THE BLACKPEARL 黑珍琪

Set Menus

Daily, 11.30am to 2.30pm & 5.30pm to 9.30pm *minimum of 2pax to order

珍珠经典套餐 Pearl Classic Set

\$88/pax (available for Lunch only)

黑珍珠三宝 The Black Pearl's Trio Appetiser Platter 黑松露鹌鹑蛋烧卖 Black Truffle Quail Egg Siew Mai 野菌黑珍珠 Black Pearl Truffle Wild Mushroom Dumpling 陈年黑醋海蜇头 Aged Black Vinegar Jellyfish Head

老火靓汤 Soup of the Day

● 西班牙黑毛猪叉烧 BBQ Premium Iberico Char Siew

咸蛋金沙虾球 Salted Egg Yolk Prawn

瑤柱浓汤奶白菜 Poached Nai Bai with Superior Broth

扬州炒饭 Yangzhou Fried Rice

黄金菊花芦荟冻(冷) Chrysanthemum Aloe Vera Jelly (Chilled)

珍珠豪华套餐 Pearl Deluxe Set \$128/pax

黑珍珠三宝 The Black Pearl's Trio Appetiser Platter 脆球水果沙拉 Mixed Fruit Salad in Pani Puri Ball

西班牙黑毛猪叉烧 BBO Premium Iberico Char Siew 陈年黑醋海蜇头 Aged Black Vinegar Jellyfish Head

红斑鱼云羹 Red Grouper Fish in Thick Broth

- 黑胡椒牛仔骨 Pan Seared Beef Short Ribs with Black Pepper Sauce
- 👽 🚳 脆麟纽西兰鳕鱼配招牌酱 Crispy Scale New Zealand Cod with Pineapple & Spices Signature Sauce

黑松炒芦笋 Stir-fried Asparagus with Black Truffle Sauce

海鲜焖米粉 Braised Rice Vermicelli with Seafood

珍珠首选套餐 Pearl Premier Set \$198/pax

黑珍珠三宝 The Black Pearl's Trio Appetiser Platter 鲜虾沙拉配鱼子酱 Prawn Salad with Oscietra Caviar

西班牙黑毛猪叉烧 BBQ Premium Iberico Char Siew 黑金小笼包 Black Gold Soup Dumpling

浓汤娃娃菜炖花胶 Simmered Fish Maw in Thick Broth with Baby Cabbage

M A5和牛配野菌 Pan-fried A5 Wagyu with Wild Mushrooms

红斑鱼片蒸鲜花椒 Steamed Sliced Red Grouper with Fresh Sichuan Peppercorn

瑤柱浓汤金华火腿奶白菜 Poached Nai Bai with Superior Broth topped with Jinhua Ham

图 招牌波士顿龙虾焖飯 Chef's Signature Boston Lobster Rice

猫山王雪媚娘配燕窝蛋挞 Snow Skin Musang King Durian Mochi with Bird's Nest Egg Tart

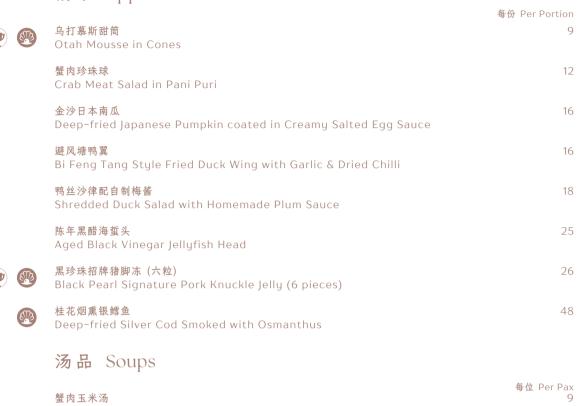






*Prices listed are in Singapore dollars and are subject to prevailing government tax & service charge

前菜 Appetisers



蛋肉玉木物 Crab Meat Corn Soup	9
例汤 Soup of the Day	12

虫草花瑶柱响螺炖鸡 38 Cordyceps Flower & Sea Conch Chicken Soup

Shunde Style Slow-cooked Fish in Thick Broth Topped with Crispy Fish Skin

22

38

68

Double-boiled Homemade Cured Duck Leg Soup with 15-year Aged Tangerine Peel 48 鲨鱼骨炖花胶汤 Shark's Fin Bone Soup with Fish Maw

48 Bird Nest with Hairy Crab Roe in Golden Pumpkin Soup

Pan-fried Shark's Fin with Hairy Crab Roe in Thick Superior Broth 每份 Per Portion

原只猪肚鲍鱼鸡汤 118 Pig Stomach & Abalone in Whole Chicken Soup *至少一天前须预定 Pre-order of 1 day in advance 128

