

Where timeless elegance meets
refined 'Yue' cuisine

岁月沉淀雅韵，于一席粤馔中，
邂逅隽永风华。


GREEN
Dee Cha

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

2026 5th Global Culinary Challenge Malaysia Tour (SPCC "Bintulu Glory Cup" Banquet Team Challenge Championship) – Champion
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

青柠黑醋牛小排
Deep Fried Beef Short Rib with
Black Vinegar Sauce & Lime Zest

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厨师精选 Chef's Special

樱桃鹅肝 32
Cherry Foie Gras (D)

黄金酥炸带鱼 32
Crispy Golden Fried Ribbon Fish (G | SE)

60天发酵黄椒蒸红斑球 42
Steamed Red Garoupa Fillet with 60-Day Fermented Yellow Capsicum (A | G | SE)

青柠黑醋牛小排 68
Deep Fried Beef Short Rib with Black Vinegar Sauce & Lime Zest (A | G)

	每位 Per Pax
泉水和牛 Spring Water Wagyu Beef (G)	32

	半只 Half	一只 Whole
芝麻脆皮烧鸡 Crispy Roasted Sesame Chicken (A | E)	42	78


樱桃鹅肝
Cherry Foie Gras

(A)	(D)	(E)	(G)	(SE)
酒精 Alcohol	奶制品 Dairy	蛋类 Eggs	麸质 Gluten	海鲜 Seafood

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前菜 Appetisers

每份 Per Portion

乌打慕斯甜筒 (2件) 9
Otah Mousse in Cones (2 pieces) (D | G | SE)

金沙日本南瓜 16
Deep-fried Japanese Pumpkin coated in Creamy Salted Egg Sauce (E | G)

桂花酒酿圣女果 16
Cherry Tomatoes Marinated with Sweet Fermented Rice Wine & Osmanthus (A)

陈年黑醋海蜇头 25
Aged Black Vinegar Jellyfish Head (G | S | SE)

75度熟醉虾 26
75°C Drunken Prawns (A | G | S | SH)

黑珍珠招牌猪脚冻 (6粒) 26
Black Pearl Signature Pork Knuckle Jelly (6 pieces) (G | P | S)

红油蒜泥西澳带子 34
Pan-fried West Australia Scallop with Garlic Chilli Oil (G | S | SH)

日本清酒鲍鱼 36
Sake Marinated Chilled Abalone with Caviar (A | G | S | SH)

桂花烟熏银鳕鱼 48
Deep-fried Silver Cod Smoked with Osmanthus (A | E | G | SE)


黑珍珠招牌猪脚冻 (六粒)
Black Pearl Signature
Pork Knuckle Jelly (6 pieces)


桂花酒酿圣女果
Cherry Tomatoes Marinated with
Sweet Fermented Rice & Osmanthus

Signature Award-winning

(A)	(E)	(G)	(P)	(S)	(SE)	(SH)
酒精 Alcohol	蛋类 Eggs	麸质 Gluten	猪肉 Pork	豆类 Soy	海鲜 Seafood	贝类 Shellfish

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汤品 Soups

每位 Per Pax

例汤 16
Soup of the Day (G | N | P | SE)

顺德鱼云羹 24
Shunde Style Slow-cooked Fish in Thick Broth Topped with Crispy Fish Skin (A | E | G | P | S | SE)

红菇鲍鱼炖鸡汤 38
Double-Boiled Chicken Soup with Abalone & Dried Red Mushroom (G | P | SH)

鲨鱼骨炖花胶汤 48
Shark's Bone Soup with Fish Maw and Bamboo Pith (A | G | P | S | SE)

蟹黄香煎红烧大鲍翅 78
Pan-fried Shark's Fin with Hairy Crab Roe in Pumpkin Broth (A | G | P | S | SE | SH)

每份 Per Portion

原只胡椒猪肚鲍鱼鸡汤 118
Pig's Stomach & Abalone in Whole Chicken Soup (G | P | SH)
*至少一天前须预定 Pre-order of 1 day in advance

八宝冬瓜盅 128
Eight Treasures in Whole Winter Melon (A | E | G | P | SH)
*至少一天前须预定 Pre-order of 1 day in advance

