

The Pearl

APRIL 15, 16, 17, 22, 23, 24

3-COURSE PRIX FIXE MENU
\$41 PER PERSON



STARTER

PULLED COLD POACHED CHICKEN SALAD

Cold Poached Chicken seasoned with Szechuan Salt
Cucumber, Leeks, Cilantro, Fresh Herbs
Butter Lettuce, Crispy Shallots
Shiso Ponzu and Ginger Scallion Oil

SEAFOOD VEGETABLE FU JOOK BUNDLE IN CHICKEN SOUP

Shrimp, Scallop, Pork and Assorted Vegetables
wrapped in Chinese Tofu Skins
Braised in and Served with Chinese Chicken Soup

SAVE THE DATE

STUDENT MENU

April 29, 30, May 1

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

GRILLED LAMB CHOPS IN THAI LYCHEE RED CURRY

Grilled Lamb Chops
served with Thai Lychee Red Curry
Bamboo Shoots, Eggplant, Thai Basil and Lychee

GRILLED "KALBI" AHI BELLY

Fried Saimin, Pan Asian Sake Butter



DESSERT

THAI COCONUT STICKY RICE "MUSUBI"

Mango Compote

JAPANESE STRAWBERRY SHORTCAKE

Fresh Strawberries, Vanilla Chiffon Cake
Vanilla Whipped Cream
Strawberry Coulis



BEVERAGES



BREWED NORTH SHORE BLEND COFFEE,
BREWED DECAFFEINATED COFFEE,
THE PEARL'S SELECTION OF HOT HERBAL TEAS, OR
UNSWEETENED PASSIONFRUIT ICED TEA