

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

套餐
Set Menus

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





脆麟甘鯛鱼配招牌酱
Crispy Scale Amadai with
Pineapple & Spices Signature Sauce

*Images shown are for illustration purposes only

珍珠豪华套餐
Pearl Deluxe Set
$128 / pax

黑珍珠三宝
The Black Pearl's Trio Appetiser Platter

樱花水晶鲜虾饺 Sakura Crystal Prawn Dumpling (G | P | SH)

黑松露鹌鹑蛋烧卖 Quail Egg Siew Mai with Black Truffle (E | G | P | S | SH)

剁椒带子饺 Chopped Chillies Scallop Dumpling (G | SH)

蟹肉蟹黄千丝羹
Crab Meat & Crab Roe Broth with Shredded Fish Maw (A | G | P | SH)

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

脆麟甘鲷鱼配招牌酱
Crispy Scale Amadai with Pineapple & Spices Signature Sauce (SE)

香酥藜麦奉芋
Crispy Taro with Quinoa (E | G | P | S)

海鲜脆米上汤泡饭
Seafood Crispy Rice in Superior Broth (G | P | SE | SH)

石榴金露
Chilled Pink Guava Puree with Guava and Pickled Mango (D)

Signature Award-winning

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

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



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

*Images shown are for illustration purposes only

珍珠首选套餐
Pearl Premier Set
$198 / pax

黑珍珠三宝
The Black Pearl's Trio Appetiser Platter

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

飞鱼子乌达鱼皮 Otah Mousse on Crispy Fish Skin Topped with Tobiko (D | G | SE | SH)

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

花胶蟹肉蟹黄羹
Braised Fish Maw Broth with Crab Meat and Crab Roe (A | G | P | SH)

蜜汁黑椒A5和牛
Stir-fried A5 Wagyu with Black Pepper Sauce (A | G | S | SH)

红烧20头南非干鲍
Braised Dried 20 Head South African Abalone (A | G | P | S | SH)

蒜蓉粉丝蒸西澳带子
Steamed West Australia Scallops with Garlic & Vermicelli (G | S | SH)

招牌波士顿龙虾焖饭
Chef's Signature Boston Lobster Rice (G | P | S | SH)

猫山王雪媚娘拼燕窝蛋挞
Mao Shan Wang Durian Mochi with Bird's Nest Egg Tart (D | E | G)

Signature

(A)	(D)	(E)	(G)	(N)	(P)	(S)	(SE)	(SH)
酒精 Alcohol	奶制品 Dairy	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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珍珠经典套餐
Pearl Classic Set
$88 / pax

(Available for lunch only)

黑珍珠美点三拼
The Black Pearl's Trio Dim Sum Platter

樱花水晶鲜虾饺 Sakura Crystal Prawn Dumpling (G | P | SH)

野菌黑珍珠 Black Pearl Truffle Wild Mushroom Dumpling (V | G)

剁椒带子饺 Chopped Chillies Scallop Dumpling (G | SH)

老火靓汤
Soup of the Day (G | N | P | SE)

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

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

烧汁蒜子炸芥兰
Fried Hong Kong Kai Lan with Garlic and BBQ Sauce (A | G | S | SH)

沙锅黑松露腊肠炒饭
Chinese Sausages Fried Rice with Black Truffle Sauce (E | G | P | S | SH)

椰汁金瓜露
Chilled Pumpkin Puree with Sago (D)

Signature

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

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迷你南瓜盅金瓜露 (冷/热)
Mini Pumpkin with Pumpkin Puree Sago
(Chilled/Hot)

*Images shown are for illustration purposes only

珍珠素食雅宴套餐

Vegetarian Set

All dishes will be served in individual portions according to party size.

$128 / pax

黑珍珠三宝

The Black Pearl's Trio Appetiser Platter

野菌黑珍珠 Black Pearl Truffle Wild Mushroom Dumpling (V | G)

芋丝金瓜饼 Shredded Yam Pumpkin Yam Cake (G)

椒盐豆腐粒 Beancurd Cube with Salt & Pepper (G)

素蟹肉千絲羹

Vegan Crab Meat with Assorted Mushrooms in Beancurd Broth (G)

陈醋山楂猴头菇

Deep Fried Lion Mane Mushrooms with Sweet & Sour Sauce (G)

双耳鲜百合炒时蔬

Stir-fried Seasonal Vegetables with Fresh Lily Bulbs, Black Fungus and Snow Fungus (G)

素鲍鱼扒豆腐西兰花

Braised Sliced Mock Abalone with Beancurd and Broccoli (G | S)

黑松露野菌焖饭

Braised Rice with Wild Mushroom and Black Truffle (G | S)

迷你南瓜盅金瓜露 (冷/热)

Mini Pumpkin with Pumpkin Puree Sago (Chilled/Hot) (D)

(D)	(G)	(S)	(V)
奶制品 Dairy	麸质 Gluten	豆类 Soy	素食 Vegetarian