



EMP 御庭



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Whether it's the energy of an open dining experience or the decadence of a private room, EMP KL offers you both! All set within an opulent and regal interior. Be immersed in the colors, scents, and tastes of the absolute best in Chinese cuisine.



EMP御庭





🍽️ 柚子冰菜沙律  
Chilled Ice Plant Salad  
with Yuzu Dressings



🍽️ 东瀛芥末脆大虾  
Crispy King Prawns  
with Wasabi Mayo



🍽️ 七味椒盐软壳蟹  
Deep-Fried Shichimi  
Soft Shell Crab



## 单点 | ALA CARTE

### 开胃前菜 | STARTERS

-  东瀛芥末脆大虾 | Crispy King Prawns with Wasabi Mayo RM 48 | 4 pcs
-  川渝盘龙脆黄瓜 | Chilled Marinated Japanese Cucumber with Spicy Szechuan Dressings RM 18
-   七味椒盐软壳蟹 | Deep-Fried Shichimi Soft Shell Crab RM 32
-  柚子冰菜沙律 | Chilled Ice Plant Salad with Yuzu Dressings RM 25

### 汤品 | SOUP

-  带子蟹肉酸辣羹 | Braised Hot and Sour Seafood Broth RM 33
-  鱼骨炖海味汤 | Double Boiled Fish Bone Soup with Dried Seafood RM 48
- 脆贝鱼鳔海宝羹 | Sea Treasures Broth with Scallop and Fish Maw RM 65
- 时日盅仔列汤 | Daily Specialty RM 22

 厨师推荐 *Chef's recommendation*

 含酒精 *Contain Alcohol*

 辛辣 *Spicy*

价格不包括 6% 服务税和 10% 服务费 *All prices are subject to 10% service charge & 6% SST*

## 生猛海鲜 | LIVE SEAFOOD 时价 | Seasonal Price per 100g

### - 澳洲龙虾 | AUSTRALIAN LOBSTER

#### Chef's Favorite Cooking Style:

- ∞ 上汤焗 | Baked with Superior Stock 
- ∞ 避风塘炒 | Fried with Golden Garlic and Dried Chili 
- ∞ 金丝奶油 | Crispy Butter-fried

### - 笋壳鱼 | BAMBOO FISH


### - 巴丁鱼 | PATIN FISH

### - 龍虎班 | TIGER GROUPE

### - 龍躉鱼 | ESTUARY


### GIANT GROUPE

#### Chef's Favorite Cooking Style:

- ∞ 清蒸 (文东姜) | Steamed with Superior Soy Sauce
- ∞ 油浸 | Deep-fried with Superior Soy Sauce
- ∞ 青柠酸辣蒸 | Steamed in Hot & Sour Thai Style 
- ∞ 荷叶家乡蒸 | Steamed Canton Style in Lotus Leaves
- ∞ 糖醋炸 | Deep-fried with Sweet and Sour Sauce

### - TIGER PRAWNS

#### Chef's Favorite Cooking Style:

- ∞ 酸辣汤 | Braised in Hot & Sour Soup
- ∞ 烧烤 | Barbecue Beijing Royal Style 
- ∞ 龙虾汤 | Stewed with Lobster

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🍷 金丝奶油澳洲龙虾  
Crispy Butter-fried  
Australian Lobster

🍷 油浸龍虎斑  
Deep-fried Tiger Grouper  
with Superior Soy Sauce



🍽️ 山楂古佬明虾球  
Sweet and Sour Golden Prawns  
in Hawthorn Berry Gravy




🍽️ 顺德扣原只鲍  
Stewed Abalone with  
Supreme Oyster Sauce






## 海珍宝 | SEA TREASURE

碧绿蟹钳伴海参 | Stewed Crab Claw with Sea Cucumber RM 98

 顺德扣原只鲍 | Stewed Abalone with Supreme Oyster Sauce RM 168

 芝士香焗龍胎 | Baked River King Prawns with Mozzarella and Cheddar Cheese RM 78 | per piece

