

# e-Bites

MARCH-APRIL 2019

*Di Wei Chinese Cuisine Restaurant*

Spring & Summer Delicacies

*Set Menu @ Kitchen Art Brasserie*

Signature Lunch

*Kitchen Art Brasserie*

Dinner & Hi-Tea Buffets

Lemongrass  
Chicken Chop



*Song Dinner  
Bazaar*

(from 6 May - 4 June 2019)



Please scan this QR Code  
to visit our website.



**Early Bird Voucher**

**50% Off** Purchase to be made  
between 6 April - 5 May 2019  
from normal price (RM138)





# Hi Tea & Dinner Buffets

# Signature Lunch Menu

Mouth-watering and value for money, we are now offering three of our main dishes as our new Signature Lunch set menu that comes with **one chilled juice and one selection of either soup, salad or dessert**. Take a break, and enjoy a good lunch in the contemporary setting of our Kitchen Art Brasserie.

**From**  
RM24.90  
**TO**  
RM29.90



**Lemongrass Chicken Chop**  
Golden brown and flavourful marinated chicken thigh served with coleslaw and curly fries. Choose from Hainanese, blackpepper or barbeque sauce.

**Nasi Lemak Burger**  
Juicy homemade chicken or beef patty served with sesame charcoal buns and sweet sambal paste to imitate the most original nasi lemak taste into delicious burger with a creative twist - and a side serving of seasoned curly fries to complement the meal.



**Seared Salmon Steak**  
Seared to perfection – a regular lineup for salmon lovers, served with mashed sweet potatoes and sauteed vegetables.

Enjoy our flavoursome Hi Tea Buffet with special new menu items that include Laksa Sarawak, Indian Kashmiri Mutton, Chicken Shawarma, Thai Crispy Fish Filet or plan for a Dinner Buffet instead to feast on some of our chefs' other specialties such as Sup Kambing Berempah, Portuguese Baked Fish, Grilled Mackerel, Mutton Rogan Josh, Grilled Lamb Shoulder with Gastrique sauce and many more!

Also check out our dedicated kids' corner as our buffet is definitely family-friendly – from caramelized popcorn to chocolate fountain and pizzas – perfect for all ages!

**HI-TEA BUFFET**  
Saturday & Sunday | 12.00pm - 4.00pm (including Eve and Public Holiday)  
**Adult: RM50nett**      **Children & Senior Citizen : RM40nett**  
Normal Price: RM78nett      Normal Price: RM68nett

**DINNER BUFFET**  
Sunday-Thursday | 6.30pm - 10.30pm (Excluding Eve and Public Holiday)  
**Adult: RM50nett**      **Children & Senior Citizen : RM40nett**  
Normal Price: RM78nett      Normal Price: RM68nett

Friday & Saturday | 6.30pm - 10.30pm (Public Holiday Eve and Public Holiday)  
**Adult: RM58nett**      **Children & Senior Citizen : RM48nett**  
Normal Price: RM88nett      Normal Price: RM78nett

per Children (6-12 years old) & per Senior Citizen (55 years old & above)



## Song Dinner Bazaar

(from 6 May - 4 June 2019)  
**Early Bird Voucher**  
**50% OFF**  
from normal price (RM138)  
Voucher purchase available starting from 6 April - 5 May 2019  
Complimentary 1 person for every purchase of 5 early bird vouchers



# Easter Brunch Buffet

**On 20 & 21 April 2019  
(12.00pm to 4.00pm)**

It's time to start planning for a good Easter brunch! Let the pros do the cooking this time around and join us for our eggs-travaganza array of scrumptious buffet dishes that will also go perfectly well with our whimsical and luscious desserts to cheer up your plate! It is a combination of food and fun – most importantly there is something for everyone!

**Adult**

**RM58nett**

Normal Price: RM88nett

**Children &  
Senior Citizen**

**RM48nett**

Normal Price: RM78nett

*per Children (6-12 years old) & per Senior Citizen (55 years old & above)*

*Available for Add-On  
RM55nett per person for unlimited free flow of Draught Beer and house pouring wines  
RM25nett per person for unlimited free flow of non-alcoholic beverages  
Terms & Conditions Apply*



# Coffee & Cake

Take a break from your hectic schedule and stay inspired. Relax and de-stress with some sips and bites at our Shout Lounge or Kitchen Art Brasserie. Pair any of your favourite specialty coffee blend with a slice of cake-of-the-day

**RM18nett**



\*Terms & conditions apply



**Cake of the Month**

## Rose Kaya Roulade Cake

Fancy something sweet? Treat yourself to our rich and delicious cake roulade that is filled with rose kaya flavour - or bring it home to share with your family!

**RM13nett per slice**

**RM58nett per 1/2 kg**

# Celebrations Events Catering

Let us take the responsibility to work it out for you to meet your specification within your timescale and budget

- Private Dinner • Canapés • Cocktail • Birthday • Special Occasion
- Anniversaries • Engagement • Graduation

\*Terms & conditions apply





CHINESE CUISINE  
RESTAURANT  
NON - HALAL

Lot.F20, F21, Level 1  
Empire Shopping Gallery

# 春夏玲珑 锦上添花

## Spring & Summer Delicacies

Savour the goodness of our promotion for this March & April. This time around, our Executive Chinese Chef, Chef Teoh Hock Joo is proud to present Di Wei's style of Braised Pork Knuckle with Pattaya Sauce, King Prawn in Cheese Sauce, Crispy Pei Pa Duck and Crispy Sweet Potato.

