



EMP御庭



EMP御庭

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

👑 黄金花胶甘榜鸡汤 (半只)
Golden Fish Maw Kampung
Chicken Soup (Half Chicken)

👑 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

  七味椒盐软壳蟹 | Deep-Fried Shichimi Soft Shell Crab RM 32

 川渝盘龙脆黄瓜 | Chilled Marinated Japanese Cucumber with Spicy Szechuan Dressing RM 18

 柚子冰菜沙律 | Chilled Ice Plant Salad with Yuzu Dressing RM 25

牡丹带子 | Peony Japanese Scallops RM 63 | 3 pcs

汤品 | SOUP

 带子蟹肉酸辣羹 | Braised Hot and Sour Seafood Broth RM 33

脆贝鱼鳔海宝羹 | Sea Treasures Broth with Scallop and Fish Maw RM 65

鱼骨炖海味汤 | Double Boiled Fish Bone Soup with Dried Seafood RM 48

 黄金花胶甘榜鸡汤 | Golden Fish Maw Kampung Chicken Soup RM 198 | 半只 Half

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 subject to 10% service charge & 6% SST



👑 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



👑 咸蛋黄甜玉米明虾
Crystal Prawns with
Salted Egg and White Corn

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

- 龍躉鱼 | ESTUARY GIANT GROUPER

- 龍虎斑 | TIGER GROUPER

- 东星斑 | LEOPARD CORAL GROUPER

- 多宝鱼 | TURBOT FISH

Chef's Favorite Cooking Style:

- 🍷 翡翠蒸 | Steamed with Superior Soy Sauce and Chili 🌶️👑
- 🍷 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
- 🍷 姜蒜椒仔菜脯蒸 | Steamed With Ginger and Preserved Vegetables

- 明虾 | CRYSTAL PRAWNS

Cooking Style:

- 🍷 避风塘炒 | Fried with Golden Garlic and Dried Chili
- 🍷 金丝奶油 | Crispy Butter-Fried
- 🍷 咸蛋黄甜玉米 | Salted Egg and White Corn 👑
- 🍷 蒜烧焗 | Baked with Garlic

👑 厨 师 推 荐 Chef's recommendation

🍷 含酒精 Contain Alcohol

🌶️ 辛辣 Spicy

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海珍宝 | SEA TREASURE

家乡鱼鳔炒虾球 | Stir-Fried Fish Maw with
Prawns and Celery

RM 88

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

RM 168

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 Prawns

RM 60

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

RM 68

金汁翡翠虾仁鲜带子豆腐 | Braised Prawns and
Scallops with Tofu

RM 60

👑 桂花滑鱼筒 | Stir Fried Fish Maw with
Crab Meat and Omelette Egg

RM 60

👑 高汤生虾泡脆米 | Freshwater Prawns Seafood
Broth with Crispy Puffed Rice

RM 188

👑 厨师推荐 *Chef's recommendation*

🍷 含酒精 *Contain Alcohol*

🌶️ 辛辣 *Spicy*

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👑 桂花滑鱼筒
Stir Fried Fish Maw
with Crab Meat and
Omelette Egg



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



👑 高汤生虾泡脆米
Freshwater Prawns
Seafood Broth
with Crispy Puffed Rice



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



👑 蟹肉月光茼菜苗
Sautéed Baby Spinach with
Crabs Meat & Omega Eggs



👑 印尼咖喱明虾煲 Crystal Prawns
in Indonesian Curry Claypot



瓦煲 | CLAYPOT

-  瓦煲生啫生虾肠粉 | 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
- 竹支醬焖羊腩煲 | Braised Lamb Ribs with
Brown Bean Sauce RM 78
- 宝岛金兰三杯鸡 | Taiwanese Style Chicken with Basil RM 38
-  蟹肉月光菟菜苗 | 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
- 贝勒爷炒羊肉 | Sautéed Lamb Slices with
Cumin and Spices RM 68
-  印尼咖喱明虾煲 | Crystal Prawns in
Indonesian Curry Claypot 时价 Seasonal Price