Signature

(A)	(E)	(G)	(N)	(P)	(S)	(SE)	(SH)
酒精 Alcohol	蛋类 Eggs	麸质 Gluten	坚果 Nuts	猪肉 Pork	豆类 Soy	海鲜 Seafood	贝类 Shellfish

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

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烧味 Roasted Delights

每份 Per Portion

皇冠脆皮烧肉 30
Crown Crispy Roasted Pork Belly (A | G | P | S)

西班牙黑毛猪叉烧 42
BBQ Premium Iberico Char Siew (A | E | G | N | P | S)

黑珍珠片皮鸭 108
The Black Pearl Peking Duck (A | E | G | N | S | SH)
*预计等待时间为90分钟 Estimated waiting time of 90 minutes

雪花鹅肝片皮鸭配鱼子酱 198
Peking Duck topped with Shaved Foie Gras & Caviar (A | E | G | N | S | SH)
*预计等待时间为90分钟 Estimated waiting time of 90 minutes

北京片皮鸭2度: Peking Duck second course add-on:

椒盐 Salt & Pepper (A | G | S | SE) 18

桂花鸭松生菜包 Diced Duck with Osmanthus Flower & Lettuce (A | G | S | SH) 18

鸭丝焖伊面 Shredded Duck Ee-Fu Noodles (G | S | SH) 18

	半份 Half Portion	一份 Full Portion
脆皮XO糯米烧乳猪 Crispy Roasted Pig Stuffed with XO Glutinous Rice (A | G | P | S | SH) *至少一天前须预定 Pre-order of 1 day in advance	228 (八粒 8 pieces)	428 (十六粒 16 pieces)
	半只 Half	一只 Whole
炭香化皮乳猪 Roasted Suckling Pig (A | G | P | S | SH) *至少一天前须预定 Pre-order of 1 day in advance	208	398


黑珍珠片皮鸭
The Black Pearl Peking Duck


脆皮XO糯米烧乳猪
Crispy Roasted Pig
Stuffed with XO Glutinous Rice

Signature　Award-winning

(A)	(E)	(G)	(N)	(P)	(S)	(SH)
酒精 Alcohol	蛋类 Eggs	麸质 Gluten	坚果 Nuts	猪肉 Pork	豆类 Soy	贝类 Shellfish

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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

红斑 Red Garoupa

多宝鱼 Turbot

龙虎斑 Brown-marbled Grouper

顺壳 Marble Goby

时价 Seasonal Price

烹饪法 Cooking Method

老菜脯蒸	Steamed with Aged Preserved Radish (G | S)
港式清蒸	Steamed Hong Kong Style with Superior Sauce (G | S | SE)
潮州蒸	Steamed Teochew Style (G | S)
家乡蒸	Traditional Style Steamed with Black Fungus and Red Dates (G | P | S | SH)
油浸	Deep-fried & Served with Superior Sauce (G | S)

澳洲龙虾 Australia Lobster

波士顿龙虾 Boston Lobster

象拔蚌 Geoduck
*至少两天前须预定
Pre-order of 2 days in advance

斯里兰卡螃蟹 Sri Lankan Crab
*至少一天前须预定
Pre-order of 1 day in advance

大头虾 Giant River Prawns

时价 Seasonal Price

烹饪法 Cooking Method

辣椒	Chilli Crab Sauce (G | E | N)
上汤焗	Wok-baked in Superior Broth (G | P)
姜葱炒	Wok-fried with Ginger & Onions (A | G | P | S)
黑胡椒	Simmered & Wok-fried with Sarawak Black Pepper (G | S)
白胡椒	Simmered & Wok-fried with Sarawak White Pepper (G | S)
避风塘	Bi Feng Tang Style Wok-fried with Garlic & Dried Chilli (G | S)
酸辣柠檬	Wok-fried in Sweet & Spicy Lemon Sauce (G | D)

Signature

(A)	(E)	(D)	(G)	(N)	(P)	(S)	(SE)	(SH)
酒精 Alcohol	蛋类 Eggs	奶制品 Dairy	麸质 Gluten	坚果 Nuts	猪肉 Pork	豆类 Soy	海鲜 Seafood	贝类 Shellfish

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葱烧猪婆参
Braised Sea Cucumber with Scallion

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海味 / 海鲜 Dried Seafood / Seafood

