



EMP御庭

A restaurant for all walks of life, EMP KL is where family and friends come together in the heart of Kuala Lumpur. We stay true to Chinese culinary traditions while adding a modern touch, creating dishes that are both comforting and exciting.

From freshly made dim sum to bold signature mains, every dish is crafted with care, using quality ingredients and plenty of heart. It's food made to be shared, enjoyed, and remembered.

Whether it's a casual catch-up, a family gathering, or a special celebration, EMP KL is here to make every meal with your loved ones a meaningful one.

EMP 御庭是一家位于吉隆坡市中心的高端中餐厅，环境奢华，完全无猪肉，重新诠释了传统优雅的用餐体验。这里融合了中华文化底蕴与现代精致格调，为食客带来一场别具一格的美食盛宴

菜单精心呈现多款地道中华料理，甄选优质食材，并巧妙融入现代烹饪手法。从精致点心到匠心独运的招牌菜，每一道佳肴都是对传统的致敬，同时满足现代食客的味蕾期待。

Monday to Friday (Weekday)
星期一至五 (平日)
Dim Sum & Lunch 点心和午餐 11am-3pm
Dinner 晚餐 6pm-10pm

Weekend and Public Holiday
星期六, 星期日和公共假期
Dim Sum & Brunch 点心和午餐 10:30am-4pm
Dinner 晚餐 6pm-10:30pm

RSVP: +60 10-303 0011

  emp.kl  empkl.com

STARTERS 前菜



King Prawns with Wasabi 芥末脆大虾

Golden-fried king prawns, light and crunchy on the outside, tender inside, served with a smooth wasabi aioli that adds a subtle kick and creamy finish. Bold, balanced, and addictive.

RM 50 | 4 pcs



Yuzu Iceplant Salad 柚子冰菜沙律

RM 28



Deep Fried Soft Shell Crab 椒盐软壳蟹

RM 35

Japanese Cucumber in Szechuan Style 川渝盘龙脆黄瓜

RM 22

Crispy Eggplant with Garlic Spice 避风塘脆茄子

RM 28

Golden Crispy Garlic Chicken 园林蒜香脆花鸡

RM 40

All prices are subjected to 10% service charge & 6% SST

 Signature

All pictures shown are for illustration purpose only.

SOUP 汤品



Hot and Sour Soup

酸辣羹

RM 30



Double Boiled Wild Fish Bone
Soup with Dried Seafood

鱼骨炖海味汤

RM 48



Free Range Chicken

Fish Maw Soup

黄金花胶甘榜鸡汤

A nourishing, slow-simmered tender free-range
chicken and collagen-rich fish maw.

RM 188 (4-5pax)

Seafood Treasure Soup 脆贝鱼鳔海宝羹

RM 55

Daily Special Soup 时日盅仔汤

RM 25

SEAFOOD 海珍宝

Sweet and Sour Prawn 糖醋虾球

RM 75

Dried Seafood Treasure Pot 一品海味煲

RM 238



Stir Fried Fish Maw with
Crab Meat and Egg
桂花滑鱼鳔

RM 65



3 Head Braised Abalone
顺德扣原只鲍鱼

slow-braised to perfection, soaked in a supreme
abalone sauce that's rich and full of umami depth.

RM 188

PRAWNS 虾类



Fried Prawns and Fish Maw

葱爆鱼鳔炒虾球

Juicy prawns and tender fish maw wok-fried to perfection with fragrant scallions.

RM 90



Indonesia Curry Prawn

印尼咖喱明虾煲

RM 118



Freshwater Prawn in Seafood Broth and Crispy Rice

高汤生虾泡脆米

Succulent freshwater prawns in a rich, aromatic seafood broth, topped with light, crispy puffed rice for a perfect balance of deep flavor and satisfying crunch.