 厨师推荐 Chef's recommendation

 含酒精 Contain Alcohol

 辛辣 Spicy

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瓦煲 | CLAYPOT

 生虾焗金黄鸡脂 | Claypot Freshwater Prawns with Chicken Lard RM 188

瓦煲黑松露焗鸡 | Braised Chicken with Black Truffle in Claypot RM 78

 马来栈烧茄子煲 | Sautéed Belacan Aubergine with Minced Chicken and Mushrooms RM 38

烧腊 | BARBECUE KITCHEN SPECIALTY

 招牌伦敦鸭 | Signature Crispy London Duck RM 208 | 整只 Full
RM 118 | 半只 Half

澳洲烤羊肋骨 | Australian Lamb Ribs RM 168 | 整块 Full
RM 88 | 半块 Half

黑蒜鸡 | Black Garlic Roasted Chicken RM 180 | 整块 Full
RM 95 | 半块 Half

 厨师推荐 Chef's recommendation

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 辛辣 Spicy

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👑 生虾焗金黄鸡脂 Claypot Freshwater Prawns
with Chicken Lard

👑 招牌伦敦鸭
Signature Crispy
London Duck



* 图片仅供参考 photos for illustration purposes only

牛肉小炒 | BEEF

爆炒神户牛粒 | Wok-fried Japanese

A5 Wagyu Beef

RM 188

🍲 豉汁 Black Bean Paste

🍲 黑胡椒醬 Black Pepper Sauce

🌶️ 咖喱軟炸牛肉 | Deep Fried Asian Spice
with Curry Leaves

RM 48

烟熏草牛腩骨 | Tea-Smoked Australian Beef
Short Ribs

RM 118

🍷 香煎牛柳片 | Pan Fried Australian Short Rib
with Korean Pear 100g+/-

RM 56 | 3 pcs

鬼马蒜片炒牛粒 | Australian Beef Cube
with Garlic, Dough Stick & Water Chestnut

RM 98



👑 厨师推荐 Chef's recommendation

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家禽小炒 | POULTRY

-  川椒炒辣子鸡 | Szechuan Red Chili Chicken RM 38
- 龙眼山楂咕噜鸡 | 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

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
- 澳洲坚果炒莴笋 | Stir Fried Bamboo Shoots with Macadamia Nuts RM 48

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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

鲍鱼焖港伊面 | 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

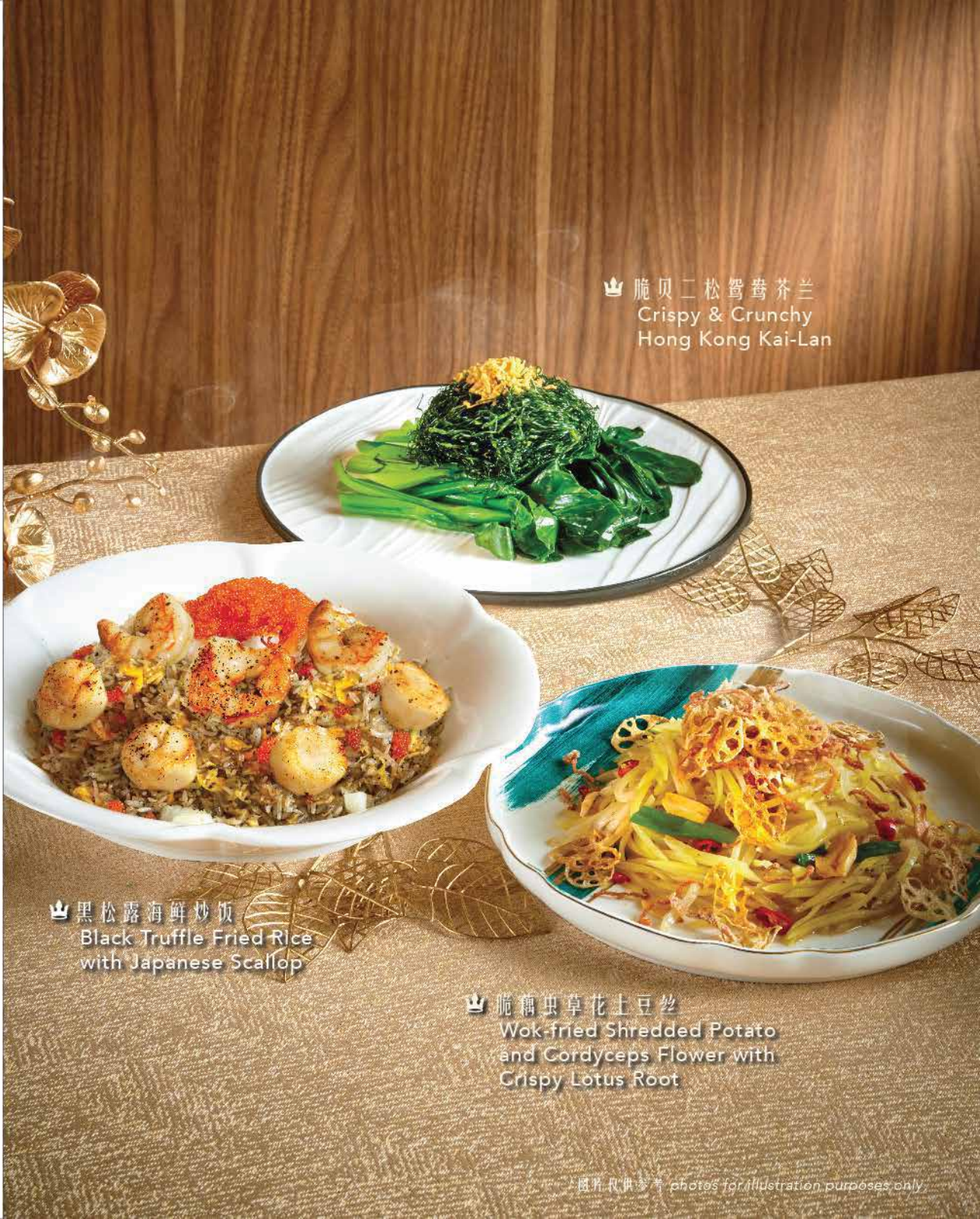
生虾煎生面 | Giant Freshwater Prawns Sang Mee RM 78

