

LUNCH SET MEAL 12 - 3:00PM

(SUNDAY UNTIL 5PM)

£9.90 PP (2 COURSES) £11.90 PP (3 COURSES)

EVENING EXPRESS SET MEAL 5 - 10:30PM

£14.90 PP (2 COURSES) £16.90 PP (3 COURSES)

STARTERS

CRISPY DUCK ROLLS 香脆鴨春卷

BAKED SPARE RIBS IN BBQ SAUCE 燒汁排骨

SESAME PRAWN ON TOAST 芝麻蝦多士

CRISPY VEGETARIAN SPRING ROLLS V 迷你素春卷

THAI TOM YUM SOUP WITH WON TON (V AVAILABLE) 冬蔭雲吞湯

PEARL'S LUNCH DIM SUM PLATTER 殿堂朝午餐點心拼盤
(3 DIFFERENT TYPES DIM SUM)

ADD £5 PP MIN 2 PERSONS

OUR FAMOUS CRISPY FRAGRANT AROMATIC DUCK 馳名香酥鴨

SERVED WITH PANCAKE, CUCUMBER, SPRING ONION &

OUR SECRET RECIPE EXOTIC SAUCE

MAINS

HONG KONG STYLE HONEY ROASTED PORK (CHAR SUI) 蜜汁叉燒

STEAM FILLET OF SEA BASS 清蒸/香滑鱸魚柳
WITH SOY SAUCE OR SWEET CHILLI SAUCE

SWEET & SOUR PORK HONG KONG STYLE 港式咕嚕肉

SIZZLING KO PO CHICKEN 鐵板宮保雞

SIZZLING BEEF STEAK SLICES 鐵板豉椒牛柳片
WITH BELL PEPPER & BLACK BEAN SAUCECRISPY PORK LOIN CUTLET 香滑脆炸豬柳
WITH SWEET SOY & CHILLI SAUCE

