

EMPRESS
ASIAN CIVILISATIONS MUSEUM

Weddings

ORIENTAL ELEGANCE



SAY “I DO” IN ORIENTAL ELEGANCE

Nestled within the Asian Civilisations Museum, Empress is a contemporary Cantonese restaurant where heritage and romance meet.

Overlooking the Singapore River, it offers a distinctive wedding setting that blends Singapore's rich cultural heritage with modern sophistication.

SPACES

Featuring elegant indoor dining spaces and a scenic riverfront deck, Empress is perfectly suited for everything from intimate solemnisations to grand wedding celebrations. Guests can enjoy pre-reception cocktails overlooking the waterfront before moving indoors for a beautifully curated banquet.



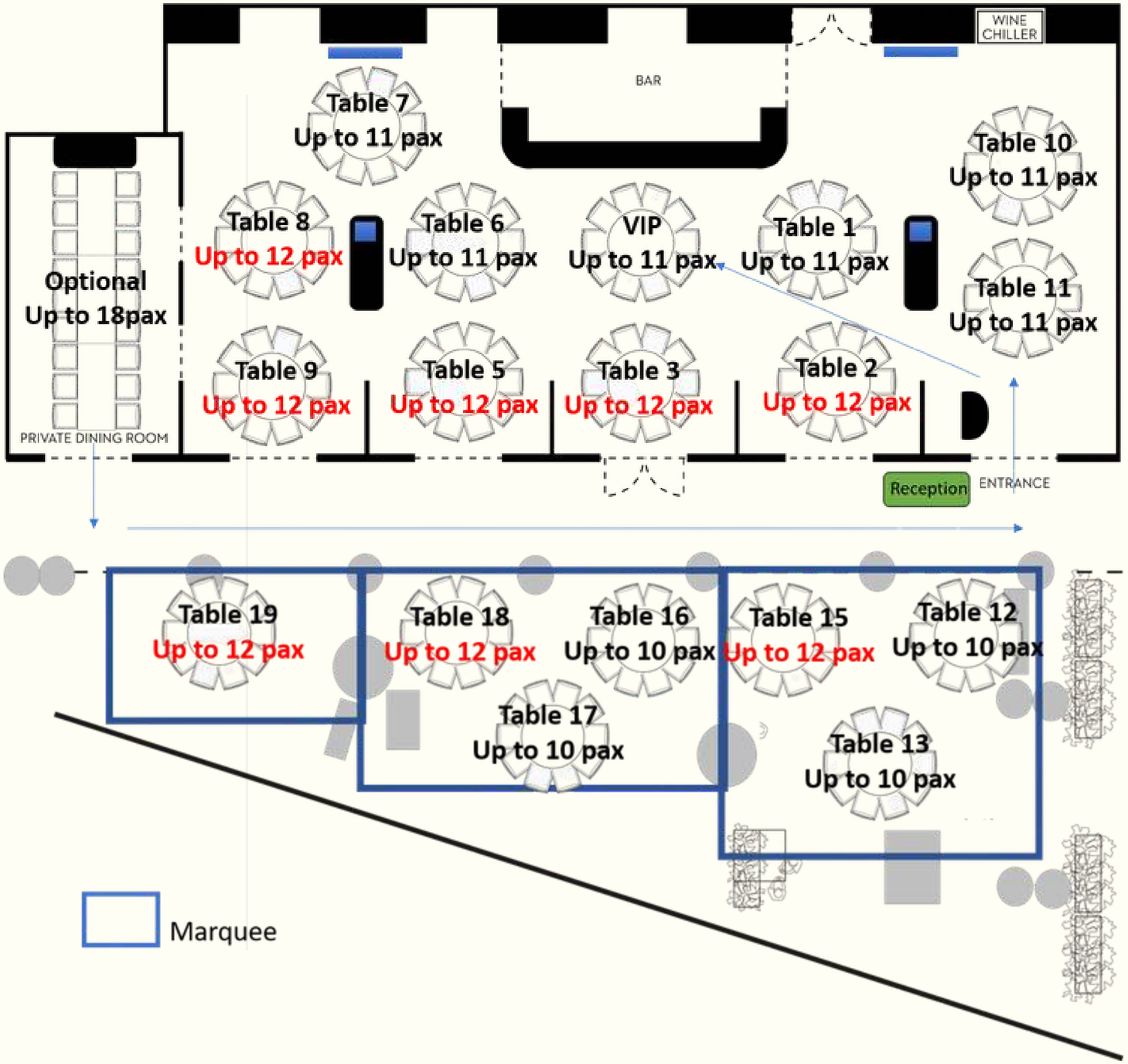
CANTON ROOM



INDOOR DINING



OUTDOOR RIVERSIDE



THE VENUE

Thoughtfully designed spaces for intimate ceremonies, private gatherings and elegant celebrations, accommodating up to 198 seated guests.

CANTON ROOM

18 pax

INDOOR DINING

128 pax

RIVERSIDE OUTDOOR

70 pax





CANTON ROOM

Designed for more intimate celebrations, the private Canton Room offers an elegant setting for solemnisation ceremonies, tea ceremonies and private gatherings, accommodating up to 18 guests.