👑 厨师推荐 Chef's recommendation

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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

点心 | DIM SUM

周一至周五 11am - 3pm | Weekday 11am-3pm

周六和周日 10am - 3pm | Weekend 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

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

烧汁鳗鱼饺 | Japanese Unagi & Prawn Dumplings RM 28 | 3 pcs

 金鱼海鲜饺 | Homemade Seafood Dumplings RM 30 | 3 pcs

鱼子酱鸿艳彩虾饺 | Crystal Prawn Dumplings
with Beluga Caviar RM 30 | 3 pcs

 厨师推荐 Chef's recommendation

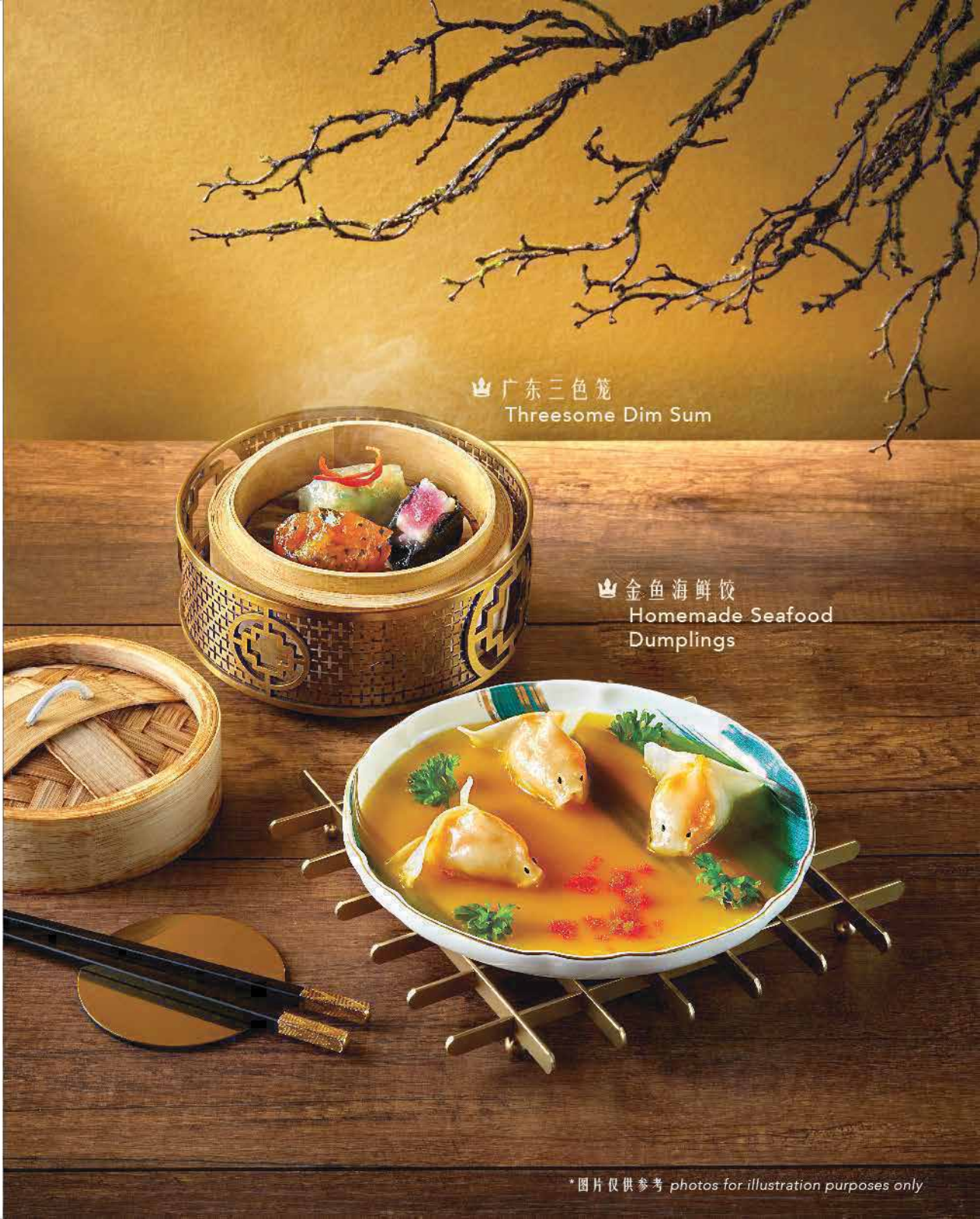


含酒精 Contain Alcohol



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广东三色笼
Threesome Dim Sum

金鱼海鲜饺
Homemade Seafood
Dumplings

点心 | DIM SUM

周一至周五 11am - 3pm | Weekday 11am-3pm

周六和周日 10am - 3pm | Weekend 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

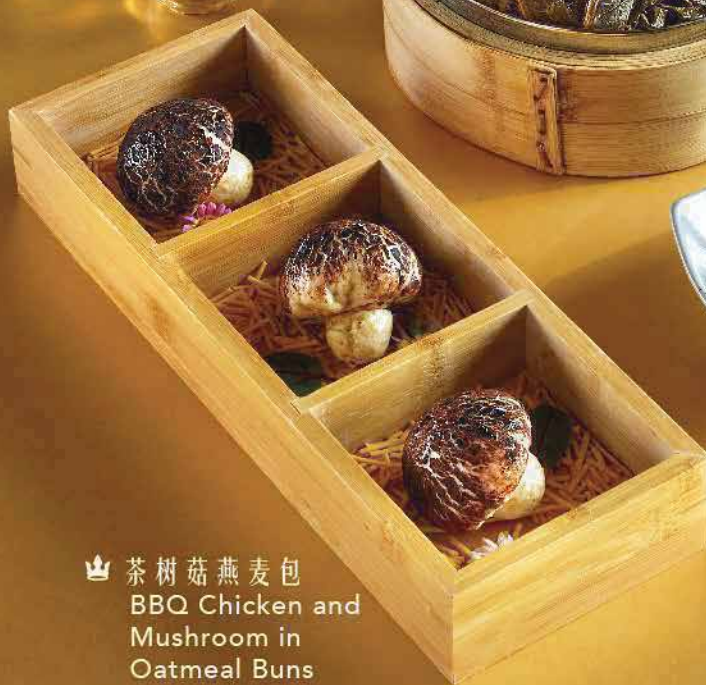
👑 厨师推荐 Chef's recommendation

🍷 含酒精 Contain Alcohol

🌶️ 辛辣 Spicy

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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

点心 | DIM SUM

周一至周五 11am - 3pm | Weekday 11am-3pm

周六和周日 10am - 3pm | Weekend 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

👑 厨师推荐 Chef's recommendation



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👑 黑椒烧鸭炸酥
Crispy Black Pepper Duck Dumplings



👑 酥皮蛋挞
Buttery Vanilla-Egg Tarts



👑 鮑粒焗燒鴨酥
Abalone Puff Pastry



👑 黑松露干用
Truffle Mushroom Yam Puff





👑 干贝鸡丝粥
Dried Scallop and Shredded Chicken



👑 艇仔鱼片粥
Cantonese Style Fish Fillet



👑 鲍片咸蛋粥
Abalone and
Salted Egg

点心 | DIM SUM

周一至周五 11am - 3pm | Weekday 11am-3pm

周六和周日 10am - 3pm | Weekend 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

RM 8 | 1 pc

👑 厨师推荐 Chef's recommendation

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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
 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 20
椰皇布丁 Coconut Pudding	RM 18
 翡翠糖心丸 Gula Melaka Ball	RM 18 3 pcs

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👑 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



👑 翡翠糖心丸
Gula Melaka Ball (3 pcs)

