

À la carte



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)	8
Sydney rock oyster, finger lime, ginger (GF)	36 / half dozen
Kingfish sashimi, light soy, mandarin puree (GF)	26
Duck san choy bao, pickled mustard (GFO)	27
Crispy eggplant, curry leaf, pork floss	22
Crispy silken tofu, fermented soybean, fried vermicelli (V)	16

## 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
Radish puff, dried shrimp, shallot	12 / 2 pcs
Prawn dumpling, egg white 'cloud', flying fish roe (GF)	21
King prawn toast	18 / 2 pcs
Pan fried Wagyu dumpling	20

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

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**BBQ**

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Caramelised BBQ pork belly, black olive	28
Roasted pork belly, crispy crackling, native riberry (GF)	28
Slow cooked smoked soy chicken, lemongrass	36 / half
Roasted squab, native paperbark smoke, spiced sauce (GF)	59
Signature dry-aged double-roasted Peking duck   Served tableside	119 / whole 62 / half

*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.*

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**SEAFOOD**

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Wok fried pearl meat, snow pea, oyster mushroom (GF) <i>Cygnets Bay, WA</i>	75
Steamed coral trout fillet, ginger and shallot 160g (GFO)	62
Pearl's XO king prawns (GFO) <i>Spencer Gulf, SA</i> Alternate: chilli, shallot and crispy garlic	48
Pan fried ocean perch fillet, chilli, red pepper (GF) <i>Rocky Reef, SA</i>	39
Wok fried pipis, Pearl's XO sauce (GFO) Alternate: ginger and shallot	42

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**MEAT**

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Sweet and sour pork, seasonal fruit, Davidson plum sauce	38
Baby back pork ribs, fried garlic, chilli (GF)	38
Wok fried Angus beef flank, basil, black pepper, snow pea (GFO)	48
Wagyu tri tip MB9+, tangerine peel sauce 200g (GFO)	75

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**VEGE AND TOFU**

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Steamed choy sum, soy and sesame oil (GFO   V) or wok fried, chicken broth and garlic (GF)	19
Cantonese wok fried green beans (GFO   V) Add pork	23 +7
Steamed silken tofu, borecole kale, soy sauce (GFO   V)	26

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**RICE AND NOODLES**

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Thin egg noodles, duck meat, duck fat	18
Yeung Chow fried rice, BBQ pork, prawn, egg	32
Classic Cantonese clay pot rice, lap Cheong, chicken	35
Vegetable clay pot rice, mushroom, baby corn, seasonal greens (GFO   V)	29
Steamed Australian medium grain rice	4 / pp

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**SOUP**

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Chicken consommé, aromatic tea tree mushroom (GF)	19 / pp
Add baby abalone	+12
Hot and sour soup, bamboo shoot, black fungus, enoki mushroom (GF)	12 / pp

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**LIVE SEAFOOD**

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<b>Chef's choice</b>	
<b>Tasmanian red lobster</b>	
<b>700g</b>	169
<b>800g</b>	189
<b>Live Seafood</b>	Market Price
Western Australian coral trout	
Southern rock lobster	
South Australian baby abalone (minimum 2 orders)	
Australian east coast mud crab	
<b>Pre-Order Only 24 hrs</b>	Market Price
Western Australian snow crab	
Tasmanian king crab	
Southern Australian black lip abalone	
<b>Sauces</b>	
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	

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**EXTRA**

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E-fu noodles	9
Vermicelli	9
Egg noodles	9

