

Blue Pearl 蓝宝

SOUPS & STARTERS

Clam Chowder 🐷 Clams, Celery, Potato, Smoked Bacon, Pernod, Served in a Sourdough Bowl	\$18
Hot & Sour Soup 🌶️🐷🌿 Mixed Seafood, Black Fungus, Conpoy	\$12
Soup of the Day Chef's Daily Special	\$12
Prawn Cocktail 🍷 5 King Prawns, Cocktail Sauce, Guacamole	\$28
Crab & Shrimp Louie Salad Blue Swimmer Crab, Shrimp, Louie Dressing, Bibb Lettuce	\$30
Soft Shell Crab (2 pcs) 🌶️🌶️ Chong Qing Soft Shell Crab, Dried Chillies, Peanuts	\$26
Stir-fried Crab Meat (per piece) 🍷🐷 Sri Lankan Crab, Egg Whites, Truffle Oil, Vinegar Pearls	\$7
Steamed Bamboo Clam (per piece) 🐷 Scottish Razor Clam, Black Bean Sauce	\$14
Calamari Basket 🍷 Crispy Calamari, Tartar Sauce, Sriracha Aioli, Lemon Juice	\$20
Oyster Omelette 🌶️ Oysters, Coriander, Spring Onions, Chilli Sauce	\$19
Grilled Octopus 🐷 Octopus, Sous Vide then Grilled, Fingerling Potatoes, Confit Chitose Tomatoes, Spicy Capsicum Sauce, Chorizo, Almonds	\$38

BASKETS & PLATES

Meals for One

Fish & Chips Dory Fish, Tartar Sauce, Mashed Green Peas, Grilled Lemon	\$30
Fried Oyster Po' Boy 🍷 Crispy Kyoto Oysters, Spicy Coleslaw, served in a Baguette, Hand Cut Fries, Mixed Salad	\$28
Gourmet Sandwiches <i>Served with Hand Cut Fries & Mixed Salad</i>	
Fried Halibut with Coleslaw in a Brioche Bun	\$25
or Grilled Chicken Thigh with Avocado, Vine Ripened Tomatoes, Bibb Lettuce in a Brioche Bun	\$20
All-American Cheeseburger Grilled Australian Wagyu Beef Patty, Aged Cheddar Cheese, Smoked Shallot Jam, Dill Pickles, Fresh Red and Caramelised Onions	\$28
Seafood Marinara Tagliatelle Pasta 🌿 Clams, Mussels, Crab Meat, Prawns, Tomato, Basil, Garlic Sauce	\$30
Traditional French Style Mussels (Moules Frites) 🍷 Bouchot Mussels, Tarragon, Shallots, Old Bay Hollandaise, French Fries	\$30

FISH OF THE DAY

Whole Fish (Price per 100g)

Yellow Croaker	\$6
Red Snapper	\$7
White Pomfret	\$9
Dragon Tiger Grouper (Live)	\$10
Marble Goby (Live)	\$10
Chinese Pomfret	\$11
Dover Sole	Market Price

Fish Fillet (150g per Serving)

Threadfin	\$20
Atlantic Cod	\$20
Dragon Tiger Grouper	\$23
New Zealand King Salmon	\$26
Cooking Style:	
• Steamed with Black Bean Sauce 🍷🐷	• Steamed with Diced Chillies 🌶️🌶️🐷
• Steamed Teochew Style 🐷	• Steamed with Spring Onions & Ginger 🐷
• Sliced & Stewed in Chu Hou Casserole 🐷	• Sliced & Wok-fried with Scallions
• Pan-fried in Classic Lemon Butter (Meunière)	• Pan-fried with Butter, Eggs and Tarragon (Bérnaise)

SHELLFISH OF THE DAY (Price per 100g)

Sri Lankan Mub Crab (Live)	\$11
Local Lobster	\$11
Maine Lobster (Live)	\$11
Jumbo Tiger Prawns	\$20 Each
Alaskan King Crab (Live)	\$30
Cooking Style:	
• Hong Kong Style with Dried Chillies 🌶️🌶️🍷	• Singapore Style Chilli Sauce 🌶️🐷
• Steamed with Chinese Wine & Egg Whites 🐷	• Salted Egg Yolk
• White Pepper Sauce 🌶️🐷	• Wok-fried with Kam Heong Sauce 🌶️🐷

Mollusks

Canadian Stone Clams (Live)	100g	\$6
Bouchot Mussels	100g	\$7
Scottish Bamboo Clams (Live)		\$14 Each
South African Abalone (Live)		\$23 Each
Hokkaido Scallops (Live)		\$25 Each
Cooking Style:		
• Stir-fried with Garlic & Chillies 🌶️🌶️🐷	• Steamed with Minced Garlic and Vermicelli 🌶️🍷🐷	
• Wok-fried with XO Sauce 🐷	• Wok-fried with Sambal Sauce 🐷	
Pearl Conch (Gong Gong) 🌶️	100g	\$5
Served with Chef's Homemade Chilli Sauce		

DESSERTS

Deep-fried Egg White Soufflé (3 pcs) Filled with Red Bean Paste & Bananas	\$9
Classic Banana Split Caramelised Bananas, 3 Scoops of Home-made Ice Cream	\$13

Classic Crème Caramel Egg Custard with Caramel Sauce, Mixed Berries	\$6
Baked Alaska Baked Meringue with Coconut & Taro Ice-Cream	\$12

MAINS

	Small (2-3 pax)	Large (4-6 pax)
Sautéed Fish Fillet Tiger Grouper, Onions, Leeks, Scallions, Seasonal Vegetables	\$26	\$52
Braised Seafood with Beancurd 🐷 Tofu with Tiger Prawns, Scallops, Squid	\$28	\$56
Butter Prawns 🌶️ King Prawns, Deep-fried Egg Floss, Curry Leaves, Chillies	\$20	\$40
Clams with Garlic Millet Pepper 🌶️🐷 Canadian Clams, Garlic, Chillies, White Pepper, Chinese Parsley	\$22	\$44
Green Lipped Mussels 🌶️ New Zealand Mussels Steamed in Fragrant Thai Green Curry Sauce	\$26	\$52
Kung Po Prawns & Scallops 🌶️ Tiger Prawns, Scallops, Cashew Nuts, Dried Chillies, Mixed Spices	\$26	\$52
Sautéed Seafood Mee Suah 🌿 Shrimp, Scallops, Squid, Stir-fried with Mee Suah	\$25	\$50
Seafood Fried Rice 🌿 Shrimp, Scallops, Crab Roe	\$25	\$45

SIDES

Stir-fried Royal Chives 🌿 Onions, Beansprouts	\$16	\$32
Poached Chinese Cabbage 🐷 Homemade Fish Beancurd, Conpoy, Superior Broth	\$20	\$40
Sautéed Chinese Kale 🌿 Ginger, Chinese Wine	\$16	\$32
Fried String Beans 🌶️🐷 Minced Pork, Sakura Shrimp, Chillies	\$20	\$40
Stir-fried Lettuce 🌿 Black Fungus, Lily Bulbs	\$16	\$32
Fried Asparagus 🌿 Crab Meat, Crab Roe	\$26	\$52
French Fries 🌿 Old Bay Hollandaise Sauce	\$7	
Mac & Cheese Macaroni Pasta, Cheddar, Gruyère, Mozzarella, Parmigiano, Bechamel	\$18	
Steamed White Rice 🌿	\$2	

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

🌶️ Slightly Spicy 🌶️🌶️ Spicy 🍷 Chef's Recommendations 🌿 Vegetarian Option Available 🐷 Contains Pork

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



Blue Pearl 蓝宝