


TO START

ROCKET SALAD
sautéed mushrooms, crispy bacon,
semi-dried tomatoes & balsamic dressing

16.00

RED BEET SALAD 
roasted red beets with toasted almond flakes,
marinated feta cheese, honey dressing

16.00

CAESAR SALAD 
classic
with roasted chicken breast

16.00

19.00

EMPIRE CHEF'S SALAD
mixed leaf with quail's egg, olives,
beans, chicken confit & Empire house dressing

19.00

QUICHE LORRAINE
home baked French savory tart with leek, onion,
bacon, Brie cheese, served with side salad

16.00

SMOKED SALMON
served with traditional condiments
& freshly baked German rye bread

19.00

PRAWN COCKTAIL
crispy, poached prawns with cocktail sauce
& melba toast

18.00

JAPANESE SAMPLER
assortment of sushi, maki, California rolls
with wasabi & pickled ginger

22.00

VIETNAMESE SPRING ROLLS
served with a sweet & spicy dip

18.00


SOUPS

HUNGARIAN GOULASH
hearty soup of slow braised beef
& bell pepper served in a rye bread loaf

14.00

FRENCH ONION SOUP
rich chicken stock with onions, gratinated
with Swiss cheese

12.00

CREAM OF CELERIC 
beautiful creamy soup of rustic root
vegetable with pesto croutons

14.00

TOM KHA GAI 
Thai special coconut based soup
with chili, lemongrass & chicken

12.00

IN BETWEEN

THE VEGETARIAN 
Grilled Mediterranean vegetables
& melted brie in an Italian ciabatta bread

12.00

RUBEN SANDWICH
layers of corned beef, sauerkraut & cheese
in two layers of toasted German rye bread

16.00

THE EMPIRE DELI
French bread, multigrain bread, foccacia, toast
bread or rye bread with pastrami, tuna, egg, brie
cheese or grilled vegetables mayonnaise,
guacamole
or aioli
(choose your bread & it's filling)


14.00

THE BURGER
grilled to your liking with sautéed mushrooms,
guacamole & BBQ sauce or topped up with
cheddar cheese

22.00

(all sandwiches & burgers are served with
coleslaw, French fries & BBQ sauce or ketchup)

PASTA

SPAGHETTI OR PENNE
pesto 
bolognese
meatballs

20.00

20.00

20.00

PARPADELLE
with rich beef ragout


22.00

LASAGNE VERDE
pasta layers with minced beef & mozzarella
cheese

19.00

ITALIAN PIZZA

Freshly baked pizza available from
12.00pm – 10:00pm

MARGARITA 
tomatoes, mozzarella

16.00

NAPOLETANA 
tomatoes, mozzarella, olives

17.00

TONNATO
tuna loin, onions, tomatoes, mozzarella

18.00

FRUTTI DI MARE
mussels, squid, prawns, tomatoes, mozzarella, herbs

18.00

ASIAN

CHAR KWAY TEOW
flat rice noodle, wet or dry with your choice of beef,
seafood or vegetables

18.00

SINGAPORE NOODLE
with BBQ chicken, shrimp & satay

18.00

EMPIRE NASI GORENG
with egg, chicken drummet, papadom & cucumber acar

18.00

THAI GREEN CHICKEN CURRY 
rich & spicy green Thai curry with chicken breast
& steamed rice

22.00

PLAA NUNG MANAO 
steamed sea bass fillet with spicy sauce,
lime juice, chili, coriander & garlic

22.00

RENDANG TOK
slices of beef slowly braised in coconut milk
with traditional condiments & steamed rice

22.00

ASSAM PEDAS FISH HEAD 
fish head simmered in a fragrant tamarind sauce,
served with steamed rice

22.00

SATAY
served with traditional condiments

22.00

MAINS

FISH & CHIPS
fish fillet fried in batter served with mushy peas, French
fries & tartar sauce

20.00

CHICKEN BREAST
Grilled with sun-dried tomato – polenta cake, balsamic
jus, roasted cherry tomato & sauteed spinach

24.00

LAMB CHOPS
herb crusted with pommes gratin, ratatouille &
rosemary jus

32.00

BEEF TENDERLOIN
pan roasted fillet with sautéed mushrooms
& Swiss potato roesti

32.00

GRILLED SEABASS FILLET
on a bed of white beans, sautéed spinach & soft
poached egg

28.00

RISOTTO 
with sautéed mushrooms & rocket salad

18.00

ROASTED EGGPLANT 
with tomatoes, mozzarella & grilled foccacia bread

18.00

FOR THE YOUNGSTERS

SHRIMP SALAD
fresh shrimps with avocado,
lettuce & cocktail sauce

10.00

GRILLED CHICKEN SAUSAGES
with French fries & ketchup

8.00

BEEF BURGER
with coleslaw & French fries

12.00

FISH & CHIPS
served with mushy peas, French fries
& tartar sauce

12.00

FRIED RICE
with vegetables or chicken

10.00

SPAGHETTI
with meatballs or pesto

10.00

TO FINISH

SAGO GULA MELAKA
traditional sago pudding with dark & rich
palm sugar syrup & coconut ice cream

10.00

KUEH LENGANG
freshly baked pandan pancake with coconut,
palm sugar & pandan ice cream

12.00

TOFFEE-CINNAMON BANANA
CRUMBLE
sticky caramel sauce, bananas, butter
crumble served with caramel ice cream

14.00

VANILLA CRÈME BRULEE
with raspberry sherbet & raspberry compote

15.00

THE EMPIRE SIGNATURE CAKE
dark sacher sponge cake with layers
of chocolate
& passion fruit mousse

10.00

SELECTION OF HOMEMADE
ICE CREAMS & SHERBET'S
ask for today's flavors

3.00

per scoop

CHEESE PLATTER
selection of imported cheeses with dry
fruit compote & freshly baked bread

20.00

FRESH SEASONAL FRUIT PLATTER
freshly cut fruits with passion fruit sherbet

9.00

 vegetarian  spicy  very spicy

All prices are in B\$ and subject to 10% service charge.