

DINNER SET

FOUR COURSE @\$48+

OPENING HOURS

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

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

STARTER

SOUP OF THE DAY

GRILLED MANGO CAESAR

Romaine Lettuce, Cherry Tomato, Crouton, Bacon & Shaved Parmigiano Reggiano with Caesar Dressing

PAN SEARED CRAB CAKE (1 PC)

Fennel & Apple Slaw with Chipotle Pepper Sauce *Waiting time 15mins

ESCARGOTS BOURGUIGNON

Macadamia Nut Pesto & Garlic butter (without shell)

MAINS

TIGER PRAWNS & SCALLOPS SOUID INK LINGUINE

Soft Poached Egg, Feta, Tomato Squid Ink Sauce

GRILLED BARRAMUNDI WITH MANGO SALSA

Mango Salsa, Sautéed Cherry Tomato, White Wine Sauce. Shave Hazelnut

GRASS-FED RIBEYE (ARGENTINA) 200G

Sweet Potato Fries, Mesclun Leaves, Button Mushroom Sauce

BACON WRAPPED US BEEF TENDERLOIN (200G) (ADD ON \$8)

Sweet Potato Fries, Mesclun Leaves, Button Mushroom Sauce

DESSERT

POACHED PEAR CRÈME BRULEE

with Berries

BAILEYS IRISH CREAM TIRAMISU (ADD \$5)

Cream Cheese, Espresso Coffee, Sponge Cake, Dark Chocolate, Cocoa Powder

COFFEE/TEA

BLACK COFFEE OR TEA (ENG. BREAKFAST, EARL GREY, CHAMOMILE, PEPPERMINT)