



THE
BLACK PEARL

presents

A FOUR-HANDS COLLABORATION

Seoul Meets Contemporary 'Yue'
Exclusive 8-Course Menu

CHEF DEE CHAN

Executive Chef
黑珍珠 The Black Pearl

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CHEF CHOI HYUN SEOK

Executive Chef
CHOI.
Netflix's Culinary Class Wars S1

Four-Hands Amuse-Bouche

Seafood Albap
Tri-Colour 'Namul'
Iberico Char Siew Puff Pastry
Yuzu Jelly & King Crab Meat Tart

Hanwoo Beef Tartare

Beef | Avocado | Minari | Lettuce | Perilla Leaf | Gochujang Ice Cream | Isomalt

Imperial Deep-Fried Shark's Fin Soup

Shark's Fin | Oscietra Caviar | Spinach | Nagaimo Yam

Spiced Cod 'Maeun-Tang'

Cod | Radish | Chilli Flakes | Shallots | Ginger

7-Day Aged Roasted Duck Breast

Duck | Duck Rillettes | Toast | Kumquat Jus | Blood Orange

Wild Mushrooms 'Guk-Bap'

Maitake Mushroom | Shiitake Mushroom | Handmade Pasta | Shio Kombu

The Black Pearl Dou Jiang You Tiao (豆浆油条)

Soy Milk | Tofu | Fried Fritters | Beancurd Skin

The Ballerina

Soy Caramel | Hoji | Soy Bean Paste Syrup | Gochujang Crumble



CHEF DEE CHAN

Executive Chef, 黑珍珠 The Black Pearl

Born in Hong Kong, Dee Chan is one of Singapore's youngest executive chefs in Chinese cuisine.

Since 2017, Chef Dee has consistently participated in culinary competitions, clinching championships at the Cantonese Competition by the World Master Chefs Association for Cantonese Cuisine in Malaysia, and the Special Gold Award in the Individual Event category at the Lee Kum Kee World Chefs (Nanxun) Championship. Most recently, he was honoured with the Best Star Chefs Award at the 2025 IBA World Best Star Chefs Awards and the 2026 Champion title at the 5th Global Culinary Challenge Malaysia Tour (SPCC "Bintulu Glory Cup" Banquet Team Challenge).

Today, Dee helms 黑珍珠 The Black Pearl as Executive Chef, bringing his culinary expertise to the new contemporary fine Cantonese dining concept. Drawing on his memories of growing up in a household that served flavours from different dialect groups, he now presents contemporary interpretations of 'Yue' Cuisine (粵菜), a unique amalgamation of regional Cantonese influences.

Dee believes that cuisine should evolve with the times to enthrall the palate of each succeeding generation. Consequently, he feels that these changes should be made with purpose and a sense of innovation rooted in tradition. And so, Chef Dee ceaselessly explores different cuisines for inspiration, to learn from the past and to seek out new ideas to make his creations his own.



CHEF CHOI HYUN SEOK

Executive Chef, CHOI.

Chef Choi Hyun Seok is one of Korea's most renowned celebrity chefs, widely recognised for his bold culinary creativity, charismatic personality, and long-standing contribution to the Korean dining scene.

With decades of experience leading acclaimed restaurants and developing innovative culinary concepts, Chef Choi is known for combining refined technique with a modern and expressive approach to cuisine. His appearances on popular television programs and global streaming platforms, notably Season 1 of Netflix's Culinary Class Wars and Chef & My Fridge, have further established him as a prominent figure in contemporary Korean gastronomy.

Chef Choi currently operates CHOI., his signature restaurant in Seoul, where he continues to present creative interpretations of Korean and international flavours through a highly personal culinary style.

For this special Four-Hands collaboration at 黑珍珠 The Black Pearl, Chef Choi will present a curated selection of signature dishes alongside Chef Dee, creating a unique dining experience that brings together Korean creativity and modern Chinese fine dining.

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