RM 198

Golden Baked Freshwater Prawn in Chicken Glaze 生虾焖金黄鸡脂

RM 178

Freshwater Prawns with Ginger 古法锅生虾

RM 88





Sweet Corn tossed
with Salted Egg
咸蛋黄甜玉米



House Special Sauce
招牌虾禄



Vietnamese Style
越式

- **Crystal Prawns** 明虾
- **Freshwater Prawns** 生虾

RM /100g
RM **88**/pcs
Minimum Order 2pcs

CHEF'S FAVORITE COOKING STYLE:

- Sweet Corn tossed with Salted Egg 咸蛋黄甜玉米
- Golden Garlic Spice Fried Delight 避风塘炒
- Golden Crispy Butter-Fried 金丝奶油
- Local Malaysian Flavour 大马风味
- Baked with Garlic 蒜烧焗
- Vietnamese Style 越式
- House Special Sauce 招牌虾禄
- 👍 • Indonesia Curry 印尼咖喱



WILD CAUGHT LIVE SEAFOOD

生猛海鲜

AUSTRALIAN LOBSTER

澳洲龙虾

RM /100g

SABAH LOBSTER

沙巴龙虾

RM /100g

CHEF'S FAVORITE COOKING STYLE:

👍 Golden Crispy
Butter-Fried
金丝奶油

Sashimi Platter with
Superior Broth
刺身

Braised with
Superior Soup
上汤焗

Golden Garlic and Dried
Chili Fried Delight
避风塘炒

Braised with
Sang Mee/
E-Fu Noodles
焖伊面/生面

Small小份 RM20 | Large大份 RM35



BARBEQUE & GRILL 烧腊



Charcoal Roasted London Duck 招牌伦敦鸭

Roasted over charcoal, imparting a smoky, crisp skin and juicy, tender meat. The rich flavors are enhanced by a fragrant blend of herbs and spices, creating a perfect balance.

HALF
RM 138

FULL
RM 228

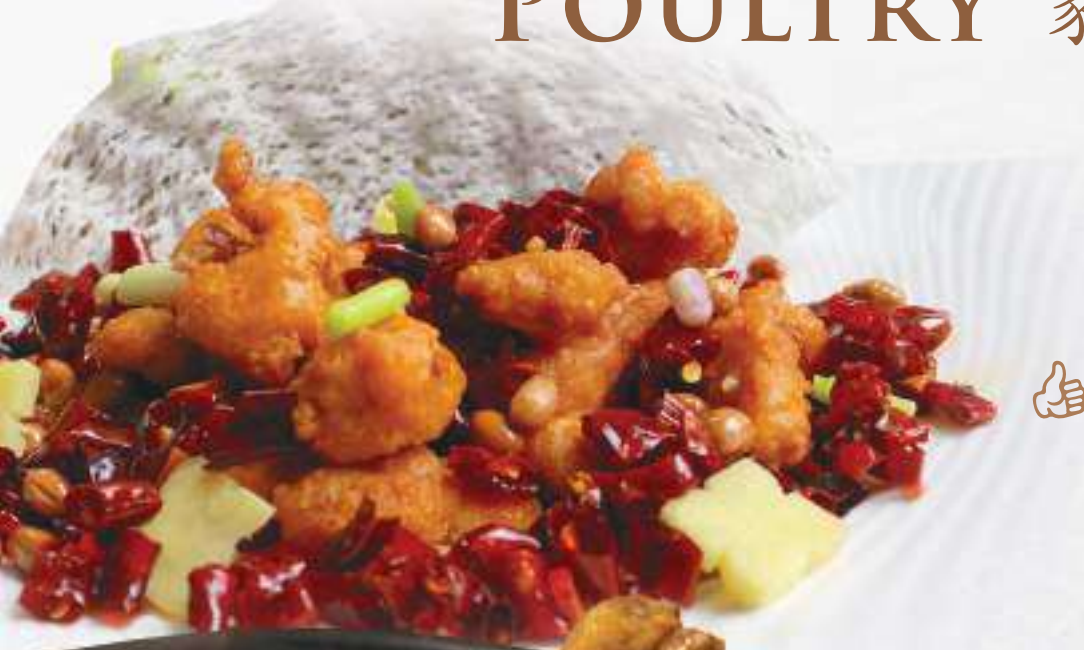


Australian Lamb Rib 澳洲烤羊肋骨

Juicy, tender, rich in flavor, these premium ribs are grilled to perfection, delivering a bold, meaty bite with a crispy, caramelized finish.

RM 90

POULTRY 家禽小炒



Spicy Szechuan Chicken 川椒炒辣子鸡

Intense heat of the chilies and the numbing sensation of the szechuan peppercorns.

