

THE
BLACK PEARL

黑珍珠

6-Course Lunch Menu

Weekdays, 11.30am to 3pm (last order 2.30pm)

\$88/pax
or
\$128/pax

*minimum of 2pax to order

The Experience Menu

Dinner only, reservations required


\$168/pax

Drawing from the grandeur of Qing dynasty imperial feasts, our 5-course Experience Menu uses the finest seasonal ingredients to craft a sensory journey with each individually-plated course, and an exclusive moment with our Chef at our intimate Chef's Table over one of the courses during your meal.



Treat yourself to a one-of-a-kind experience.

*Prices listed are in Singapore dollars and are subject to prevailing government tax & service charge

前菜 Appetisers

	每份 Per Portion
  乌打慕斯甜筒 Otah Mousse in Cones	9
蟹肉珍珠球 Crab Meat Salad in Pani Puri	12
金沙日本南瓜 Deep-fried Japanese Pumpkin coated in Creamy Salted Egg Sauce	16
避风塘鸭翼 Bi Feng Tang Style Fried Duck Wing with Garlic & Dried Chilli	16
鸭丝沙律配自制梅酱 Shredded Duck Salad with Homemade Plum Sauce	18
陈年黑醋海蜇头 Aged Black Vinegar Jellyfish Head	25
  黑珍珠招牌猪脚冻 (六粒) Black Pearl Signature Pork Knuckle Jelly (6 pieces)	26
 桂花烟熏银鳕鱼 Deep-fried Silver Cod Smoked with Osmanthus	48

汤品 Soups

	每位 Per Pax
蟹肉玉米汤 Crab Meat Corn Soup	9
例汤 Soup of the Day	12
顺德鱼云羹 Shunde Style Slow-cooked Fish in Thick Broth Topped with Crispy Fish Skin	22
虫草花瑶柱响螺炖鸡 Cordyceps Flower & Sea Conch Chicken Soup	38
 15年陈皮文武鸭汤 Double-boiled Homemade Cured Duck Leg Soup with 15-year Aged Tangerine Peel	38
鲨鱼骨炖花胶汤 Shark's Fin Bone Soup with Fish Maw	48
蟹黄扒燕窝 Bird Nest with Hairy Crab Roe in Golden Pumpkin Soup	48
 蟹黄香煎红烧大鲍翅 Pan-fried Shark's Fin with Hairy Crab Roe in Thick Superior Broth	68
原只猪肚鲍鱼鸡汤 Pig Stomach & Abalone in Whole Chicken Soup *至少一天前须预定 Pre-order of 1 day in advance	118
八宝冬瓜盅 Eight Treasures in Whole Winter Melon *至少一天前须预定 Pre-order of 1 day in advance	128



Signature



Award-winning

*Prices listed are in Singapore dollars and are subject to prevailing government tax & service charge

海味 / 海鲜 Dried Seafood / Seafood

	每位 Per Pax
  脆鳞纽西兰鳕鱼配招牌酱 Crispy Scale New Zealand Cod with Pineapple & Spices Signature Sauce	28
西班牙黑醋配花胶片 (三粒) Pan-fried Fish Maw with Spanish Balsamic Vinegar Pearls (3 pieces)	48
红烧百花酿海参 Braised Sea Cucumber Stuffed with Minced Shrimp	58
	每份 Per Portion
 自制XO酱炒红斑球 Wok-fried Sliced Red Grouper with Homemade XO Sauce	36
沙捞越胡椒嗜虾球 Wok-fried Prawns with Sarawak Peppercorn	38
 西澳带子炒芦笋 Sautéed West Australian Scallop with Asparagus	48
西施顺德大良鲜奶炒玉燕 Stir-fried Milk with Egg White & Bird's Nest	48
黑白蒜焗龙趸鱼 Braised Giant Garoupa with Black & White Garlic	48
干煸花胶仔 Stir Fried Fish Maw	68
涪陵榨菜炒南非鲜鲍 South African Abalone with Preserved Vegetables	68
蚝皇滷心南非10头鲍 Braised Dried 10 Head South African Abalone	148
红烧极品南非6头干鲍 Braised Dried 6 Head South African Abalone	288



西班牙黑醋配2头花胶片
Pan-fried Fish Maw with Spanish Balsamic Vinegar Pearls



Signature



Award-winning

*Prices listed are in Singapore dollars and are subject to prevailing government tax & service charge

活海鲜 Live Seafood

东星红斑 Leopard Coral Grouper
顺壳 Marble Goby
龙虎斑 Brown-marbled Grouper
多宝鱼 Turbot

老鼠斑 Humpback Grouper
*至少三天前须预定 Pre-order of 3 days in advance

忘不了 Fresh Empurau
*至少一天前须预定 Pre-order of 1 day in advance

时价 Seasonal Price

烹饪法 Cooking Method

老菜脯蒸	Steamed with Aged Preserved Radish
油浸	Deep-fried & Served with Superior Sauce
港式清蒸	Steamed Hong Kong Style with Superior Sauce
潮州蒸	Steamed Teochew-Style with Salted Vegetables, Mushroom, Beancurd, Tomato & Plum
黑蒜砂锅焗	Claypot-baked with Black Garlic, Ginger & Shallots
花椒蒸	Steamed with Sichuan Peppercorn