	每位 Per Pax
蒜蓉粉丝蒸西澳带子 Steamed West Australia Scallop with Garlic & Vermicelli (G | S | SH) * 至少两件 Minimum order of 2 pieces	16
脆麟甘鲷鱼配招牌酱 Crispy Scale Amadai with Pineapple & Spices Signature Sauce (SE)	28
红烧百花酿海参 Braised Sea Cucumber stuffed with Shrimp Paste (A | G | P | S | SE | SH)	58
葱烧10头黄金干鲍 Braised Dried 10 Head Golden Abalone with Scallions (A | G | P | S | SH)	88
蚝皇溏心南非10头鲍 Braised Dried 10 Head South African Candied Abalone (A | G | P | S | SH)	168
蚝皇溏心南非6头鲍 Braised Dried 6 Head South African Candied Abalone (A | G | P | S | SH)	488
	每份 Per Portion
葱烧猪婆参 Braised Sea Cucumber with Scallion (A | G | P | S | SH)	68
黑珍珠金沙虾球 Deep-fried Prawns coated with Salted Egg Yolk (E | G | SH)	38
沙捞越胡椒啫虾球 Wok-fried Prawns with Sarawak White Peppercorn (A | E | G | S | SH)	38
西澳带子炒芦笋 Sautéed West Australian Scallop with Asparagus (A | E | G | SH)	48
自制XO酱炒红斑球 Wok-fried Sliced Red Grouper with Homemade XO Sauce (A | G | P | SE | SH)	42
金汤酸菜红斑球 Poached Sliced Red Grouper with Carrot & Sauerkraut Broth (G | P | SE)	68

Signature Award-winning

(A)	(E)	(G)	(P)	(S)	(SE)	(SH)
酒精 Alcohol	蛋类 Eggs	麸质 Gluten	猪肉 Pork	豆类 Soy	海鲜 Seafood	贝类 Shellfish

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瑤柱浓汤奶白菜
Poached Nai Bai and
Dried Scallops in Superior Broth

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肉类 Meats

每份 Per Portion

茅台走地鸡煲 48
Moutai Flambé Crispy Chicken (A | G | S)

山楂陈醋黑毛猪古老肉 32
Sweet & Sour Iberico Pork with Hawthorn & Aged Black Vinegar (G | P | S)

陈年花雕东坡肉 36
Braised Dongpo Pork Belly with Aged Hua Diao (A | G | P | S)

黑椒安格斯牛柳粒 38
Stir Fried Diced Angus Beef with Black Pepper Sauce (A | G | S | SH)

桂花酱焗A5和牛 98
Baked A5 Wagyu with Osmanthus Sauce (G | S)

豆腐 / 蔬菜 Beancurd / Vegetables

每份 Per Portion

季节蔬菜 18
Seasonal Vegetables

干煸四季豆苗 24
Sauteed French Beans with Minced Pork & Dried Chilli (A | G | P | S | SH)

马来盏芥兰煲 24
Sauteed Hong Kong Kai Lan with Prawn Paste and Minced Pork (A | G | P | SH)

瑶柱浓汤奶白菜 26
Poached Nai Bai and Dried Scallops in Superior Broth (A | G | P | SH)

淮山小炒虾滑酿羊肚菌 38
Stir-fried Morel Mushrooms stuffed with Prawn Paste and Chinese Yam (A | G | SH)

野菌肉酱扒自制豆腐 24
Braised Homemade Beancurd with Wild Mushrooms and Minced Pork (E | G | P | S | SH)

海鲜自制豆腐煲 58
Braised Homemade Beancurd with Assorted Seafood (A | E | G | P | S | SH)

Signature

Vegetarian options are available upon request

(A)	(G)	(P)	(S)	(SH)
酒精 Alcohol	麸质 Gluten	猪肉 Pork	豆类 Soy	贝类 Shellfish

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迷你原粒鲍鱼炒佛跳墙配珍珠米
Stir-fried Mini Buddha Jump Over The Wall
with Pearl Rice

