

# W W W . B L A C K P E A R L S T E A K H O U S E . C O M

**OPENING** HOURS

11:30 AM - 2:30 PM 6 PM - 10:30 PM Closed Mondays

### **STARTER**

| FRENCH FRIES   | \$7  |
|--|------|
| SWEET POTATO FRIES   | \$10 |
| TRUFFLE FRIES  | \$13 |
| SPICY GARLIC TIGER PRAWNS<br>Shallot, Thyme & White Wine Sauce                             | \$19 |
| PAN SEARED FOIE GRAS Pan seared Duck Liver with Apple Chutney &Rosemary Balsamic Reduction | \$19 |



CANADIAN PACIFIC LIVE OYSTERS \$25 (6PCS) Served with Sherry Vinaigrette & Lemon Wedge AUSTRALIAN BOSTON BAY LIVE BLUE MUSSELS (350G) \$22 - SPICY GARLIC WHITE WINE SAUCE \$24 - CHILI TOMATO SAUCE ASARI SAKE CLAMS BOWL \$16

250g of Fresh Clams with Sake Wine Sauce

PAN SEARED CRAB CAKE (1 PC) \$17 Fennel & Apple Slaw with Chipotle Pepper Sauce \*Waiting time 15mins

STICKY HONEY CHICKEN WINGS (6PCS)

SAUTÉED WILD MUSHROOMS

CHAR GRILLED FRESH LARGE SQUID \$24 Garlic, Roasted Pistachio, Lemon & Oregano Dressing (Waiting time 15mins)

**ESCARGOTS BOURGUIGNON** Macadamia Nut Pesto & Garlic butter

(without shell)

\$15

\$17



\$11

\$13

\$16

\$17

\$20

### MAIN COURSE

| GRILLED BARRAMUNDI FILLET           | \$27 |
|-------------------------------------|------|
| Mango Salsa, Sautéed Cherry Tomato, |      |
| White Wine Sauce. Shave Hazelnut    |      |

**DUCK CONFIT** \$27 Fennel & Apple Slaw with Rosemary Honey Sauce

CANADIAN BRITCO PORK RACK \$36 (300G)

Served with Potato Salad, Spring Onions & Mesclun leaves paired with Homemade Honey Grapes Sauce on the side



**CRISPY BONELESS CHICKEN** LEG WITH SCALLOPS Served with Garden Salad

Served with Potato Salad, Spring Onions & Mesclun leaves paired with Mint Pesto



SALAD

**CRAB BISQUE** 

SOUP

SOUP OF THE DAY

MUSHROOM SOUP

**RACK OF LAMB** 

Sauce on the side



\$29

\$15

Wild Rocket Leaves, Salami, Anchovies, Honey Lemon Dressing & Shaved Parmigiano Reggiano

Button Mushrooms with Dash of Cream

Crabmeat, Walnut with Dash of Cream

**GRILLED MANGO CAESAR** Romaine Lettuce, Cherry Tomato, Crouton, Bacon & Shaved Parmigiano Reggiano with Caesar Dressing



\$19 CHEF'S SPECIAL WALDORF

Granny Smith Apple, Celery, Raisin, Grapes, Walnut, Romaine Lettuce, Mesclun Leaves with Anchovies & Yoghurt Dressing



## SIGNATURE WAGYU BURGER (180G)

Special mixed Wagyu patty with homemade brioche bun, scrambled egg, Romaine Lettuce, Tomato, Mayonnaise, Cheddar Cheese with Béarnaise sauce

#### FOOD



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### BEEF CUTS

All Beef Cuts Served with Potato Salad, Mesclun Leaves and Choice of Homemade Sauce on the side.

#### Choice of Sauces:

- 1. Red Wine
- 2.Shitake Mushroom
- 3. Black Peppercorn
- 4. Béarnaise
- 5.Roquefort & Port

WAGYU RIBEYE (200G)

- (AUSTRALIAN) -MBS 4-5
- -MBS 6-7

#### **GRASS-FED RIBEYE** (ARGENTINA)

- -200G
- -500G \$66

#### \$33 -350G \$49

#### \$143/KG TOMAHAWK (BONE-IN) 1.2 KG TO 2.3 KG (AUSTRALIAN) Served with Mushroom Sauce, Black Peppercorn Sauce, Red Wine Sauce on the side

\$123/KG OP RIB/COTE DE BOEUF (700G - 1.4KG) (NEW ZEALAND)

\$56 USDA T-BONE (BONE-IN) (450G)

USDA BLACK ANGUS TENDERLOIN \$45 (200G)

\$68 USDA PRIME RIBEYE (350G)

USDA PRIME STRIPLOIN (350G) \$63 USDA BLACK ANGUS RIBEYE (350G) \$61



WAGYU STRIPLOIN (250G) \$48 (AUSTRALIAN) USDA BLACK ANGUS STRIPLOIN \$41 (250G)

\$30

\$22

\$15

\$19

## PASTA

\$48

\$58



FRIED CHICKEN WINGS & FRIES

CHICKEN SAUSAGE SPAGHETTI IN TOMATO SAUCE

BEEF BOLOGNESE SPAGHETTI

- \*All kids menu come with a choice of:
- · A glass of orange or
- A glass of apple juice or
- A scoop of vanilla ice-cream



#### SPAGHETTI CARBONARA WITH CHICKEN MEATBALLS

Bacon cream sauce & raw egg yolk

TIGER PRAWNS & SCALLOPS TOM YUM LINGUINE

Prawns, Scallops, Shimeiji Mushroom with Cherry tomato & Hot Spicy tom Yum Sauce

#### XIANG LA BEEF CHEEK AND SHITAKE MUSHROOM WITH SPAGHETTI

Australian Beef Cheek, Spices, Shitake, Poached Egg, Shaved Parmigiano Reggiano

#### **OLIVE & MUSHROOM SPAGHETTI** AGLIO OLIO

Garlic & Chili Padi with Spaghetti, mushrooms mixed pitted Olive & shaved Parmigiana Reggiano

#### TIGER PRAWNS & SCALLOPS \$28 SQUID INK LINGUINE

Soft Poached Egg, Feta, Tomato Squid Ink Sauce

#### EBI SAKURA CAPELLINI \$23

Pepper

# BBlack Caviar, Spring Onion & Shredded

### SWEET TOOTH

## RED VELVET MOLTEN LAVA CAKE

Berries Cream Cheese Vanilla Ice Cream \*Waiting time min. 10mins

### RHUBARB & BANANA CRUMBLE

Caramelized banana, Crumble & Vanilla ice cream \*Waiting time min. 10mins

#### POACHED PEAR CRÈME BRULEE \$15

BAILEYS IRISH CREAM TIRAMISU Cream Cheese, Espresso Coffee, Sponge Cake, Dark Chocolate, Cocoa Powder

VANILLA / CHOCOLATE ICE CREAM (SINGLE SCOOP)

\$13

#### \$15 **AFFOGATO**

\$26

\$29

Amaretto, Espresso & Vanilla Ice Cream

#### \$17 CHEESE PLATTER (CHOICE OF 3

CHEESES) 1. Blue de Bresse 2.St Paulin

\$4 3.Feta 4.Roquefort

## 85 Upper East Coast Road 40 Lorong Mambong