The Pearl

SEPTEMBER 5, 10, 11, 12, 17, 19

3 COURSE TASTING MENU
$41 PER PERSON

STARTER

GRILLED KAUAI SHRIMP SALAD
"VIETNAMESE STYLE"

Medley of Fresh Herbs and Mixed Lettuces,
Slivered Onions, Pickled Daikon, Carrots
and Cucumbers
Vietnamese Nuoc Cham Vinaigrette

SEAFOOD MEDLEY

Egg Drop Soup

SAVE THE DATES 2025!

STUDENT MENU

October 8, 9, 10
December 3, 4, 5

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

ENTREE

STEAMED NORI WRAPPED BUTTERFISH

Wok tossed Chinatown Vegetables,
Saikyo Miso Butter Sauce

GRILLED HOISIN BBQ LAMB CHOPS

Wok tossed Chinatown Vegetables,
Potatoes au Gratin

CHINESE STYLE POACHED SOY SAUCE CHICKEN

Wok tossed Chinatown Vegetables,
Five Spiced Soy au Jus

DESSERT

HONEY TOAST WITH VANILLA CUSTARD AND BROWN SUGAR SWEET POTATO

Sliced Japanese Shokupan toasted with
Whipped Honey Butter,
Vanilla Custard and Brown Sugar Sweet Potatoes

SHAVED THAI TEA ICE BOWL

Frozen Thai Tea Shaved Ice
Assorted “Boba Kine” Condiments
Snow Capped with Sweet Condensed Milk

BEVERAGES

BREWED COFFEE, DECAFFEINATED COFFEE, PEARL’S SELECTION OF HOT TEAS, OR UNSWEETENED ICED TEA