家乡鱼鳔炒虾球 | Stir-Fried Fish Maw with Prawn and Celery RM 88

澳洲芦笋鲍鱼炒XO酱 | Wok Fried Australian Abalone and Asparagus in XO Sauce RM 98

 麻婆豆腐明虾球 | Ma Po Tofu with King Prawn RM 60

 山楂古佬明虾球 | Sweet and Sour Golden Prawns in Hawthorn Berry Gravy RM 68

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## 瓦煲 | CLAYPOT

-  瓦煲生啫U5生虾肠粉 | Giant River Prawns  
Chee Cheong Fun RM 78
-  文东姜蒜生啫雪鱼煲 | Black Cod with  
Bentong Ginger and Garlic RM 88
- 京蒜龙趸豆腐煲 | Braised King Grouper with  
Homemade Beancurd RM 78
- 竹支酱焖羊腩煲 | Braised Lamb Ribs with  
Brown Bean Sauce RM 78
- 宝岛金兰三杯鸡 | Taiwanese Style Chicken with Basil RM 38
- 蟹肉月光茼菜苗 | Sautéed Baby Spinach with  
Crabs Meat & Omega Eggs RM 45
- 浓鸡汤虾滑烩娃娃菜 | Poached Baby Cabbage with  
Handmade Prawn Paste RM 48
-  马来栈烧茄子煲 | Sautéed Belacan Aubergine with  
Minced Chicken and Mushrooms RM 38
- 贝勒爷炒羊肉 | Sautéed Lamb Slices with  
Cumin and Spices RM 68


 厨师推荐 *Chef's recommendation*

 含酒精 *Contain Alcohol*

 辛辣 *Spicy*

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瓦煲生 ■ U5生虾肠粉  
Giant River Prawns  
Chee Cheong Fun



蟹肉月光苳菜苗  
Sautéed Baby Spinach with  
Crabs Meat & Omega Eggs




金牌蒜蓉吊烧鸡  
Fire-Roasted Free-Range Chicken

招牌伦敦鸭  
Signature Crispy  
London Duck





## 烧腊 | BARBECUE KITCHEN SPECIALTY

-  招牌伦敦鸭 | Signature Crispy London Duck RM 98 | 半只 Half  
RM 188 | 整只 Whole
- 金牌蒜蓉吊烧鸡 | Fire-Roasted  
Free-Range Chicken RM 68 | 半只 Half  
RM 128 | 整只 Whole

## 家禽小炒 | POULTRY

-  川椒炒辣子鸡 | Szechuan Red Chili Chicken RM 38
- 龙眼山楂咕嚕鸡 | Hawthorn Sweet and Sour Chicken RM 43
- 湖南一碗香 | Stir Fried Hunan Chicken RM 50
-  园林蒜香脆花鸡 | Golden Crispy Garlic Chicken RM 38

## 牛肉小炒 | BEEF

-  烟熏草牛腩骨 | Tea-smoked Beef Short Ribs RM 118
-  咖喱软炸牛肉 | Deep Fried Asian Spice  
with Curry Leaves RM 48
-  豉汁爆炒神户牛粒 | Wok-fried Japanese  
A5 Wagyu Beef with Black Bean Paste RM 188

 厨师推荐 *Chef's recommendation*  含酒精 *Contain Alcohol*  辛辣 *Spicy*

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## 蔬菜 / 素食 | VEGETABLE DISHES

-  地三鲜煨豆筋 | Wok-Fried Potato, Aubergine, and Mix Vegetable with Beancurd Skin RM 38
- 时日田园蔬 | Fresh Cameron Highland Seasonal Vegetables RM 33  
 清炒 Wok-fried  蒜蓉炒 Garlic  蚝油 Oyster Sauce
-  甘榜马来风光 | Kampung Kangkung Belacan RM 38
- 脆贝二松鸳鸯芥兰 | Crispy & Crunchy Hong Kong Kai-Lan RM 38
-  炆炒奶白菜 | Stir-Fried Nai Pak with Dried Chili RM 38
-   脆藕虫草花土豆丝 | Wok-fried Shredded Potato and Cordyceps Flower with Crispy Lotus Root RM 36

## 饭及面食 | RICE AND NOODLES

-  丰盛海鲜炒鸳鸯粉 | Cantonese Style Yin Yong Noodles RM 35
- 瓦煲生虾焖港依面 | Braised King Prawns with E-Fu Noodles RM 78
- 鲍鱼炒港依面 | Braised Abalone with Hong Kong E-Fu Noodles RM 78
- 松露澳洲鲍鱼炒饭 | Truffle Australia Abalone Fried Rice RM 78
-  黑松露海鲜炒饭 | Black Truffle Fried Rice with Japanese Scallop RM 48

