THE BLACK PEARL
黑珍珠

AN EXCLUSIVE 16-HANDS COLLABORATION
封神之夜

川粤三味 A Trio of Sichuan & Cantonese Flavours

红油冰皮鸡卷
Crystal Skin Chicken with Sichuan Chilli

油卤九孔鲍鱼
Braised South African Abalone with Shishito Pepper

黑毛猪叉烧球
Iberico Char Siew Sphere

清汤石榴燕窝 Bird's Nest Fortune Pouch in Superior Broth
Bird's Nest | Kimhwa Ham | Egg White

香茅昆布带子 Konbu-Cured Scallop
Japanese Scallop | Sichuan Pickled Vegetables | Lemongrass | Coconut Milk

三省锅包银鳕鱼 Sweet & Sour Silver Cod Fish
Wild-Caught French Cod | Rock Melon | Vinegar

茅台柚子黑醋酥皮海参 Crispy Moutai Crust Sea Cucumber
Premium Sea Cucumber | Squid Ink | Yuzu Black Vinegar

低温慢煮牛小排 Slow-Cooked Beef Short Rib in Citrus Demiglace
Australian Wagyu | Green Miso | Shimeji Mushrooms | French Shallot

雪葩 *Basil Sorbet*

茅台马告黑豚卤肉饭 Moutai & Maqaw Braised Lu Rou Fan
Iberico Pork Belly | Mountain Pepper | Pasteurised Raw Egg Yolk

姜花姜汁撞奶 Ginger & Milk Mousse
Ginger & Milk Mousse | Ginger Ice Cream | Ginger Jelly | Ginger Flower