INDOOR DINING

Host your wedding banquet in our elegant indoor space for up to 128 guests, set against a sophisticated backdrop of contemporary Oriental-inspired interiors.





RIVERSIDE OUTDOOR DINING

Overlooking the picturesque Singapore River, our outdoor space offers a charming waterfront setting for wedding receptions and solemnisation ceremonies, with seating for up to 70 guests.



TAILORED TO YOUR VISION

With a dedicated events team, every celebration is thoughtfully tailored to each couple's vision, with every detail carefully considered from planning to the wedding day.



THOUGHFULLY CURATED CANTONESE MENU

Wedding celebrations are elevated by refined Cantonese cuisine that honours tradition with a contemporary touch. With vegetarian-friendly set menus and accommodations for dietary preferences, every guest is catered for on your special day.

PACKAGES



GRAND BANQUET MENU

Majestic Celebration Grand Banquet
Per Table (of 10 persons) $1,488++

Imperial Indulgence Grand Banquet
Per Table (of 10 persons) $1,688++

Empress Grand Banquet
Per Table (of 10 persons) $1,888++

EMPRESS SET MENU

Harmony Feast
Per Person $108++

Golden Harvest
Per Person $128++

Prices are subject to 10% service charge and prevailing taxes

GRAND BANQUET MENU

THE INCLUSION

DINING

- A classic Chinese menu prepared by our culinary team
- Complimentary pre-event tasting of selected menu for up to six (6) guests (Applicable from Monday to Thursday, excluding Eve of & Public Holidays)

BEVERAGE

- Free-flow of soft drinks, mixers and Chinese tea for up to three (3) hours
- One (1) for one (1) corkage waived for every one bottle of the same alcohol type purchased from EMPRESS
- A complimentary bottle of sparkling wine for your toasting ceremony

WELCOME CANAPÉ 開胃小點心

(select 1) (選擇 1 道)

- Crab, Egg Mayonnaise & Shredded Coconut Kueh Pie Tee

蟹肉蛋黃醬椰絲小金杯

- Smoked Salmon with Hokkaido Corn Crème Fraîche

煙熏三文魚配北海道玉米奶油醬

- Wagyu Beef Meatball with Spicy Tomato Coulis

和牛肉丸配辣味番茄醬

- Smoked Duck & Mango Salsa on Toast

煙熏鴨芒果莎莎醬吐司

- Deep-Fried Spinach with Kataifi Pastry

炸菠菜龍鬚卷 (V)

- Baked Chicken & Pomelo with Thai Chilli Sauce

烤雞肉、柚子、泰式辣椒醬

- Duxelles-Stuffed Shiitake Caps

法式蘑菇泥香菇 (V)

OTHERS

- Wedding floral centrepieces for every table
- Complimentary usage of two (2) projectors
- Three (3) VIP parking lot at Asian Civilisations Museum entrance
- Usage of Ang Bao Box
- Complimentary Changing Room on Your Wedding Day
- Complimentary marquee with minimum of 15 tables for Imperial Indulgence or Empress' Grand Banquet Menu



Majestic Celebration Grand Banquet Menu
华丽庆典

6 Course (6道)

STARTER PLATTER 前菜拼盘
Empress Char Siew, Deep-Fried 'Teo Chew' Style 'HaeZho' Prawn Roll, Deep Fried Vietnamese Spring Roll, Smoked Duck with Ginger Flower Sauce, Mini Octopus
炭烤招牌西班牙叉燒 、潮州虾枣、 越南炸海鮮春卷、香花汁煙熏鴨、迷你章魚

SOUP 湯
Double-Boiled Chicken Essence with Dried Scallops, Sea Whelk, Cordyceps & Bamboo Fungus
蟲草竹笙乾貝海螺燉雞湯

SEAFOOD & VEGETABLE 海鮮與蔬菜
Braised South Africa 10 Head Abalone with Shiitake Mushroom & Seasonal Greens
南非10頭鮑扒香菇配時令蔬菜

FISH & MEAT 魚/肉
Crispy Chicken with Deep Fried Garlic & Prawn Cracker &
Steamed Halibut Fillet with Enoki Mushroom and Black Fungus
金沙雞和蝦餅,香菇金针菇蒸比目鱼

NOODLES 麵
Braised Ee Fu Noodle with Dried Scallops, Mushroom & Shredded Duck
乾貝香菇鴨肉絲紅燒伊府麵

DESSERTS 甜品
Peanut-Coated Black Sesame Mochi Balls with Black Sesame Ice Cream
擂沙湯圓伴日本黑芝麻雪糕



Imperial Indulgence Grand Banquet Menu
皇家奢华

8 Course (8道)

Fire-Roasted Suckling Pig, Osmanthus Omelette with Crab Meat, Baked Shanghai Soup Dumpling, Deep-Fried 'Teo Chew' Style 'HaeZho' Prawn Roll, Mini Octopus, Jellyfish with Vinegar
烤乳豬 、蟹肉桂花蛋、焗上海小龙苞、潮州虾枣、迷你章魚、香醋海蜇

