

CHEF JASON'S RECOMMENDATIONS

STARTERS

Deep-Fried Soft Shell Crab 🌶️🌶️ Chillies, Peanuts	\$26
Oyster Omelette 🌶️ Coriander, Spring Onions, Chilli Sauce	\$19
Steamed Scottish Bamboo Clam (Per piece) Black Bean Sauce, Spring Onions	\$18
Hot & Sour Soup 🌶️ Mixed Seafood, Black Fungus, Dried Scallops	\$15
Soup of the Day Ask your server for today's special	\$15

MAINS

	Small (2 – 3 pax)	Large (4 – 6 pax)
Wok-Fried Lobster Mapo Tofu Spring Onions, Hot Bean Sauce	\$98	
Braised Crispy Sea Cucumber (Per piece) Seasonal Vegetables, Scallop Sauce	\$28	
Pan-Seared Black Cod (Per piece) Wild Mushrooms, Foie Gras Sauce	\$28	
Pan-Fried Tiger Grouper Fish Fillets Onions, Bell Peppers, Seasonal Vegetables	\$27	\$50
Braised Beef Short Ribs 🐮 Seasonal Vegetables, Black Pepper Sauce	\$36	\$70
Kung Po Scallops & Prawns 🌶️ Cashew Nuts, Mixed Spices, Dried Chillies	\$27	\$50
Wok-Fried Dry Seafood Glass Noodles 🌿 Shrimp, Scallops, Squid, Superior Soy Sauce	\$26	\$50
Seafood Fried Rice 🌿 Shrimp, Scallops, Crab Roe	\$26	\$50
Deep-Fried Butter King Prawns 🌶️ Egg Floss, Curry Leaves, Chillies, Garlic	\$26	\$48
Canadian Clams with Garlic Millet Pepper 🌶️ Chinese Parsley, Chillies, White Pepper Sauce	\$23	\$42

SIDES

Poached Chinese Cabbage Homemade Fish Beancurd, Dried Scallops, Superior Chicken Broth	\$22	\$40
Fried Asparagus 🌿 Crab Meat, Egg Whites	\$26	\$52
Fried String Beans 🌿🌶️ Minced Pork, Sakura Shrimp, Chillies, Garlic	\$20	\$38
Stir-Fried Royal Chives 🌿 Onions, Beansprouts	\$16	\$30
Wok-Fried Chinese Kale 🌿 Ginger, Chinese Wine	\$16	\$30
Stir-Fried Chinese Yam 🌿 Black Fungus, Lily Bulbs	\$16	\$30
Steamed Jasmine White Rice	\$2	

FISH OF THE DAY

Whole Fish (Price per 100g)

Chinese Pomfret	\$13
Dragon Tiger Grouper (Live)	\$12
Marble Goby (Live)	\$12
White Pomfret	\$9
Red Snapper	\$8
Yellow Croaker	\$7

Fish Fillet (150g per Serving)
Served with Fries or Steamed Rice

New Zealand King Salmon	\$28
Dragon Tiger Grouper	\$25
Threadfin	\$22
Atlantic Cod	\$22

Cooking Style:

- Steamed with Black Bean Sauce
- Steamed Teochew Style
- Sliced & Stewed in Chu Hou Sauce
- Pan-Fried in Classic French Butter Sauce (Beurre Blanc)
- Poached in Broth of Pickled Vegetables, Tomatoes & Vermicelli
- Steamed with Diced Yellow Chillies
- Deep-Fried with Sweet & Sour Sauce
- Sliced, Wok-Fried with Scallions & Ginger
- Pan-Fried in Classic Lemon Butter (Meunière)

SHELLFISH OF THE DAY

Lobster Tail	\$68 Each
Alaskan King Crab (Live)	\$30 / 100g
Jumbo Tiger Prawn	\$20 Each
Maine Lobster (Live)	\$11 / 100g
Sri Lankan Mud Crab (Live)	\$11 / 100g

Cooking Style:

