

THE
BLACK PEARL

黑珍珠

前菜 Appetisers

	每份 Per Portion
  乌打慕斯甜筒 Otah Mousse in Cones	9
金沙日本南瓜 Deep-fried Japanese Pumpkin coated in Creamy Salted Egg Sauce	16
椒盐金砖豆腐 Deep-fried Beancurd with Salt & Pepper	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
红油口水鸡 Chilled Sichuan Chicken in Chilli Oil	20
椒盐鲜鱿鱼 Crispy Salt & Pepper Squid	22
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
75度熟醉虾 75°C Drunken Prawns	26
 日本清酒鲍鱼 Sake Marinated Chilled Abalone with Caviar	36
 桂花烟熏银鳕鱼 Deep-fried Silver Cod Smoked with Osmanthus	48



75度熟醉虾
75°C Drunken Prawns



日本清酒鲍鱼
Sake Marinated Chilled Abalone
with Caviar



Signature



Award-winning

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汤品 Soups

	每位 Per Pax
例汤 Soup of the Day	12
蟹肉玉米羹 Crab Meat & Corn Soup	12
海鲜酸辣羹 Hot & Sour Soup with Seafood	18
顺德鱼云羹 Shunde Style Slow-cooked Fish in Thick Broth Topped with Crispy Fish Skin	22
虫草花鲍鱼炖鸡汤 Double-Boiled Chicken Soup with Abalone & Cordyceps Flower	38
鲨鱼骨炖花胶汤 Shark's Bone Soup with Fish Maw and Bamboo Pith	48
 蟹黄香煎红烧大鲍翅 Pan-fried Shark's Fin with Hairy Crab Roe in Pumpkin Broth	78
秘制海味迷你佛跳墙 Mini Buddha Jumps Over the Wall	88
	每份 Per Portion
 原只胡椒猪肚鲍鱼鸡汤 Pig's 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



秘制海味迷你佛跳墙
Mini Buddha Jumps Over the Wall



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海味 / 海鲜 Dried Seafood / Seafood

	每条 Per Piece
香煎黄花鱼 Pan-fried Yellow Croaker *至少两条 Minimum order of 2 pieces	18
	每位 Per Pax
 脆鳞甘鲷鱼配招牌酱 Crispy Scale Amadai with Pineapple & Spices Signature Sauce	28
红烧百花酿海参 Braised Sea Cucumber stuffed with Shrimp Paste	58
 迷你原粒鲍鱼炒佛跳牆配珍珠米 Stir-fried Mini Buddha Jump Over The Wall with Pearl Rice	68
红烧10头黄金干鲍 Braised Dried 10 Head Golden Abalone	88
蚝皇塘心南非10头鲍 Braised Dried 10 Head South African Candied Abalone	168
蚝皇塘心南非6头鲍 Braised Dried 6 Head South Africa Candied Abalone	488
	每份 Per Portion
 自制XO酱炒红斑球 Wok-fried Sliced Red Grouper with Homemade XO Sauce	36
黑珍珠金沙虾球 Deep-fried Prawns coated with Salted Egg Yolk	38
沙捞越胡椒嗜虾球 Wok-fried Prawns with Sarawak White Peppercorn	38
榄菜炒老虎虾 Stir-fried Tiger Prawn with Preserved Olive Vegetable	42
 西澳带子炒芦笋 Sautéed West Australian Scallop with Asparagus	48
黑白蒜焗龙趸鱼 Braised Giant Garoupa with Black & White Garlic	48



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活海鲜 Live Seafood

忘不了 Fresh Empurau *至少一天前须预定 Pre-order of 1 day in advance	红东星斑 Coral Trout
老鼠斑 Humpback Grouper *至少三天前须预定 Pre-order of 3 days in advance	多宝鱼 Turbot
	龙虎斑 Brown-marbled Grouper
	顺壳 Marble Goby

时价 Seasonal Price

烹饪法 Cooking Method

港式清蒸	Steamed Hong Kong Style with Superior Sauce
家乡蒸	Traditional Style Steamed with Black Fungus and Red Dates
鲜花椒蒸	Steamed with Fresh Sichuan Peppercorn
老菜脯蒸	Steamed with Aged Preserved Radish
油浸	Deep-fried & Served with Superior Sauce
黑蒜砂锅焗	Claypot-baked with Black Garlic, Ginger & Shallots

澳洲龙虾 Australia Lobster	象拔蚌 Geoduck *至少两天前须预定 Pre-order of 2 days in advance
本地龙虾 Local Lobster	斯里兰卡螃蟹 Sri Lankan Crab
波士顿龙虾 Boston Lobster	生虾 Prawn

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

	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	24
火腩豆腐煲 Braised Tofu with Roasted Pork	28
 陈年花雕东坡肉 Braised Dongpo Pork Belly with Aged Hua Diao	36
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
砂鍋季节野菌腊味饭 Diced Chinese Sausage & Seasonal Mushroom Rice	48
 茅台走地鸡煲 Moutai Flambé Crispy Chicken	48
砂锅焗日本蓝鳗鱼 Baked Japanese Eel	68

肉类 Meats

	每份 Per Portion
山楂黑醋古老肉 Sweet & Sour Pork with Hawthorn Black Vinegar	28
三葱爆炒黑毛猪肉 Stir-fried Iberico Pork Collar with Shallot, Spring Onion & Leek	32
黑胡椒牛仔骨 Pan-seared Beef Short Ribs with Black Pepper	38
蒜片爆炒牛柳粒 Wok-fried Diced Beef Tenderloin with Garlic Flakes	38
 A5和牛配野菌 Pan-fried A5 Wagyu with Wild Mushrooms	98



