

The Pearl

STUDENT DEGUSTATION MENU \$49

"NOSTALGIA"

October 7, 8, 9, 2026

AMUSE BOUCHE

"SINIGANG" SOUP DUMPLING

tamarind pork, tomato-daikon relish, finger limes

CHEF DE CUISINE MATTHEW JOVERO



COURSE 1

THE "HALCYON" GARDEN NOODLE SALAD

crunchy rice paper, shellfish, glass noodles,
vietnamese pickles, asian herbs, peanuts

CHEF DE CUISINE LAARNIE JANE NAIRA



COURSE 2

COLD SMOKED CAJUN AHI

tapioca crisp, wasabi aioli, soy reduction

CHEF DE CUISINE SEAN RASAY



COURSE 3

MAMA LUM'S WATERCRESS SALAD

sumida farms watercress, soft tofu,
tomatoes, opae, confit catch

CHEF DE CUISINE KALEO LUM



INTERMEZZO

CALAMANSI GRANITA WITH LILIKOI CUSTARD

CHEF DE CUISINE SAMANTHA BARAYUGA



COURSE 4 ~ ENTREE

IGADO INSPIRED PORK ROULADE

carrots, bell pepper, peas, potato, gravy

CHEF DE CUISINE NINO VALDEZ



COURSE 5 ~ DESSERT

"GINATAAN" NAPOLEAN

ube-coconut cream, jackfruit, caramelized purple yam,
lumpia crisp, calamansi, canoe crop gelato

CHEF DE CUISINE RHIANNAH ULIT