RM 40



Herbal Chicken 药膳鸡

RM 75



Sweet and Sour Chicken 糖醋鸡

Coated in a vibrant, tangy sauce made from sweet and tart hawthorn berries. The sauce delivers a unique fruity sweetness balanced with a refreshing sour kick.

RM 45

BEEF 牛肉



Stir Fried Australian Sirloin Beef with Scallion Ginger 姜葱牛肉

RM 68

Wok Fried Australian Beef with Black Bean Sauce 豉汁牛肉

RM 68

Japanese Wagyu with Sarawak Peppercorn 黑椒酱爆炒神戶牛粒

RM 190

CLAYPOT 瓦煲

Freshwater Prawns with Rice Noodle Roll 瓦煲生啫生虾肠粉

Succulent freshwater prawns, delicately braised in a rich, savory sauce infused with aromatic garlic, ginger, and scallions. Paired with silky, hand-rolled rice noodle.

RM 88

Baby Spinach with Crab Meat and Eggs 蟹肉月光苋菜苗

RM 45

Braised Eggplant with Minced Chicken and Dried Shrimp 肉碎虾酱焖茄子

RM 40



CLAYPOT 瓦煲

Tender Braised Lamb in
Brown Bean Sauce
竹支酱焖羊腩煲

RM 78



👍 Chef's Specialty Claypot Okra
啫啫秋葵煲

RM 38



Chicken with Basil and Sesame Oil 宝岛金兰三杯鸡

RM 43

Kailan and Salted Fish in Special Sauce 咸鱼生啫芥兰煲

RM 45

Fish Head with Eggplant 马来茄子鱼头煲

RM 75

Fish Paste with Eggplant 乌达鱼滑茄子煲

RM 45

Giant Grouper with Eggplant 龙趸茄子煲

RM 80

Giant Grouper with Beancurd and Leek 京蒜龙趸豆腐煲

RM 80

Giant Grouper with Special Sauce 生啫龙趸煲

RM 90

Cod Fish with Bentong Ginger and Garlic 文东姜蒜生啫雪鱼煲

RM 95

FISH 鱼类

WILD CAUGHT BAMBOO FISH 野生笋壳鱼

RM /100g

ESTUARY GIANT GROUPER 龙趸鱼

RM /100g

DRAGON TIGER GROUPER 龙虎斑

RM /100g

TURBOT FISH 多宝鱼

RM /100g

LEOPARD CORAL GROUPER 东星斑

RM /100g

CHEF'S FAVORITE COOKING STYLE:



Steamed with Superior Soy Sauce
清蒸

Fragrant, aromatic dish that beautifully blends the tender, delicate texture of fish with the bold, and the rich umami of superior soy sauce.



Spicy Thai Style
泰式酸辣蒸

This dish is elevated with the bright zest of aromatic lime and a bold, spicy infusion of chili, garlic, and herbs. Each bite bursts with citrusy flavor freshness.





CHEF'S FAVORITE COOKING STYLE:

👍 Deep-fried with Superior Soy Sauce 油浸 (Optional: Chopped Chili Padi)

Steamed with Superior Soy Sauce and Chili Padi 翡翠蒸

Steamed with Superior Soy Sauce 清蒸

Spicy Thai Style 泰式酸辣蒸

Steamed Canton Style in Lotus Leaves 荷叶家乡蒸

Fried with Sweet and Sour Sauce 糖醋炸

Steamed Ginger Paste and Preserved Vegetables 姜蓉椒仔菜脯蒸

Steamed with Shredded Ginger, Fungus and Soy Sauce 海浪泡

Local Malaysian Flavour 大马风味

VEGETABLES 蔬菜



Stir Fried Four
Heavenly Kings
四大天王

RM 38



Stir Fried Kangkung Belacan
甘榜马来风光

RM 38





👍 Homemade Beancurd
with Luffa Gourd
菜香豆腐
RM 40

👍 Crispy and Crunchy Kai Lan
脆贝二松鸳鸯芥兰
RM 38



👍 Wok Fried Shredded Potato
and Crispy Lotus Root with
Cordyceps Flower
脆藕虫草花土豆丝
RM 38

