

SEASONAL SPECIALS 精选时令佳肴

Trio of Blue Pearl Signature Appetisers

Crispy Japanese Oyster
Stir-Fried Egg Whites with Crab Meat in Caviar & Truffle Sauce
Pan-Seared Foie Gras with Black Pepper Sauce

蓝宝开胃三重奏

蜂巢炸日本生蚝
鱼子酱蟹肉炒蛋白
黑椒煎法国鹅肝

\$35 / Per person 每人

Collagen Pepper Broth with Premium Fish Maw Stuffed in Pig Stomach 潮汕胡椒猪肚花胶汤

\$118 / Per portion 每份

Signature Buddha Jumps Over the Wall

蓝宝花胶炖佛跳墙

\$78 / Per person 每人

Szechuan-Style Poached Japanese A5 Wagyu Beef with Seasonal Vegetables & Beancurd Skin 四川水煮日本A5和牛配时蔬和豆皮

\$98 / Per portion 每份

Stewed Organic Chicken & Abalone Served in Claypot 鲍鱼焖有机香嫩鸡煲

\$48 / Per portion 每份

Steamed Yellow Croaker with Diced Yellow Chillies 黄剁椒蒸黄花鱼柳

\$28 / Per portion 每份

Shanghai-Style Crispy Marble Goby in Sweet & Sour Sauce 沪式糖醋松子笋壳鱼

\$72 / Per portion 每份

Steamed Yellow Roe Crab with Iberico Pork & Green Peppercorns 鲜花椒黑豚肉蒸黄膏蟹

\$78 / Per portion 每份

Blue Pearl Signature Abalone Fried Rice with Crab Meat & Egg Whites 蓝宝鲍鱼蟹肉蛋白炒饭

\$48 / Per portion 每份

Braised Mung Bean Noodles with Crab Roe & Crab Meat 黄膏蟹粉焖粉皮

\$68 / Per portion 每份



Blue Pearl 蓝宝石