For prawn lovers, you may opt for our perfectly-seasoned king prawn that will be fried and served with wonton noodle in a heavenly and creamy cheese sauce.

If you fancy something more meaty, Crispy Pei Pa Duck is worth a try! The butterfly-cut duck is marinated and fried to an excellent crisp and served with a special-made sauce that has a great balance of sour and nutty flavour from its notable ingredients such as peanut sauce, seafood sauce and salty bean curd.

Braised pork knuckle is served with special Pattaya sauce that is made from a wholesome blend of torch ginger flower, lime and with a hint of spiciness from bird's eye chili. It is Chef Teoh's own version hence it is not-to-be-missed.

Not to be forgotten is a choice of sweet appetizer for a starter or as a light meal – Crispy Sweet Potato. Steamed and rolled into bite-size balls of sweet potato which are then fried to perfection. A simple delicacy, yet appetizing and flavourful.

### 芝士生虾煎生面

#### KING PRAWN IN CHEESE SAUCE WITH NOODLE

King Prawn in Cheese Sauce with Crispy Noodle  
Perfectly-seasoned fried king prawn served with wonton noodle in a creamy cheese sauce.

**RM88nett**



CHINESE CUISINE  
RESTAURANT  
NON - HALAL

Lot.F20, F21, Level 1  
Empire Shopping Gallery

### 金牌芝麻琵琶鸭

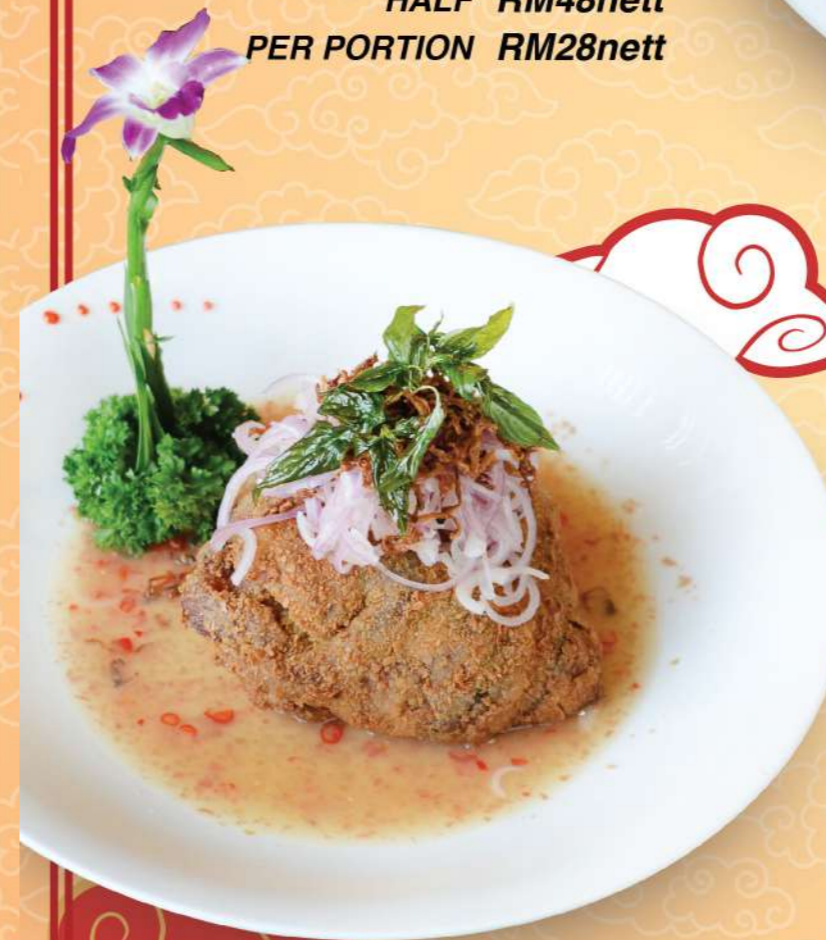
#### CRISPY PEI PA DUCK

Marinated butterfly-cut duck fried to an excellent crisp and served with a special-made sauce that has a great balance of sour and nutty flavour from its notable ingredients such as peanut sauce, seafood sauce and salty bean curd.

**WHOLE RM88nett**

**HALF RM48nett**

**PER PORTION RM28nett**



### 金麦提雅脆元蹄

#### BRAISED PORK KNUCKLE WITH PATTAYA SAUCE

Braised pork knuckle is served with special Pattaya sauce that is made from a wholesome blend of torch ginger flower, lime and with a hint of spiciness from bird's eye chili.

**WHOLE RM68nett / HALF RM48nett**

### 脆皮紫薯球

#### CRISPY SWEET POTATO

Steamed and rolled into bite-size balls of sweet potato which are then fried to perfection.

**RM8nett**





# SHOUT

Level 2, Empire Hotel Subang

# Pick Of The Month



# 50% off

for second bottle with a serving of snack platter

The color is amber and the nose is aromatic, sweet and deliciously promising. There are immediate aromas of toffee, caramel and plenty of dark dried fruits (think of raisins and sultanas in particular). Underneath are aromas of honey, malted barley and candied orange peel and these are complimented by a hint of cinnamon.



Terms & conditions apply

Aging 12 years  
Recipe 100% Malt Barley  
Distiller Aberfeldy (Aberfeldy Scotland)

# 1 for 1 DEAL

## For draught beer, selected cocktails & house pouring wines

*So head your way to Shout Lounge, sit back and have a cold-one.*

**Weekdays: 12.00pm till late**  
**Weekend: 12.00pm till 8.00pm**

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

**E** EMPIRE HOTEL