Stir Fried Stem Lettuce with Macadamia Nuts 澳洲坚果炒莴笋 RM 50

Wok Fried Chives Flower with Cuttlefish 广东小炒王 RM 45

Crispy Stir Fried Lotus Root 脆口鸳鸯藕 RM 38

Jingzhou-Style Braised Beancurd 京州豆腐 RM 40

Hot Sizzling Homemade Beancurd 铁板豆腐 RM 40

Stir Fried Mix Vegetable with Beancurd Skin 地三鲜煨豆筋 RM 38

Fresh Seasonal Vegetables 时日田园蔬 RM 35

CHEF'S FAVORITE COOKING STYLE:

- Stir Fried 清炒
- Stir Fried with Garlic 蒜蓉炒
- Stir Fried with Oyster Sauce 蚝油

RICE AND NOODLES 饭面类



Black Truffle Fried Rice with Japanese Scallop and Prawn
黑松露带子虾炒饭

RM 55



**Fried Cantonese Noodles
with Egg Gravy**
广式滑蛋炒粉

RM 40

**Stir Fried Vermicelli and Glass
Noodles with Clams**
啦啦炒鸳鸯米

RM 45

 **Crispy Noodles with
Freshwater Prawns**
生虾煎生面

Golden-fried egg noodles provide a satisfying crunch beneath a luscious topping of succulent freshwater prawns, wok-seared to perfection.

RM 88



**Claypot Braised Freshwater Prawns
with E-Fu Noodles**
瓦煲生虾焖港伊面

Plump, juicy freshwater prawns are slow-braised in a sizzling claypot. Served bubbling hot, enriched with a savory soy-based sauce, each prawn is tender, flavorful, and steeped in the earthy aroma of the claypot.

RM 88



DESSERT 甜点

👍 Chilled Coconut Sago
with Longan
椰香西米露

RM 18

👍 Crispy Gula Melaka
Coconut Pancake
椰蓉酥皮窝饼

RM 25

DESSERT 甜点



👍 Snow Jelly with Red Dates
雪燕红枣润羊糖水

RM 18

👍 Coconut Jelly
椰皇果冻

RM 18



Lemongrass Jelly 冰柠香茅冻

RM 16

Chilled Sea Coconut 果冻龙眼海底椰

RM 18

Golden Kaya Cake 香煎咖央黄金糕

RM 18

Japanese Yuzu Pudding 日本柚子冻糕

RM 20

Crispy Sweet Potato with Coconut Cookies 紫薯椰香软菓

RM 20

Fruit Platter 时鲜水果盘

RM 20

Crispy Fried Spring Roll with Red Bean and Banana 脆皮红豆香蕉春卷

RM 23

Doubled Boiled Supreme Bird Nest with Red Dates 滋润红枣燕窝糖水

RM 128

DRINKS 饮料

CHINESE TEA 中国茶 | PER PAX (位)

Emperor Pu-Er 宫廷普洱茶	RM 8
Jasmine 茉莉花	RM 8
Chrysanthemum 茉莉花	RM 8
Tie Guan Yin 铁观音	RM 10
Da Hong Pao 大红袍	RM 12

FRESH FRUIT JUICE 鲜果汁

Orange 橙	RM 20
Apple 苹果	RM 20
Watermelon 西瓜	RM 20
Carrot 萝卜	RM 20
Honey Lemon 蜂蜜柠檬	RM 20

SPARKLING 清爽气泡水

Yuzu Lemonade 柚子气泡水	RM 15
Salty Lychee 荔枝味气泡水	RM 15
Original Citrus 原味柑橘气泡水	RM 15
Minty Lime 青柠薄荷味气泡水	RM 15

SOFT DRINKS 汽水

Coke 可乐	RM 12
Coke Zero 零度可乐	RM 12
Tonic Water 汤力水	RM 12
Soda Water 苏打水	RM 12
Sprite 雪碧	RM 12

WATER 瓶装水

San Pellegrino Sparkling 圣培露气泡水 500ml	RM 18
Acqua Panna Still 阿夸帕纳天然矿泉水 500ml	RM 18
Evian Natural Spring 依云天然矿泉水 330ml	RM 15



OVERSEA SEAFOOD KL

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EMP KL

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All Our Dishes Does Not Use Pork Or Pork Lard In Any Of Our Food Preparations

