

Pearl is Sydney's lustrous embodiment of modern Cantonese cuisine. Drawing inspiration from the culinary craftsmanship of Hong Kong - the Pearl of the Orient - we aim to elevate and enhance the standards of Cantonese dining. Our ambition is not to imitate, but to innovate, harmonising Canton traditions with unique Sydney flair.

We celebrate Sydney's abundant fresh seafood and local produce in every dish, elevating their inherent flavours through both time-honoured and innovative culinary techniques. Our menu, created by an award-winning Hong Kong chef and modernised through an Australian lens, is complemented by a thoughtfully curated wine list.

Just as a precious pearl is found in one in every ten thousand wild oysters, Pearl Restaurant stands as a rare and shining example of what modern Cantonese cuisine can be.

Should you have any special dietary requirements or allergies, please inform your waiter. We will endeavour to accommodate your dietary needs, however due to the potential trace of allergens, we cannot guarantee completely allergy-free dining experiences.

10% Sunday surcharge | 15% surcharge on public holidays | 10% service charge for parties of 8 and over | 1.5% for all credit cards (Visa, MasterCard, Amex and Diners) and 0.7% for all debit cards.

ENTRÉE

Pickled cherry tomato, Chinese plum, fruit vinegar, mandarin gin (GF V)	12
Sydney rock oyster, finger lime, ginger (GF)	39 / half dozen
Kingfish sashimi, passion fruit sauce, passion fruit pickle (GF)	26
Vegetarian San Choy Bao, pickled mustard, edamame (GFO)	24
Add pork mince	+5
Add duck	+5
Crispy eggplant, curry leaf, pork floss	22
Crispy Vegetarian lotus root pancake, celeriac, water chestnut (GF V)	20/ 4pcs

DIM SUM

Pearl prawn dumpling (GF)	21
Steamed pork, prawn, smoked quail egg siu mai	19
Steamed mixed mushroom and truffle dumpling (GF V)	17
Pan fried radish cake with dried scallop, shrimp, lap Cheong	15
Mud crab and pork Xiao long bao, Darwin, NT	24
BBQ pork char siu puff	12/ 2pcs
Prawn dumpling, egg white 'cloud', flying fish roe (GF)	21
King prawn toast	22/ 2 pcs
Pan fried Wagyu dumpling	20

V - VEGAN | GF - GLUTEN FREE | GFO - CAN BE GLUTEN FREE

BBQ

Caramelised BBQ pork belly, black olive	28
Roasted squab, native paperbark smoke, spiced sauce (GF)	59
Roasted pork belly, crispy crackling, native riberry (GF) *(Friday, Saturday available only)	28
Signature dry-aged double-roasted Peking duck Served tableside	119 / whole 62 / half
<i>Experience the exquisite flavour and tender texture of Pearl's dry-aged double-roasted Peking duck served with handmade pancakes and condiments. Our culinary team meticulously selects the Australian Grimaud duck for its excellent combination of skin thickness, fat content and moistness. With a year of careful refinement, we have perfected our roasting technique to ensure optimal flavour and texture. The first roast is carried out at a lower temperature, delicately preserving the duck's natural flavour and moisture. The second roast, executed at high heat, renders out excess fat and creates a delectably crispy, wafer-like skin.</i>	

SEAFOOD

Wok fried pearl meat, seasonal vegetable, king oyster mushroom (GF) <i>Cygnets Bay, WA</i>	78
Steamed Glacier 51 toothfish, ginger and shallot sauce 160g (GFO), HIMI	72
Pearl's XO king prawns (GFO) <i>Spencer Gulf, SA</i> *Alternate: chili, shallot and crispy garlic	48
Wok fried pipis, Pearl's XO sauce (GFO) *Alternate: wok fried with black bean	42
Salt baked rock oyster, Chinese spices, shallot (GF)	45/ 6pcs

MEAT

Wok fried Angus beef flank, basil, black pepper, seasonal vegetable (GFO)	48
MB9+ Wagyu tri tip, tangerine peel sauce 200g (GFO)	78
Clay pot chicken, pickle ginger, shallot (GFO)	38
Wok fried numbing lamb, chili, green peppercorn (GF)	42

VEGE AND TOFU

Steamed Asian green, soy, sesame oil (GFO)	19
Wok fry Asian green, ginger, salted Queensland Spanish mackerel (GF)	28
Wok fried caulini, broccolini, chili, soy (GFO) Add pork mince	23 +7
Steamed handmade egg tofu, crispy olive leaves (GFO)	26

RICE AND NOODLES

Thin egg noodles, duck meat, duck fat	19
Yeung Chow fried rice, BBQ pork, prawn, egg (GFO)	32
Vegetarian fried rice, edamame, seeded mustard (GFO V)	28
Classic Cantonese clay pot rice, lap Cheong, chicken	35
Steamed Australian medium grain rice	5 / pp

SOUP

Chicken consommé, aromatic tea tree mushroom (GF)	19 / pp
Add baby abalone	+18
Hot and sour soup, bamboo shoot, black fungus, enoki mushroom	12 / pp
Lobster dumpling, Golden prawn stock (GF)	16 / pp

LIVE SEAFOOD

Chef's choice	
Tasmanian red lobster	
700g	179
800g	199
Live Seafood	Market Price
Queensland live coral trout	
South Australian baby abalone (minimum 2 orders)	
Australian east coast mud crab	
Pre-Order Only 24 hrs	Market Price
Western Australian snow crab	
Tasmanian king crab	
Southern Australian black lip abalone	
Sauces	
Wok fried with ginger and shallot	
Steamed with ginger and shallot	
Wok fried with chilli, shallot and fried garlic	
Wok fried with Pearl's XO sauce	

EXTRA

E-fu noodles	9
Crispy Vermicelli	9
Thin egg noodles	9