TOFU SWEET AND SOUR CRISPY STYLE 咕嚕脆豆腐 V

THAI STYLE VEGETABLES CURRY 泰式咖喱素菜 V

* ALL MEALS SERVED WITH BOILED FRAGRANT JASMINE RICE *

DESSERT

DESSERT OF THE DAY OR GELATO ICE CREAM

PEARL'S GOURMET £20

PER PERSON

MIN 2 GUESTS

CHEF'S MIXED HORS D'OEUVRE 廚皇熱拼

SPARE RIBS BAKED IN BARBECUED SAUCE 燒汁排骨

CRISPY VEGETARIAN SPRING ROLLS V 迷你素春卷

SESAME PRAWN ON TOAST 芝麻蝦多士

CRISPY FRIED SEAWEED 干貝鬆

ADD £5 PP MIN 2 PERSONS

OUR FAMOUS CRISPY FRAGRANT AROMATIC DUCK

馳名香酥鴨

SERVED WITH PANCAKE, CUCUMBER, SPRING ONION &

OUR SECRET RECIPE EXOTIC SAUCE

KUNG PO CHICKEN IN SZECHWAN STYLE 四川官保雞丁

四川官保雞丁

SIZZLING BEEF STEAK SLICES 鐵板豉椒牛柳片

WITH BELL PEPPER IN BLACK BEAN SAUCE

SWEET & SOUR PORK HONG KONG STYLE 港式咕嚕肉

EGG FRIED RICE 蛋香炒飯

LAUGHING BUDDHA £20

PER PERSON

VEGETARIAN MEAL

DEEP FRIED ENOKI NEEDLE MUSHROOMS

WITH SPICY SALT 椒鹽炸金菇

CRISPY VEGETARIAN SPRING ROLLS 迷你素春卷

VEGETARIAN BEANCURD ROLLS 腐皮上素卷

CRISPY FRIED SEAWEED 干貝鬆

MA-PO TOFU VEGETARIAN STYLE 素麻婆豆腐

THAI STYLE VEGETABLES CURRY 泰式咖喱素菜

BRAISED TOFU BOX 紅燒豆腐盒子

WITH MIXED MUSHROOMS

PINEAPPLE FRIED RICE 菠蘿炒飯

EMPEROR'S FEAST £35

PER PERSON

MIN 2 GUESTS

PEARL'S MIXED HORS D'OEUVRE 殿堂朝熱拼

SPARE RIBS BAKED AROMATIC GARLIC 蒜香排骨

CRISPY CURRY CHICKEN ROLLS 咖哩雞絲卷

MALAYSIAN STYLE GRILLED CHICKEN SATAY ON SKEWERS

馬式雞肉串燒

CRISPY FRIED SEAWEED 干貝鬆

OR

PEARL'S DIM SUM PLATTER 殿堂朝點心拼盤

HAR GAU (PRAWN DUMPLING) 竹筍鮮蝦餃

SHUMAI (PRAWN & CHICKEN PARCELS) 蟹籽燒賣皇

CHAR SUI BUNS 蜜汁叉燒包

(A SMALL BUN STUFFED WITH ROASTED PORK IN A HONEY
BARBECUE SAUCE)

CURRY CHICKEN PUFFS 咖哩雞粒酥

OUR FAMOUS CRISPY FRAGRANT AROMATIC DUCK
SERVED WITH PANCAKE, CUCUMBER, SPRING ONION & AN
EXOTIC SAUCE 馳名香酥鴨

TIGER KING PRAWN QUICK FRIED
IN THAI RED CURRY SAUCE (3 PCS EACH GUEST) 泰式紅咖哩煮老虎大蝦MALAYSIAN STYLE MIXED SEAFOOD
WITH SWEET CHILLI SAUCE ON BANANA LEAF 馬式蕉葉甜辣海鮮SIZZLING BEEF STEAK SLICES
WITH BELL PEPPER & BLACK BEAN SAUCE 鐵板豉椒牛柳片DEEP FRIED BONELESS CHICKEN
IN HONEY & LEMON SAUCE 西檸炸軟雞

CHICKEN, CHAR SUI, & PINEAPPLE FRIED RICE
菠蘿叉燒雞粒炒飯**DESSERT 甜點**

ALL VEGETARIAN

CRISPY BATTERED PAPER ROLL WRAPPED £4.95
WITH MANGO PUREE 香芒脆奶卷 (3)DEEP FRIED CREAM CUSTARD BUNS £4.95
鮮炸奶黃包(3)

CHOCOLATE FUDGE CAKE WITH CREAM £4.95

ITALIAN STYLE GELATO THREE SCOOPS £4.95
(VANILLA POD, CHOCOLATE, STRAWBERRY GELATO)

BANANA FRITTER WITH ONE SCOOP GELATO £4.95

FLAMING BANANA FLAMBÉ £7.95
WITH COINTREAU

APERITIFS

DRY MARTINI	3.95
KIR ROYAL 125ML	4.95

SPIRITS

	25ML	50ML
ABSOLUTE VODKA. GORDONS GIN	2.95 /	5.70
J&B WHISKY. JACK DANIELS	2.95 /	5.70
BOMBAY SAPPHIRE GIN	3.95 /	7.35
GREY GOOSE VODKA	3.95 /	7.35
LAPHROAIG 10YR	3.95 /	7.35
JOHNNIE WALKER GOLD LABEL RSV	4.65 /	8.95

WATER

	33CL	75CL
LLANLLYR SOURCE	2.40 /	4.50
STILL/ SPARKLING		

SOFT DRINKS/JUICES

FRUIT JUICE	2.50
(ORANGE, CRANBERRY, APPLE, PINEAPPLE, TOMATO)	
COCA COLA/ DIET COKE 33CL	3.00
FEVER TONIC WATER / GINGER BEER	2.70

BEER /CIDER

TSING TAO 33CL	4.00
ASAHI SUPER DRY (DRAUGHT) 37.8CL	4.85
HOUSE CIDER 50CL	4.75

SPARKLING WINE

	125ML BOTTLE
NV CODORNÍU BRUT, CAVA	4.35 /22.95
NV CODORNÍU BRUT ROSADO, CAVA	25.95
GALANTI PROSECCO EXTRA DRY	6.95 /28.50

