

128PP (MIN. 4 PEOPLE)

Chef's Banquet

Pickled cherry tomato, Chinese plum, fruit vinegar, mandarin gin (GF | V)

Sydney rock oysters, finger lime, ginger (GF)

Pearl prawn dumpling (GF)

Mud crab and pork Xiao long bao
Darwin, NT

Caramelised BBQ pork belly, black olive

Signature dry-aged double-roasted Peking duck

Tasmanian red lobster
Choice of sauce

MB9+ Wagyu tri tip, tangerine peel sauce 200g (GFO)

Clay pot chicken, pickled ginger, shallot (GFO)

Steamed Asian greens, soy, sesame oil (GFO)

Steamed rice

Sauces

Wok fried with ginger and shallot

Steamed with shallot oil

Wok fried with chilli, shallot and fried garlic

Wok fried with Pearl's XO sauce

pearlo 之 莱 珠 方

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

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

148PP (MIN. 4 PEOPLE)

Pickled cherry tomato, Chinese plum, fruit vinegar, mandarin gin (GF | V)

Kingfish sashimi, passion fruit sauce, passion fruit pickle (GF)

Pearl prawn dumpling (GF)

Mud crab and pork Xiao long bao
Darwin, NT

Caramelised BBQ pork belly, black olive

Signature dry-aged double-roasted Peking duck

Tasmanian red lobster
Choice of sauce

MB9+ Wagyu tri tip, tangerine peel sauce 200g (GFO)

Steamed Glacier 51 toothfish, ginger and shallot sauce 160g (GFO)

Steamed Asian greens, soy, sesame oil (GFO)

Steamed rice

Sauces

Wok fried with ginger and shallot

Steamed with shallot oil

Wok fried with chilli, shallot and fried garlic

Wok fried with Pearl's XO sauce

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