Braised Abalone, Fish Maw, Dried Scallops Crab & Mushroom in Chicken & Pumpkin Broth
红烧鲍鱼丝，鱼票乾貝蟹肉香菇南瓜羹

Prawns 2 Ways XO Sauce Stir Fry and Salted Egg
蝦仁雙風味 - XO 醬、咸蛋

Hong Kong Style Steam Sea Grouper
港蒸海斑

Crispy Roast Duck
明爐燒鴨

Braised South Africa 8 Head Abalone with Shiitake Mushroom & Seasonal Greens
南非8頭鮑扒香菇配時令蔬菜

Traditional Eight Treasure Rice in Lotus Leaf
統荷葉八寶飯

Peanut-Coated Black Sesame Mochi Balls with Black Sesame Ice Cream
擂沙湯圓伴日本黑芝麻雪糕



Empress Grand Banquet Menu
女皇盛筵

8 Course (8道)

Lobster Salad, Fire Roasted Suckling Pig, Mini Octopus,
Chicken Golden Coin, Osmanthus Omelette with Crab Meat
龙虾沙律、烤乳豬、迷你章魚、金錢肉乾、蟹肉桂花蛋

Double-boiled Free-Range Chicken Soup with Royal
Sun Mushroom, Dried Scallopa & Dried Scallops
鮮菌乾貝炖走地鸡汤

Braised South Africa 8 Head Abalone with
Sea Cucumber and Seasonal Greens
南非8头鲍鱼海参扒时令蔬菜

Baked Cod Fish in Honey Sauce
香蜜焗鳕魚

Crispy Roast Duck
明爐燒鴨

Black Truffle Sauteed Fresh Scallops, Sauteed Prawns
with Asparagus
黑松露帶子, 虾仁炒蘆筍

Stewed Noodles with Minced Meat in XO Sauce
XO 酱鸡丝焖面卜

Pomelo & Mango with Sago and Vanilla Ice Cream
杨枝甘露伴香草雪糕

EMPRESS SET MENU

THE INCLUSION

DINING

- A classic Chinese menu prepared by our culinary team
- Complimentary pre-event tasting of selected menu for up to four (4) guests (Applicable from Monday to Thursday, excluding Eve of & Public Holidays)

BEVERAGE

- One (1) for one (1) corkage waived for every one bottle of the same alcohol type purchased from EMPRESS

OTHERS

- Complimentary usage of two (2) projectors
- Three (3) VIP parking lot at Asian Civilisations Museum entrance
- Usage of Ang Bao Box
- Complimentary changing room on your wedding day



Harmony Feast
和谐盛宴

Empress Char Siew, Abalone with Siew Mai, Sauteed Prawns with Minced Garlic Chili Sauce, Crispy Roast Duck, Pumpkin Stock Xiao Long Bao, Canada Lobster Claw Meat with Salted Egg Yolk
炭烤招牌西班牙叉燒、鮑鱼烧卖、香辣乾烧虾录

Braised Fish Maw, Crabmeat, Enoki Mushroom and Dry Scallops
红焖鱼飘蟹肉乾貝菇丝羹

Steamed Halibut Fillet with Enoki Mushroom
and Black Fungus
香菇,金针菇蒸比目鱼

Stir-fried Kurobuta Pork Lion with Dao of
Onions and Shimeji Mushroom
松菇炒黑豚肉

Braised Crab Meat Osaka Rice Vermicelli with Egg White Drop Gravy
松菇炒黑豚肉

Sticky Date & Longan Pudding with Goji Berry Vanilla Ice Cream
中東棗龍眼布丁蛋糕、椰子糖奶油醬、核桃、伴枸杞子蜜漿雪糕



Golden Harvest
金丰收宴

Crispy Roast Duck, Pumpkin Stock Xiao Long Bao, Canada Lobster Claw Meat with Salted Egg Yolk
炭烤招牌西班牙叉燒、鮑鱼烧卖、香辣乾烧虾录 明爐燒鴨、金瓜高湯小籠包、咸蛋加拿大龙虾钳

Double-boiled Chicken Soup with Prawn Dumpling
馄饨鸡汤

Black Garlic Steam Cod Fish
黑金蒜蒸鳕鱼

Triple Roast Platter
烧味三品拼

Stewed Noodles with Tiger Prawn in XO Sauce
XO酱老虎虾球焖面

Peanut-Coated Black Sesame Mochi Balls with Black Sesame Ice Cream
擂沙湯圓伴日本黑芝麻雪糕



FACT SHEET

OPENING HOURS

Lunch: 10am - 3pm
Dinner: 5pm - 11pm

ADDRESS

1 Empress Place, #01-03, Singapore 179555

DIRECTIONS

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


EMPRESS
ASIAN CIVILISATIONS MUSEUM
Get in Touch
enquiry_empress@commonwealthconcepts.com
EmpressSG
Empress_acm
https://www.empress.com.sg/
1 EMPRESS PLACE, #01-03, ASIAN CIVILISATION MUSEUM,
SINGAPORE 179555