CHAMPAGNE

NV BOUCHÉ PÈRE ET FILS,	6.50/34.95
CUVÉE RÉSERVÉE BRUT	
NV TAITTINGER BRUT RÉSER	49.95
NV BOLLINGER ,SPECIAL CUVÉE BRUT	62.50
NV BOLLINGER ROSÉ BRUT	79.95
LOUIS ROEDERER CRISTAL BRUT,	330.50
VINTAGE	

ROSÉ

BIN	125ML	175ML	250ML	BOTTLE
15 PINOT GRIGIO ROSATO DEL VENETO , ITALY				
DRY AND SUBTLY FLAVOURED RASPBERRY AND				
APPLE-SCENTED ROSÉ FROM NORTH-EAST OF ITALY				
	4.50 /	4.90 /	6.90 /	17.95
16 VENDANGE WHITE ZINFANDEL ,				21.95
CALIFORNIA, USA				
A BRIEF TIME WITH JUICE AND SKIN TOGETHER GIVES				
THIS DELICATE COLOUR, DELICIOUS STRAWBERRY				
AROMA AND ZINGY FRESHNESS				
17 LA COLLINE AUX LAVANDES				26.90
ROSÉ LES VINS MÉDITERRANÉE, JEAN-LUC				
COLOMBO, FRANCE				
REFRESHING, WITH A SUBTLE RED-FRUIT				
CHARACTER, POWERFUL HERBACEOUS AROMAS				

GRANDE RED

32 CHÂTEAU TALBOT	109.90
4ÈME CRU CLASSÉ, SAINT-JULIEN, FRANCE	
GOOD OAK CHARACTER NICELY INTEGRATED WITH	
THE FRUIT. CHTEAU TALBOT IS TYPICAL OF	
PRODUCING WINE OF GREAT STRUCTURE AND	
AGEING POTENTIAL ACIDITY	

WHITE

BIN 125ML 175ML 250ML BOTTLE

01 LUIS FELIPE EDWARDS BLANC , CHILE				
NATURAL FRUIT AROMAS AND FLAVOUR OF CITRUS FRUIT				
	4.10 /	4.80 /	6.70 /	16.50
02 PINOT GRIGIO DELLE VENEZIE , SAN FLORIANO				
DELICATE FLAVOURS OF APPLES AND PEARS				
	4.30 /	4.90 /	6.90 /	17.90
03 GRANFORT CHARDONNAY				19.95
SOFT, GREEN APPLE-SCENTED, REFRESHING FINISH				
04 TORRES VIÑA ESMERALDA , CATALUNYA				24.90
BLENDING AROMATIC MUSCAT WITH THE SPICY				
GEWRZTRAMINER, CRISP AND FLORAL				
05 RIVERSTONE RIDGE BLANC ,				25.90
MARLBOROUGH, NEW ZEALAND				
RIPE GOOSEBERRY AND CITRUS AROMAS WITH HERBACEOUS				
NOTES, TROPICAL FRUIT AND LIME ON THE PALATE				
06 PICPOUL DE PINET ,				27.90
JEAN-LUC COLOMBO, FRANCE				
RICH, NOTES OF FRESH FLOWERS, MELON AND RIPE SUMMER				
STONE FRUIT				
07 MÂCON-VILLAGES ,LOUIS JADOT, FRANCE				28.90
SOFTER STYLE OF BURGUNDY. FRESH, PLEASANT CITRUS				
08 VAVASOUR PINOT GRIS , NEW ZEALAND				28.90
RICH MINERAL PALATE, LAYERS OF RIPE FRUIT, NOTES OF				
GINGER				
09 GEWURZTRAMINER ALSACE , FRANCE				28.90
CRISP, BALANCED FRESH FRUIT, CHARACTER OF PEAR, ROSE				
PETAL AND LYCHEE, HINT OF SPICE AND A PINCH OF				
PEPPERMINT				
10 RIESLING, TASMANIA , AUSTRALIA				29.90
BOUQUET OF FRESH LIME, SUBTLE HINTS OF MUSK: THE JUICY,				
VIBRANT PALATE CITRUS AND A CRISP MINERAL ACIDITY				
12 SANCERRE, JOSEPH MELLOT , FRANCE 2015				32.90
CRISP, AROMAS OF GOOSEBERRIES, POWERFUL FRUIT				
FLAVOURS				
13 CHABLIS, J. MOREAU ET FILS , FRANCE 2015				36.90
CRISP, CITRUS AROAMA WITH A DISTINCTIVE CHARDONNAY				
CHARACTER FINISH				
14 PULIGNY-MONTRACHET, LOUIS LATOUR ,				55.90
BURGUNDY FRANCE				
FRANK AND ELEGANT, DELICATE NOTES OF VANILLA. RICH AND				
STEELY				