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🍽️ 脆贝二松鸳鸯芥兰  
Crispy & Crunchy  
Hong Kong Kai-Lan



🍽️ 黑松露海鲜炒饭  
Black Truffle Fried Rice  
with Japanese Scallop



🍽️ 脆藕虫草花土豆丝  
Wok-fried Shredded Potato  
and Cordyceps Flower with  
Crispy Lotus Root







🍜 广东三色笼  
Threesome Dim Sum

🍜 金鱼海鲜饺  
Homemade Seafood  
Dumplings



## 点心 | DIM SUM 仅限于10am - 3pm | Only available from 10am - 3pm

### 蒸类 | STEAMED

-  广东三色笼 | Threesome Dim Sum RM 38 | 3 pcs  
∞ Cod Fish with Crab Meat and Squid Ink Dumpling  
∞ Homemade Fish Dumpling  
∞ Minced Chicken with Chives Dumpling
- 香滑蒸鱼卖 | Fortune Fish Paste RM 18 | 3 pcs
- 鱼子酱鸿艳彩虾饺 | Crystal Prawn Dumplings  
with Beluga Caviar RM 30 | 3 pcs
- 黑松露烧卖皇 | Black Truffle Siew Mai Dumplings RM 33 | 3 pcs
- 御廷鲍鱼烧卖皇 | Abalone Siew Mai Dumplings RM 33 | 3 pcs
-  金鱼海鲜饺 | Homemade Seafood Dumplings RM 30 | 3 pcs
- 烧汁鳗鱼饺 | Japanese Unagi & Prawn Dumplings RM 28 | 3 pcs

 厨师推荐 *Chef's recommendation*

 含酒精 *Contain Alcohol*

 辛辣 *Spicy*

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## 点心 | DIM SUM 仅限于10am - 3pm | Only available from 10am - 3pm

### 蒸类 | STEAMED

黄金竹炭流沙包   Charcoal Salted Egg Custard Buns	RM 22   3 pcs
蜜汁叉烧鸡包   Honey BBQ Chicken Buns	RM 18   3 pcs
茶树菇燕麦包   BBQ Chicken and Mushroom Oatmeal Buns	RM 23   3 pcs
高汤腐皮卷   Beancurd Prawn Rolls	RM 26   3 rolls
烧味米肠粉   BBQ Chicken in Rice Noodle Rolls	RM 23   3 rolls
 龙皇脆皮肠   Crispy Shrimp in Rice Noodle Rolls	RM 28   3 rolls
野米珍珠烟鸭   Glutinous Wild Rice and Smoked Duck Lotus Wrap	RM 23

 厨师推荐 *Chef's recommendation*

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野米珍珠烟鸭  
Glutinous Wild Rice and  
Smoked Duck Lotus Wrap



茶树菇燕麦包  
BBQ Chicken and  
Mushroom in  
Oatmeal Buns



龙皇脆皮肠  
Crispy Shrimp  
Rice Noodle Rolls



黑椒烧鸭炸酥

Crispy Black Pepper Duck Dumplings



酥皮蛋挞

Buttery Vanilla Egg Tarts



鲍粒焗烧鸡酥

Abalone Puff Pastry



黑松露芋角

Truffle Mushroom Yam Puff





## 点心 | DIM SUM 仅限于10am - 3pm | Only available from 10am - 3pm

### 油炸 | DEEP FRIED

黑椒烧鸭炸酥 | Crispy Black Pepper Duck  
Dumplings RM23 | 3pcs

 黑松露芋角 | Truffle Mushroom Yam Puff RM23 | 3pcs

鲜虾腐皮卷 | Crispy Beancurd with Prawns RM23 | 3pcs

爆浆芝士荔枝球 | Lychee Bursting Prawn Balls RM26 | 3pcs

花心萝卜仔 | Lava Peanut Surprise RM23 | 3pcs

### 烘焙 | BAKED

脆皮叉烧鸡包 | Crispy BBQ Chicken Buns RM 22 | 3 pcs

酥皮蛋挞 | Buttery Vanilla Egg Tarts RM 18 | 3 pcs

 鲍粒焗烧鸡酥 | Abalone Puff Pastry RM 30

蜜汁叉烧鸡酥 | Golden Honey BBQ Chicken Puff RM 23 | 3 pcs

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## 点心 | DIM SUM 仅限于10am - 3pm | Only available from 10am - 3pm

