



# 希您这盒筒上鳞

#### Di Wei Seafood Treasure Platter

Let's call upon for a get-together with friends and family to enjoy the goodness treasure from the sea with our Seafood Treasure Platter. The myriad of seafood in one pot brings together the flavours of the sea and enhanced by your choice of either Kimchi broth or Suan Cai (pickled vegetables). Add-on with selection of crabs or Australia abalone to make it a

merrier gathering.

#### **Auspicious Seafood Treasure Platter**

Combination of fresh tiger prawns, squids, scallops, mussels, vegetables, and fresh live Tiger Garoupa served with signature homemade Suan Cai or Kimchi broth.

#### RM588nett

(8 to 10 pax)

#### **Fortune Seafood Treasure Platter**

Combination of fresh tiger prawns, squids, scallops, mussels, vegetables and selection of fresh live Pak Sok Gong or Jade fish served with signature homemade Suan Cai or Kimchi broth.

#### RM288nett (3 to 5 pax)

\*Add on:

Australia Abalone RM32nett/pcs
 Crab RM12nett/100gm





Feast on our new dim sum selection specially catered from our Di Wei kitchen with improved recipe ranging from steamed, baked, and deep fried dim sum. Among our new offerings are steamed custard bun, steamed beancurd roll with chicken soup, steamed chicken feet with brinjal, deep fried crispy sesame ball in red date paste, deep fried durian roll, sze chuan dumpling with spicy sauce, crispy BBQ pork bun and more.

Let's not miss the chance to also savour our choices of rice noodle rolls such as steamed plain rice noodle rolls, steamed rice noodle rolls with minced pork, and steamed rice noodle rolls with beancurd prawn. Come over to our Di Wei Chinese restaurant and be spoilt for choice.





Draught Beer & House Pouring Wines **Promotion** 

Happy Hours begin at 12pm till 8pm daily. So head your way to Shout Lounge, sit back and have a cold-one.

Terms & Conditions apply



## **Louis Royer Force 53**

Extreme concentration and aromatic strength, Force 53 warm copper look is indeed a cognac as visionary as the wager of Louis Royer in 1853.



RM 350 nett



'Tis the season to be jolly as we celebrate love and joy of giving, with your family at Kitchen Art Brasserie. Let's be merry and indulge in our wide selection of Christmas-themed dishes and roasted turkey! Elevate your dining experience with a complimentary bottle of house wine by placing your reservations with us for a minimum of 5 full-paying adults before 21st December 2018.

#### Dinner Buffet

Sunday-Thursday | 6.30pm - 10.30pm (Excluding Eve and Public Holiday)

Adult - RM58nett (Normal Price: RM78nett) | Children - RM48nett (Normal Price: RM68nett)

Friday-Saturday | 6.30pm - 10.30pm (Public Holiday Eve and Public Holiday)

Adult - RM68nett (Normal Price: RM88nett) | Children - RM58nett (Normal Price: RM78nett)

#### Hi-Tea Buffet

Saturday-Sunday | 12.00pm - 4.30pm (including Eve and Public Holiday)

Adult - RM58nett (Normal Price: RM78nett) | Children - RM48nett (Normal Price: RM68nett)

# Christmos Delights Property Company of the Compan

Christmas Fruit Cake 🌞 Ginger Bread House 🌞 Christmas Yule Log

### Mew Year's Eve Galanight DINNER BUFFET

31<sup>st</sup> December 2018 | 6.30pm-12.00pm

Adult - RM68nett (Normal Price: RM88nett)

Children - RM58nett (Normal Price: RM78nett)

## TAKEAWAY

Free delivery for Subang Jaya Residence area within 5km radius of Empire Hotel. Terms & Conditions apply.

#### CHRISTMAS TURKEY RM388.00nett

A juicy and tender roasted turkey with selection of Mahogany, Tandoori style or Rosemary semed with Russet Potato and cheesy garden salad

## CHRISTMAS ROASTED CHICKEN RM68.00nett

Oven roasted, juicy and tender chicken in a variety of Mahogany, Tandoori style or Rosemary semed with Russet Potato and cheesy garden salad

Please contact us:

Kitchen Art Brasserie/ Shout at 03-5565 1228 / kabmgr@empirehotel.com.my Di Wei Chinese Cuisine Restaurant at 03-5565 1268 / diwei@empirehotel.com.my