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

汽水 | SOFT DRINKS

RM 10

☞ 可乐 Coke	☞ 零系可乐 Coke Zero
☞ 雪碧 Sprite	☞ 通宁水 Tonic Water
☞ 苏打水 Soda Water	

咖啡 | BREW COFFEE (热 | Hot / 冷 | Cold)

RM 15

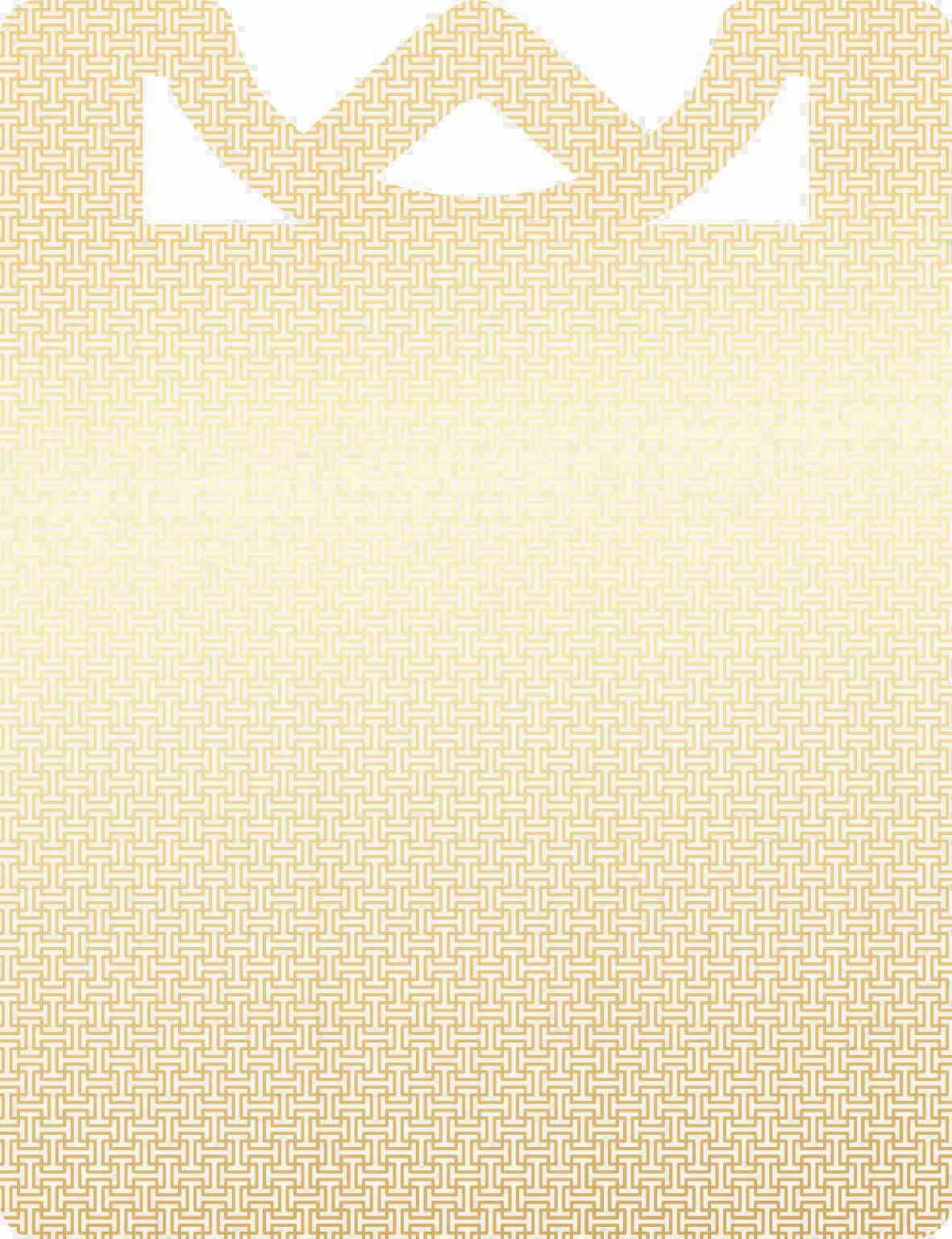
☞ 美式 Americano	☞ 拿铁 Caffè latte
☞ 卡布奇诺 Cappuccino	☞ 浓缩 Espresso

矿泉水 | MINERAL WATER

RM 15 | 500 ml

☞ San Pellegrino Sparkling
☞ Acqua Panna Still
☞ Evian Natural Spring

RM 12 | 330 ml



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,
55100 Kuala Lumpur, Malaysia

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