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辣子烧鸡
Sichuan Mala
Roasted Chicken

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	42				
黑珍珠片皮鸭 The Black Pearl Peking Duck	108				
雪花鹅肝片皮鸭配鱼子酱 Peking Duck topped with Shaved Foie Gras & Caviar	198				
北京片皮鸭2度: Peking Duck second course add-on:					
椒盐 Salt & Pepper	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 *至少一天前须预定 Pre-order of 1 day in advance	<table border="0"> <tr> <td>半份 Half Portion</td> <td>一份 Full Portion</td> </tr> <tr> <td>208 (八粒 8 pieces)</td> <td>398 (十六粒 16 pieces)</td> </tr> </table>	半份 Half Portion	一份 Full Portion	208 (八粒 8 pieces)	398 (十六粒 16 pieces)
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辣子烧鸡 Sichuan Mala Roasted Chicken	<table border="0"> <tr> <td>半只 Half</td> <td>一只 Whole</td> </tr> <tr> <td>35</td> <td>68</td> </tr> </table>	半只 Half	一只 Whole	35	68
半只 Half	一只 Whole				
35	68				
 炭香化皮乳猪 Roasted Suckling Pig *至少一天前须预定 Pre-order of 1 day in advance	<table border="0"> <tr> <td>198</td> <td>368</td> </tr> </table>	198	368		
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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 and Dried Scallops in Superior Broth	24
	干煸四季豆苗 Sauteed French Beans with Minced Pork & Dried Chilli	24
	野菌扒自制豆腐 Braised Homemade Beancurd with Wild Mushrooms	24
	百花酿莲藕 Stir-fried Stuffed Minced Prawn Lotus Root	28
	蟹肉蟹黄烩豆腐 Braised Beancurd with Crab Meat & Crab Roe	28
	鲍鱼仔扒自制豆腐 Braised Homemade Beancurd with Mini Abalone	36
 	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 Braised Ee-Fu Noodle with Shredded Duck in Abalone Sauce	28
	生炒XO糯米饭 Stir-fried XO Glutinous Rice	28
	香煎潮州海鲜河粉 Teochew Pan-fried Hor Fun with Seafood	28
	韭菜安格斯牛肉炒饭 Diced Angus Beef & Chives Fried Rice	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



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Vegetarian options are available upon request

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蒸点 Steamed Dim Sum

每份 Per Portion

	野菌黑珍珠 (三件) Black Pearl Truffle Wild Mushroom Dumplings (3 pieces)	9
	樱花水晶鲜虾饺 (三件) Sakura Crystal Dumpling Prawn Dumplings (3 pieces)	9
	鲜虾菜苗饺 (三件) Chinese Spinach Shrimp Dumplings (3 pieces)	9
	黑金小笼包 (三件) Xiao Long Bao (3 Pieces)	9
	黑松露鹌鹑蛋烧卖 (三件) Quail Egg Siew Mai with Black Truffle (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 with Asparagus	18

炸 · 焗 · 煎 Fried · Baked · Pan-fried

每份 Per Portion

	芋丝春卷 (三件) Shredded Yam Spring Rolls (3 pieces)	8
	金瓜芋丝饼 (三件) Shredded Pumpkin Yam Cake (3 pieces)	9
	迷你叉烧菠萝包 (三件) Mini Bolo Bun (3 pieces)	10
	鸭肉千层酥 (三件) Shredded Duck Puff Pastry (3 pieces)	12
	日本樱花虾萝卜糕 (四件) Radish Cake with Sakura Ebi (4 pieces)	12
	燕窝蛋挞 (三件) Bird's Nest Egg Tart (3 pieces)	16

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甜品 Desserts

	每位 Per Pax
黄金菊花芦荟冻 (冷) Chrysanthemum Aloe Vera Jelly (Chilled)	8
 石榴金露 (冷) Pink Guava Puree with Guava & Pickled Mango (Chilled)	8
冰雪香芋泥 (冷) Sweetened Yam Paste with Yam Ice Cream (Chilled)	9
 迷你南瓜盅金瓜露 (冷/热) Mini Pumpkin with Pumpkin Puree Sago (Chilled/Hot)	9
生磨杏仁茶炖桃胶 (热) Almond Cream with Peach Gum (Hot)	9
桃胶杏仁茶汤圆 (热) Almond Cream with Peach Gum & 2 Glutinous Rice Balls (Hot)	12
椰盅杏仁炖燕窝 (热) Double-boiled Almond Cream with Bird's Nest served in Whole Coconut (Hot) *预计等待时间为25分钟 Estimated waiting time of 25 minutes	38



冰雪香芋泥 (冷)
Sweetened Yam Paste with Yam Ice Cream (Chilled)



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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

- 2025 IBA World Best Star Chefs Awards - Best Star Chefs Award
- 2025 Macao International Chinese Cuisine Chef Competition - Gold Medalist (Individual Category); Bronze Medalist (Team Category)
- 2024 TCAC Taiwan Culinary Arts Challenge - Champion for Asia Banquet Cuisine Team Challenge
- 2024 Gold Medalist at the 21st World Food Olympics in Seoul
- 2024 3rd Seoul International Master Chef Cooking Competition - 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