### 锅炒 | WOK FRIED

- 菜埔炒萝卜糕 | Turnip Cake with Dried Shrimp RM 22
- 紫薯椰香软菓 | Crispy Taro with Coconut Cookies RM 20 | 3 pcs

### 粥品 | CONGEE

- 艇仔鱼片粥 | Cantonese Style Fish Fillet RM 28
- 干贝鸡丝粥 | Dried Scallop and Shredded Chicken RM 28
- 鲍片咸蛋粥 | Abalone and Salted Egg RM 24
- 港式炸油条配自制咖央 | Handmade Fried Hong Kong Dough Stick Served with Homemade Kaya RM 8 | 1 pc

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🍲 干贝鸡丝粥  
Dried Scallop and Shredded Chicken



🍲 鲍片咸蛋粥  
Abalone and Salted Egg



🍲 艇仔鱼片粥  
Cantonese Style Fish Fillet





鲜果爱玉冰菊花  
Chrysanthemum Aiyu  
with Mixed Fruits



马来风味摩摩渣渣 (红宝石)  
Red Ruby Bubur Cha Cha



古早味椰蓉酥皮窝饼  
Crispy Coconut Pancake  
with Gula Melaka



## 糖水 | DESSERT

脆皮红豆香蕉春卷   Deep Fried Spring Rolls with Red Bean & Banana	RM 18
果冻龙眼海底椰   Phoenix Duo Chilled Sea Coconut	RM 18
 滋润清炖柚子燕窝   Snow Yuzu Bird's Nest	RM 118
滋润红枣燕窝糖水   Bird Nest with Red Dates	RM 88
马来风味摩摩渣渣(红宝石)   Red Ruby Bubur Cha Cha	RM 18
香煎咖央黄金糕   Golden Kaya Cake	RM 18
著名榴莲冻班戟   Legendary D24 Durian Crepe	RM 28
 古早味椰蓉酥皮窝饼   Crispy Coconut Pancake with Gula Melaka	RM 23
鲜果爱玉冰菊花   Chrysanthemum Aiyu with Mixed Fruits	RM 18
时鲜水果盘   The Seasonal Fruit Platter	RM 15

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## 饮料 | BEVERAGE

### 中茶 | CHINESE TEA

宫廷普洱茶   Emperor Pu' Er	RM 8
茉莉花香片   Jasmine	RM 8
菊花茶   Chrysanthemum	RM 8
贵品铁观音   Tie Guan Yin	RM 10
大红袍   Da Hong Pao	RM 12

### 茶 | TEA

Pure Chamomile	RM 12
Earl Grey	RM 12
Pure Moringa	RM 10

### 鲜果汁 | FRESH FRUIT JUICE

☞ 橙   Orange	☞ 凤梨   Pineapple	RM 20
☞ 苹果   Apple	☞ 哈密瓜   Honey Dew	
☞ 芒果   Mango	☞ 萝卜   Carrot	
☞ 西瓜   Watermelon	☞ 混合果汁   Duo Mix Juice	
☞ 蜜糖柠檬   Honey Lemon		RM 10

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汽水 | SOFT DRINKS

RM 10

- ☞ 可乐 | Coke
- ☞ 零系可乐 | Coke Zero
- ☞ 雪碧 | Sprite
- ☞ 通寧水 | Tonic Water
- ☞ 苏打水 | Soda Water

无酒精鸡尾酒 | MOCKTAILS

RM 16

- ☞ Sunrise Pop  
Ribena | Longan | Lemon | Sprite
- ☞ Tropika Cooler  
Mango | Orange | Pineapple | Sprite
- ☞ Berry Merry  
Strawberry | Mint | 7Up
- ☞ Minty Mint  
Mint | Soda

咖啡 | BREW COFFEE (热 | Hot / 冷 | Cold)

RM 15

- ☞ 美式 | Americano
- ☞ 拿铁 | Caffè latte
- ☞ 卡布奇诺 | Cappuccino
- ☞ 浓缩 | Espresso

矿泉水 | MINERAL WATER

RM 15 | 500 ml

- ☞ San Pellegrino Sparkling
- ☞ Acqua Panna Still

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营业时间 | Opens Daily  
点心 | Dim Sum: 10am - 3pm  
午餐 | Lunch: 11am - 3pm  
晚餐 | Dinner: 6pm - 10pm

Level 1, The Westin KL, 199, Jalan Bukit Bintang,  
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