

Desserts

Cantonese pearl soy milk, pistachio, coconut flakes,
sticky brown sugar (GF) | 19

Deep fried ice cream with house-made berry jam | 20

Baked Cantonese coconut tart, green apple sorbet, caramelised tuille | 26

Bird nest, peach gum and Manuka honey syrup (GF) | 88

Dessert cocktails

Affogato | 24

Vanilla ice cream, espresso, choice of liqueur

The Macao | 26

*Brix Australian Spiced Rum, Equipo Navazos Gran Solera 25y P.X,
Cassia Bark Syrup, Espresso*

Hidden Dragon | 28

*Patron Reposado infused with pineapple and 5 spice, Campari,
Antica Formula Vermouth (smoked in cherrywood)*

pearlo 之樂珠方

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

Dessert wine (60 ml)

2018 Château Bastor – Lamontagne ‘Les Remparts’, *Sauternes, FR* | 13

2020 Yalumba FWS Botrytis Viognier, *Wrattontully, SA* | 14/120

2017 Pegasus Bay Finale Noble Semillon Sauvignon,
North Canterbury, NZ | 21/127

Fortified & Sherry (60ml)

Bodega Baron Xixarito Oloroso, *Jerez, SP* | 15

NV Stanton and Killeen Rare Topaque, *Rutherglen, VIC* | 15

2017 Quinta do Noval LBV Port, *Oporto, PT* | 15

NV Stanton and Killeen Muscat, *Rutherglen, VIC* | 17

NV Equipo Navazos Gran Solera 25+ YO P.X *Sanlúcar de Barrameda, SP* | 32



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