RED

BIN 125ML 175ML 250ML BOTTLE

18 LUIS FELIPE EDWARDS	4.10 /4.80 /6.70/16.50
MERLOT , CHILE SOFT, SMOOTH MERLOT WITH	
ROUNDED CHERRIES AND SPICED PLUMS	
19 BERRI ESTATES SHIRAZ, AUSTRALIA	17.50
MEDIUM-BODIED AND FRUITY WITH RASPBERRY, CHERRY	
AND PLUM, COMPLEMENTED BY VANILLA SPICES	
20 CRUSAN GRENACHE-MERLOT	18.90
VIN DE PAYS D'OC, FRANCE	
FRUITY BLACKBERRY AND HINTS OF PEPPER	
21 DA LUCA PRIMITIVO , PUGLIA, ITALY	19.90
DARK LIQUORICE NOSE, WITH BLACK CHERRY, AND	
CINNAMON HINTS: A DARK BROODING CHARACTER	
22 RARE VINEYARDS PINOT NOIR , FRANCE	19.95
SOFT, LIGHTLY OAKED CHERRIES AND BLUEBERRIES	
WITH A HINT OF SPICE	
23 ÉLEVÉ MALBEC , VIN DE PAYS D'OC, FR	20.95
LOVELY VIOLET AROMAS, SOLID FRUIT FLAVOURS AND A	
SPLASH OF SPICED OAK	
24 BOCELLI SANGIOVESE TOSCANA , ITALY	21.90
DELICIOUSLY RIPE AND SMOKY, WITH NOTES OF CHERRY	
AND RHUBARB COMPOTE	
25 MARQUES CASA CONCHA , 2013	22.50
AGED IN FRENCH OAK, STRIKING MORELLO CHERRY	
AROMAS AND SUBTLE FIG FLAVOURS	
26 HAZANA VINAS VIEJAS , RIOJA 2014	25.90
ROBERT PARKER RATING 92/100	
INTENSED, FULL BODIED, FRUITY WINE, FLAVOUR OF	
LICORICE, TOBACCO, BERRIES, WELL BALANCED	
27 MOUTON CADET ROUGE ,	27.50
BARON PHILLIPPE DE ROTHSCHILD 2014	
VARIETIES OF MERLOT, CABERNET SAUVIGNON,	
CABERNET FRANC, BALANCED, ELEGANT BOUQUET	
28 BASTIDE MIRAFLORES , COTE CATALANE,	28.50
FRANCE 2014, ROBERT PARKER RATING 92/100	
FULL BODIED, OPULENT, PURPLE COLOURED, BOUQUET	
OF BERRIES, HINT OF SPICE FLAVOURS	
29 CHÂTEAU DES BARDES ,	34.90
SAINT-ÉMILION GRAND CRU, FRANCE	
THE WINE HAS RICH, FRUIT AROMAS: JUICY, SWEET	
TANNINS BACKED BY SOFT TOUCHES OF	
VANILLA-TOASTINESS FROM TIME SPENT IN OAK	
30 CHATEAUNEUF-DU-PAPE 2011	42.95
RICH, FULL BODIED, SPICY WITH A LOVELY SWEET MID	
PALATEAND SOFT TANNINS TO FINISH	
31 AMARONE DELLA VALPOLICELLA 2013	44.90
THE TRADITIONAL METHOD OF SEMI-DRYING THE GRAPES	
FIRST ENSURES AN ENVELOPING, VELVET RICHNESS	
WITH MARZIPAN, RAISIN AND DATE FLAVOURS	