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饭・面・粉 Rice · Noodles

	每位 Per Pax
迷你原粒鲍鱼炒佛跳墙配珍珠米 Stir-fried Mini Buddha Jump Over The Wall with Pearl Rice (A | G | P | S | SE | SH)	68
	每份 Per Portion
扬州炒饭 Yangzhou Fried Rice (A | E | G | P | S | SE)	24
黑松露蛋白海鲜炒饭 Black Truffle Egg White Seafood Fried Rice (E | G | S | SE | SH)	32
生炒**XO**糯米饭 Stir-fried XO Glutinous Rice (E | G | P | S | SH)	32
香煎潮州海鲜河粉 Teochew Pan-fried Hor Fun with Seafood (E | G | SE | SH)	32
黑松露滑蛋牛河 Black Truffle Silky Egg Beef Hor Fun (E | G | P | S | SH)	38
胡椒生虾粉丝煲 Claypot Prawns with Pepper and Glass Noodles (G | S | SE | SH)	38
传统港式腊味煲仔饭 Cantonese-Style Claypot Rice with Chinese Sausages (G | P | S | SH) * 需等候**45**分钟 waiting time of 45mins required	48
招牌波士顿龙虾饭 Chef's Signature Boston Lobster Rice (G | P | S | SH)	108

Signature

(A)	(E)	(G)	(P)	(S)	(SE)	(SH)
酒精 Alcohol	蛋类 Eggs	麸质 Gluten	猪肉 Pork	豆类 Soy	海鲜 Seafood	贝类 Shellfish

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黑金小笼包 (3件)
Xiao Long Bao (3 pieces)

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蒸点 Steamed Dim Sum

每份 Per Portion

野菌黑珍珠 (3粒) 9
Black Pearl Truffle Wild Mushroom Dumplings (3 pieces) (V | G)

樱花水晶鲜虾饺 (3粒) 9
Sakura Crystal Dumpling Prawn Dumplings (3 pieces) (G | P | SH)

黑金小笼包 (3粒) 9
Xiao Long Bao (3 pieces) (A | G | P)

剁椒带子饺 (3粒) 12
Chopped Chillies Scallop Dumpling (3 pieces) (G | SH)

黑松露鹌鹑蛋烧卖 (3粒) 12
Quail Egg Siew Mai with Black Truffle (3 pieces) (E | G | P)

肠粉 Chee Cheong Fun

每份 Per Portion

布拉鲜虾肠粉 12
Shrimp Rice Roll (G | S | SH)

黑毛猪叉烧肠粉 12
Iberico Char Siew Rice Roll (A | E | G | N | P | S)

酥脆鲜虾肠粉 18
Crispy Shrimp Rice Roll with Asparagus (G | S | SH)

炸・焗・煎 Fried · Baked · Pan-fried

每份 Per Portion

芋丝金瓜饼 (3件) 9
Shredded Pumpkin Yam Cake (3 pieces) (G | V)

和牛生煎包 (3件) 12
Pan-Fried Minced Wagyu Bun (G | S)

酥皮雪山包 (3件) 12
Crispy Snow Skin Bun (A | D | E | G | N | P | S | SH)

日本樱花虾萝卜糕 (4件) 12
Radish Cake with Sakura Ebi (4 pieces) (G | SH)

黑毛猪叉烧千层酥 (3件) 15
Iberico Char Siew Puff Pastry (3 pieces) (G | P | S | SH)

燕窝蛋挞 (3粒) 16
Bird's Nest Egg Tart (3 pieces) (E | G)

Signature

(A)	(E)	(G)	(P)	(S)	(SH)	(V)
酒精 Alcohol	蛋类 Eggs	麸质 Gluten	猪肉 Pork	豆类 Soy	贝类 Shellfish	素食 Vegetarian

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甜品 Desserts

	每份 Per Portion
猫山王榴莲雪梅娘 (3粒) Mao Shan Wang Durian Mochi (3 pieces) (D)	15
	每位 Per Pax
石榴金露 Chilled Pink Guava Puree with Guava & Pickled Mango (D)	8
冰雪香芋泥 Chilled Sweetened Yam Paste with Yam Ice Cream (D)	9
生磨杏仁茶炖桃胶 Almond Cream with Peach Gum	9
迷你南瓜盅金瓜露 (冷/热) Mini Pumpkin with Pumpkin Puree Sago (Chilled/Hot) (D)	9
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

Signature

(D)
奶制品
Dairy

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石榴金露
Chilled Pink Guava Puree with
Guava & Pickled Mango

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