Eight Treasures in Whole Winter Melon *至少一天前须预定 Pre-order of 1 day in advance







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海味 / 海鲜 Dried Seafood / Seafood

	每位 Per Pax
脆麟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
自制XO酱炒红斑球 Wok-fried Sliced Red Grouper with Homemade XO Sauce	每份 Per Portion 36
沙捞越胡椒啫虾球 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
黑白蒜焖龙趸鱼 Braised Giant Garoupa with Black & White Garlic	48
干煸花胶仔 Stir Fried Fish Maw	68
涪陵榨菜炒南非鮮鮑 South African Abalone with Preserved Vegetables	68
蚝皇溏心南非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







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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

螃蟹 Crab

龙虾 Lobster

皮皮虾 Mantis Prawn

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

象拔蚌 Geoduck

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

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



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煲仔 Claypot

	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
	柱候酱牛腩煲 Braised Beef Brisket	36
	生虾胡椒粉丝煲 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	
	葱香猪肝 Stir-fried Pork Liver with Ginger & Scallion	每份 Per Portion 26
	山楂黑醋古老肉 Sweet & Sour Pork with Hawthorn Black Vinegar	28
	杜院涼瓜炒黑毛豬颈肉 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
T	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

每份 Per Portion





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烧味 Roasted Delights

	冰烧腩仔肉 Crispy Premium Iberico Pork Belly	每份 Per Portion 28
)	西班牙黑毛猪叉烧 BBO 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	208	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	半只 Half 30	一只 Whole 58
阿嬤特色乳鵝 Grandma's Specialty Braised Goose	52	98	
炭香化皮乳猪 Roasted Suckling Pig		198	368





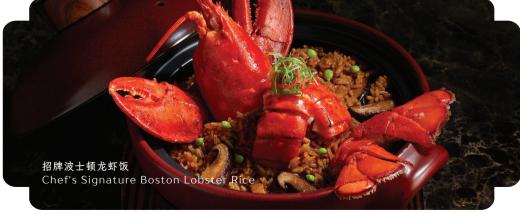


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豆腐 / 蔬菜 Tofu / Vegetables

	季节蔬菜 Seasonal Vegetables	18
	瑤柱浓汤奶白菜 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	£ /0 D D
	扬州炒饭 Yangzhou Fried Rice	每份 Per Portion 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

每份 Per Portion







Vegetarian options are available upon request

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蒸点 Steamed Dim Sum

	母份 Per Portio
野菌黑珍珠 (三个) Black Pearl Truffle Wild Mushroom Dumplings (3 pieces)	
樱花水晶鲜虾饺 (三个) Sakura Crystal Prawn Dumplings (3 pieces)	
鲜虾菜苗饺 (三个) Chinese Spinach Shrimp Dumplings (3 pieces)	
灌汤小笼包 (三个) Xiao Long Bao (3 Pieces)	
翡翠鹌鹑蛋烧卖 (三个) Quail Egg Spinach Siew Mai (3 pieces)	1
肠粉 Chee Cheong Fun	E.W. D. D
布拉鲜虾肠粉 Shrimp Rice Roll	每份 Per Portio 1
黑毛猪叉烧肠粉 Iberico Char Siew Rice Roll	1
酥脆鲜虾肠粉 Crispy Shrimp Rice Roll	1
炸・焗・煎 Fried・Baked・Pan-fried	
芋丝春卷 Shredded Yam Spring Rolls	每份 Per Portio
金瓜芋丝饼 Shredded Pumpkin Yam Cake	
翡翠雪山包 (三个) Emerald Duck Meat Bao (3 pieces)	1
鸭肉千层酥 Shredded Duck Puff Pastry	1
日本櫻花虾萝卜糕 Radish Cake with Sakura Ebi	1
燕窝蛋挞 (三个) Bird's Nest Egg Tart (3 pieces)	1

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甜品 Desserts

	每位 Per Pax
黃金菊花芦荟冻(冷) Chrysanthemum Aloe Vera Jelly (Chilled)	8
椰汁金瓜露 (冷/热) Pumpkin Sago with Coconut Milk (Chilled / Hot)	8
桃胶杏仁茶 (热) Peach Gum Almond Cream (Hot)	9
石榴金露 (冷) Pink Guava Soup (Chilled)	9
椰盅杏仁炖燕窝 (热) Bird's Nest with Almond Milk Served in Whole Coconut (Hot)	38





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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