生虾 Prawn

皮皮虾 Mantis Prawn
*至少三天前须预定 Pre-order of 3 days in advance

螃蟹 Crab

象拔蚌 Geoduck
*至少一天前须预定 Pre-order of 1 day in advance

龙虾 Lobster

时价 Seasonal Price

烹饪法 Cooking Method

上汤焗	Wok-baked in Superior Broth
姜葱炒	Wok-fried with Ginger & Onions
酸辣柠檬	Wok-fried in Sweet & Spicy Lemon Sauce
 避风塘	Bi Feng Tang Style Wok-fried with Garlic & Dried Chilli
 辣椒	Simmered with Homemade Spiced Chilli Sauce
黑胡椒	Simmered & Wok-fried with Sarawak Black Pepper



Signature

*Prices listed are in Singapore dollars and are subject to prevailing government tax & service charge

煲仔 Claypot

	每份 Per Portion
 虾酱芥兰煲 Sauteed Hong Kong Kai Lan with Prawn Paste	24
梅香咸鱼茄子煲 Sauteed Eggplant with Mui Heong Salted Fish	26
鲍鱼仔豆豉鸡煲 Braised Baby Abalone and Chicken with Preserved Black Bean	28
火腩豆腐煲 Braised Tofu with Roasted Pork	28
柱侯酱牛腩煲 Braised Beef Brisket	36
生虾胡椒粉煲 Sauteed Glass Noodle and Whole Prawns with Pepper	38
 茅台走地鸡煲 Moutai Flambé Crispy Chicken	48
茅台生蝦煲 Moutai Flambé Prawns	48

肉类 Meats

	每份 Per Portion
葱香猪肝 Stir-fried Pork Liver with Ginger & Scallion	26
山楂黑醋古老肉 Sweet & Sour Pork with Hawthorn Black Vinegar	28
杜院凉瓜炒黑毛猪颈肉 Stir-fried Kurobuta Pork Jowl with Bitter Gourd	28
三葱爆炒黑毛猪颈肉 Stir-fried Kurobuta Pork Jowl with Shallot, Spring Onion & Leek	38
 黑胡椒牛仔骨 Pan-seared Beef Short Ribs with Black Pepper	38
蒜片爆炒黑椒牛 Wok-fried Black Pepper Diced Beef with Garlic Flakes	38
 A5和牛配野菌 Pan-fried A5 Wagyu with Wild Mushrooms	98






Signature



Award-winning

*Prices listed are in Singapore dollars and are subject to prevailing government tax & service charge

烧味 Roasted Delights

	每份 Per Portion		
冰烧腩仔肉 Crispy Premium Iberico Pork Belly	28		
 西班牙黑毛猪叉烧 BBQ Premium Iberico Char Siew	38		
黑珍珠片皮鸭 The Black Pearl Peking Duck	108		
北京片皮鸭2度: Peking Duck second course add-on: 椒盐 Salt & Pepper	18		
鸭丝焖伊面 Wok-fried Yee Mee with Mustard Greens	18		
桂花鸭松生菜包 Diced Duck with Osmanthus Flower & Lettuce	18		
 脆皮XO糯米烧乳猪 Crispy Roasted Pig Stuffed with XO Glutinous Rice	半份 Half Portion 208 (八粒 8 pieces)	一份 Full Portion 398 (十六粒 16 pieces)	
冰皮葱油水晶鸡 Kampung Chicken in Scallion Oil	四分之一 Quarter 30	半只 Half 30	一只 Whole 58
阿嬷特色乳鹅 Grandma's Specialty Braised Goose	52	98	
 炭香化皮乳猪 Roasted Suckling Pig		198	368



伊比利亚黑毛猪叉烧
BBQ Premium Iberico Char Siew



黑珍珠片皮鸭
The Black Pearl Peking Duck



Signature

*Prices listed are in Singapore dollars and are subject to prevailing government tax & service charge

豆腐 / 蔬菜 Tofu / Vegetables

	每份 Per Portion
 季节蔬菜 Seasonal Vegetables	18
 瑶柱浓汤奶白菜 Poached Nai Bai with Superior Broth	24
 干煸四季豆苗 Sauteed Fine Beans with Minced Pork and Dried Chilli	24
百花酿莲藕 Stir-fried Stuffed Minced Prawn Lotus Root	28
客家酿豆腐 Hakka Braised Tofu Stuffed with Minced Pork	28
  淮山小炒酿羊肚菌 Stir-fried Morel Mushrooms with Chinese Yam	38

