



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 awardwinning Hong Kong chef and modernised through an

Australian lens, is complemented by a thoughtfully curated wine list. Perched on the second floor of Sydney's Quay Quarter, Pearl offers a luxurious yet relaxed dining experience, complete with views of the iconic Harbour Bridge.

OUR TEAM



CHEUNG SHUI YIP

Director of Culinary



STEVE WU

Executive Chef



MAURO ISAZA General Manager



KAREN DOLLIMORE
Head Sommelier





THE CANTON ROOM

Our largest private dining room, The Canton Room, offers a private and exclusive dining experience. Enclosed by warm timber panels on one side and bright glass windows overlooking the iconic Hinchcliff House on the other, this space offers the perfect backdrop for unforgettable occasions.

CAPACITY 10 Seated.

ROOM CONFIGURATION Banquet. One round table.

GREAT FOR

Business meals, formal dinners, birthday celebrations, social occasions.

ROOM INCLUSIONS

Dedicated wait staff, ambiance music.

PRIVACY Fully private.



ROOM 1818

Room 1818 is Pearl's semi-private dining room, boasting views of Sydney's iconic Harbour Bridge and heritage-listed Hinchcliff House. Ideal for smaller gatherings and more relaxed business or social occasions, this room is separated from Pearl's main dining space by curtains that ensure you get best of both worlds: an exclusive and engaging experience.

CAPACITY 6 Seated.

ROOM CONFIGURATION Banquet. One round table.

GREAT FOR

Business meals, formal dinners, birthday celebrations, social occasions.

ROOM INCLUSIONS

Ambiance music, Harbour Bridge views.

PRIVACY

Semi-private.







THE BALCONY

Pearl's balcony offers breathtaking views of Sydney's iconic Harbour Bridge and the heritage-listed Hinchcliff House. Perfect for medium-sized gatherings and casual business or social events, this space is conveniently separated from Pearl's main dining area by glass doors. By providing an open yet distinct setting, guests can relish in the panoramic scenery while enjoying their private gathering.

CAPACITY

12 Seated. Single tables of maximum 2 guests.

ROOM CONFIGURATION

Banquet. 6 single tables only.

GREAT FOR

Business meals, birthday celebrations, social occasions.

PRIVACY

Not private.



THE ATRIUM

Pearl's Atrium is a space located between the main dining area and Pearl's host building, the award-winning Quay Quarter Tower. Offering your large party a more informal, relaxed backdrop, the Atrium is the perfect location for work lunches, social dinners and after work drinks.

CAPACITY 30 Seated

ROOM CONFIGURATION

Banquet. One or more tables in a long row.

GREAT FOR

Business meals, birthday celebrations, social occasions.

PRIVACY

Not private.



MAIN DINING ROOM

Pearl's general dining area offers a number of table combinations suiting larger reservations. Ask your event manager about the recommended seating configuration.

CAPACITY 40 Seated.

ROOM CONFIGURATION
Banquet. Multiple clustered tables.

GREAT FOR
Business meals, birthday celebrations, social occasions.

PRIVACY Not private.



VENUE HIRE

Pearl is available for hire for large bookings and exclusive events requiring a dynamic table configuration.

CAPACITY 80 Seated.

ROOM CONFIGURATION Multiple clustered tables.

GREAT FOR

Corporate events, product launches, wedding receptions, engagement parties.

ROOM INCLUSIONS

Ambiance music, Harbour Bridge views.

PRIVACY Exclusive.



EVENT BANQUET \$128

From 4 people and above

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

Sydney rock oyster, 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

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

Baby back pork ribs, fried garlic, chilli (GF)

Cantonese wok fried green beans (V | GFO)

Steamed rice

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

EVENT BANQUET \$148

From 4 people and above

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

Kingfish sashimi, light soy, mandarin puree (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

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

Steamed coral trout fillet, ginger and shallot (GFO)

Cantonese wok fried green beans (V | GFO)

Steamed rice

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



ADDITIONS

Feel free to discuss the vision you have for your event with our experienced and friendly team, who will be able to recommend a number of trusted providers and suppliers.

FLOWERS

Floral designs, table centrepieces, floral backdrop, and signage

AUDIO VISUAL

We have a range of in-house and external options for your AV needs - projectors, TV, microphone and speakers. Please discuss your needs with our team.

PHOTO AND VIDEO BOOTH

Photo Booth, GIF Booth, Mirror Booth, and 360 Booth.

FURNITURE RENTAL

Add a special touch to your event space: from food stations to bars, chairs and quirky seating options, hiring furniture can take your event to the next level.

CHAMPAGNE TOWER

Compliment your celebration with a champagne tower for the biggest wow-factor. Options to choose from include size and variety of bubbles.

PERSONALISATION

If you wish us to take care of printing signs, customised menus, seating charts and place cards, please discuss options with our team

Please note: the following additions must be pre-ordered with our events team at the time of booking. Requests must be finalised with the events team no less than one week prior to your event.

CONTACT US