- Wok-Fried Hong Kong Style with Dried Chillies 🌶️🌶️
- Steamed with Chinese Wine & Egg Whites
- Wok-Fried with White Pepper Sauce 🌶️
- Wok-Fried Singapore Style with Chilli Sauce
- Wok-Fried Salted Egg Yolk
- Wok-Fried with Kam Heong Sauce 🌶️

Mollusks

South African Abalone (Live)	\$23 Each
Scottish Bamboo Clam (Live)	\$18 Each
Bouchot Mussel	\$7 / 100g
Canadian Stone Clam (Live)	\$6 / 100g

Cooking Style:

- Stir-Fried with Garlic & Chilli 🌶️🌶️
- Wok-Fried with XO Sauce 🌶️
- Steamed with Minced Garlic & Vermicelli 🌶️
- Wok-Fried with Sambal Sauce 🌶️

DESSERTS

Mao Shan Wang Durian Puff Choux Pastry, Mao Shan Wang Durian Mousse	\$22
Deep-Fried Egg White Soufflé (3 pieces) Red Bean Paste, Bananas	\$9

Bird's Nest Egg Tart (Per piece) Baked Custard	\$16
Aiyu Jelly with Calamansi Lemongrass, Fruit Cocktail	\$8

CHEF THOMAS' RECOMMENDATIONS

STARTERS

Clam Chowder <i>Served in Sourdough Bowl</i> Celery, Potatoes, Smoked Bacon, Pernod, Cream	\$18
Mushroom Soup with Baked Puff Pastry 🌿 Button Mushrooms, Porcini, Cream	\$18
Blue Pearl Crab Cake (Per piece) Blue Swimmer Crab, Chives, Basil Pesto Aioli	\$18
Crispy Calamari Basket Sriracha Aioli, Lemon Wedges, Tartar Sauce	\$18
Classic Caesar Salad Romaine Lettuce, Poached Quail Egg, Croutons	\$16

Add-ons

- Grilled Chicken \$6
- Grilled Prawns \$12

MAINS

Grilled Black Angus Steak Frites 250g 🐮 Hand-Cut Fries, Bordelaise Sauce, Mixed Greens	\$55
Baked Ora King Salmon in Puff Pastry Creamy Spinach, Bearnaise	\$35
Chargrilled Octopus Risotto, Roasted Brussel Sprouts, Chorizo, Cherry Tomatoes	\$35
Spaghetti Seafood Marinara 🌿 Clams, Mussels, Crab Meat, Prawns, Tomatoes, Basil, Garlic	\$30
Fish & Chips Halibut Fish Fillet, Tartar Sauce, Mashed Green Peas, Lemon Wedges	\$30
All-American Cheeseburger 🐮 <i>Served with French Fries</i> Grilled Wagyu Beef Patty, Aged Cheddar, Smoked Shallot Jam, Pickles, Fresh Red Onions	\$28
Chef's Daily Pasta Special 🌿	\$25
Gourmet Sandwiches <i>Served with French Fries & Mixed Salad</i> Battered Halibut, Vine Ripened Tomatoes, Bibb Lettuce in a Brioche Bun or Grilled Chicken Thigh, Avocado, Vine Ripened Tomatoes, Bibb Lettuce in a Brioche Bun	\$25

SIDES

Truffled Macaroni & Cheese 🌿 Cheddar, Gruyère, Mozzarella, Parmigiano, Béchamel Sauce	\$18
Grilled Broccolini 🌿 Pecorino, Sun-Dried Tomatoes, Almonds	\$16
French Fries 🌿 Garlic Aioli	\$10

Freshly Baked Pie of the Day Chef's Daily Special	\$10
Sliced Fruit Platter Seasonal Fresh Fruits	\$8

🌶️ Slightly Spicy 🌶️🌶️ Spicy 🐮 Contains Beef 🌿 Vegetarian Option Available

All prices are subject to 10% service charge and prevailing goods and services tax.



Blue Pearl 蓝宝