饭 / 面 / 粉 Rice / Noodles

	每份 Per Portion
 扬州炒饭 Yangzhou Fried Rice	24
干炒安格斯牛河 Stir-fried Angus Beef Hor Fun	26
鲍汁鸭丝伊面 Yee Mee with Shredded Duck in Abalone Sauce	28
香煎潮州河粉 Teochew Pan-fried Hor Fun with Seafood	28
 生炒XO糯米饭 Stir-fried XO Glutinous Rice	28
香芋海鲜炒饭 Fried Rice with Seafood and Yam	28
黑松露蛋白海鲜炒饭 Black Truffle Egg White Seafood Fried Rice	28
 黑松露滑蛋牛河 Black Truffle Silky Egg Beef Hor Fun	36
 招牌波士顿龙虾饭 Chef's Signature Boston Lobster Rice	98



招牌波士顿龙虾饭
Chef's Signature Boston Lobster Rice



Signature



Vegetarian options are available upon request

*Prices listed are in Singapore dollars and are subject to prevailing government tax & service charge

蒸点 Steamed Dim Sum

	每份 Per Portion
野菌黑珍珠 (三个) Black Pearl Truffle Wild Mushroom Dumplings (3 pieces)	9
樱花水晶鲜虾饺 (三个) Sakura Crystal Prawn Dumplings (3 pieces)	9
鲜虾菜苗饺 (三个) Chinese Spinach Shrimp Dumplings (3 pieces)	9
灌汤小笼包 (三个) Xiao Long Bao (3 Pieces)	9
翡翠鹌鹑蛋烧卖 (三个) Quail Egg Spinach Siew Mai (3 pieces)	12

肠粉 Chee Cheong Fun


	每份 Per Portion
布拉鲜虾肠粉 Shrimp Rice Roll	12
黑毛猪叉烧肠粉 Iberico Char Siew Rice Roll	12
酥脆鲜虾肠粉 Crispy Shrimp Rice Roll	18

炸·焗·煎 Fried·Baked·Pan-fried

	每份 Per Portion
芋丝春卷 Shredded Yam Spring Rolls	8
金瓜芋丝饼 Shredded Pumpkin Yam Cake	9
翡翠雪山包 (三个) Emerald Duck Meat Bao (3 pieces)	10
鸭肉千层酥 Shredded Duck Puff Pastry	12
日本樱花虾萝卜糕 Radish Cake with Sakura Ebi	12
燕窝蛋挞 (三个) Bird's Nest Egg Tart (3 pieces)	16

*Prices listed are in Singapore dollars and are subject to prevailing government tax & service charge

甜品 Desserts

	每位 Per Pax
黄金菊花芦荟冻 (冷) Chrysanthemum Aloe Vera Jelly (Chilled)	8
椰汁金瓜露 (冷/热) Pumpkin Sago with Coconut Milk (Chilled / Hot)	8
杏仁蛋白芝麻糊 (热) Almond Egg White Sesame Paste (Hot)	9
 石榴金露 (冷) Pink Guava Soup (Chilled)	9
椰盅杏仁炖燕窝 (冷/热) Bird's Nest with Almond Milk Served in Whole Coconut (Chilled / Hot)	38

名茶 Tea

	每位 Per Pax
清香铁观音 Tie Guan Yin	6
家藏普尔 Pu'er	6
胎菊 Chrysanthemum	6
人参乌龙 Ginseng Oolong	9
武夷大红袍 Supreme Wuyi Mountain Da Hong Pao	9
茉莉香片 Jasmine Xiang Pian	9

极品名茶 Premium Grade Tea

	每位 Per Pax
极品铁观音 Royal Tie Guan Yin	12
云南珍藏普尔 Yunnan Pu'er	12
西湖龙井 Xi Hu Longjing	12



Signature

*Prices listed are in Singapore dollars and are subject to prevailing government tax & service charge



Chef Dee Chan 陈少秋

Born in Hong Kong, Chef Dee is one of the Singapore's youngest executive chefs in Chinese cuisine. Inspired by his father who was a Chinese cuisine chef with decades of experience, Chef Dee moved to Singapore at the age of 16, where he later joined W Hotel as a cook. He was then introduced into Tung Lok Seafood where he honed his skills and went on to specialise in local cuisine at Conrad Centennial Hotel. Moving forward, he accepted the opportunity to be Head Chef at the then newly-opened Mott 32, before his most recent stint as Executive Chef at Chinese restaurant Clan 7, with his own innovative interpretations of modern Chinese cuisine. Today, Chef Dee helms The Black Pearl as Executive Chef, bringing his culinary expertise to the new contemporary Cantonese fine dining concept.

Awards

- 2024 3rd Seoul International Master Chef Cooking Competition – Gold Medal
- 2024 21st Seoul World Food Olympics – Gold Medal
- 2019 3rd World Cantonese Cuisine Chef Competition in Macau – Silver Medal
- 2019 Lee Kum Kee World Chefs (Nanxun) Championship – Special Gold Award (Individual Event)
- 2018 International Master Chefs Competition in Seoul – Special Gold Award
- 2018 Lee Kum Kee International Young Chef Chinese Culinary Challenge – Runner-up
- 2017 Competition by World Master Chefs Association for Cantonese Cuisine in Malaysia – Champion
- 2017 Youth Champion Culinary Competition – Excellence Award