed us with their warmth, knowledge and professional pride. Their restaurant manager (Jack) in particular single-handedly won us over to the exclusion of all other venues with his friendly and inviting manner and was consistently available to address our queries as we neared our special day. Similarly, the other manager (Maggie) and her staff went over and beyond to make our special day as smooth as possible from providing staff for the tea ceremony, decor, music, microphones (they even provided ginger ale to me and my wife for the Yam Seng, even though we did not inform them that we were teetotal!) etc."

- Vincent Au



"We just had our wedding here and Jack is the best coordinator we have come across. We looked at a few venues and none of them came close to Jack's professionalism. He really made sure our walk ins, tea ceremony, music, AV all flowed smoothly, briefing us during rehearsal and also before each segment. He's ridiculously good at his job and we're so happy to have chosen Empress as our wedding venue!! The ambience during lunch time was perfect too 👌 A+++++ for service"

- Hui Xin

FACT SHEET

WHERE
1 Empress Pl, #01-03, Singapore 179555

HOW
Nearest MRT – Raffles Place, Exit H
Bus Services: 10, 57, 70, 75, 95, 100, 107, 130, 131, 162, 167, 196, 652, 656, 660, 663, 665, 961

CONTACT US
events@prive.com.sg

STAY CONNECTED
EmpressSG

Empress_acm





