A La Carte Menu

Starter

Classic Seafood Platter (for two) HK$885
Half Lobster . Red Crab . Oyster . Abalone . Scallop .
Mussel . Surf Clam . Sea Whelk . Tiger Prawn
精選海鮮拼盤（兩位用）
龍蝦半隻 . 紅蟹 . 生蠔 . 鮑魚 . 帶子 . 青口 . 北寄貝 . 翡翠螺 . 虎蝦
Moët & Chandon Brut Impérial, France

Half Boston Lobster $295
Served Cold . White and Green Asparagus . Black Truffled Angel Hair
波士頓龍蝦半隻凍食 . 白及青蘆筍 . 黑松露天使麵
Oceans Estate Chardonnay, Australia

Magic Smoked Norwegian Salmon $245
Molecular Herb Yogurt . Red Salmon Caviar . Champagne Sauce
魔法煙挪威三文魚 . 香草流心乳酪球 . 醬製三文魚子 . 香檳汁
Jean Pabiot et Fils Domaine des Fines Caillottes Pouilly-Fumé, France

Seasonal N.Z. Mussels $295
Basil . White Wine Cream Sauce
紐西蘭青口 . 羅勒 . 白酒忌廉汁
Lake Breeze Bullant Chardonnay, Australia

Seared Japanese Giant Scallops $225
Raspberry & Red Pepper . Pineapple & Ginger . Lime & Spinach Essence
日本珍寶帶子 . 三色蔬果醬
Hugel & Fils Classic Riesling, France

Freshly-shucked Imported Oysters Market price 時價
即開進口生蠔
Moët & Chandon Brut Impérial, France

Pearl's Antipasti $295
Iberian Ham . Coppa Ham . Salami . Pork Knuckle Souse .
Duck Rillette . Cheddar . Manchego
精選凍肉拼盤
西班牙火腿 . 法國煙豬頸肉 . 莎樂美腸 . 豬手凍 .
鴨腿卷 . 車打芝士 . 曼徹格芝士
Egon Müller Château Belà Riesling, Germany

Pan-seared Foie Gras $275
Fig . French Ficoide Glaciale . Apple Champagne Essence
香煎法國鵝肝
無花果 . 法國冰菜 . 蘋果香檳濃汁
Moët & Chandon Rosé, France

Chef's Carpaccio of Saga Wagyu Beef $275
Chive . Sesame Mustard Dressing
意式薄切生佐賀和牛 . 香蔥 . 芝麻芥末汁
Joseph Faiveley Bourgogne Rouge, France

Parma Ham Thin Crust Pizza $185
Mozzarella . Mascarpone . Provolone
意式風乾火腿脆薄餅
水牛芝士 . 馬斯卡邦尼軟芝士 . 布旺倫硬芝士
Egon Müller Château Belà Riesling, Germany

Soup

Sumptuous Seafood Soup $125
Baby Abalone . Japanese Scallop . Tiger Prawn
特級海鮮湯
小鮑魚 . 日本帶子 . 虎蝦

Lobster Bisque $125
龍蝦濃湯

Tiger Prawn and Butternut Pumpkin Soup $115
虎蝦白胡桃南瓜蓉湯

Cappuccino of Wild Mushroom and Truffle $115
黑松露蘑菇湯

French Onion Soup $115
法式洋蔥湯

Salad

Grilled Tiger Prawn and Mango Salad $295
Arugula . Feta . Lemon Vinaigrette
扒虎蝦鮮芒果沙律
芝麻菜 . 羊奶芝士 . 香檸醋
Josmeyer Pinot Blanc Mise du Printemps, France

Fresh Crabmeat and Avocado Salad $275
Butter Lettuce . Cherry Tomato
鮮蟹肉牛油果沙律 . 牛油生菜 . 車厘茄
Lake Breeze Bullant Chardonnay, Australia

Fig and Prosciutto Salad $235
Arugula . Manchego . 25 Years Balsamic Vinegar
芝麻菜 . 曼徹格芝士 . 25年陳年黑醋
Egon Müller Château Belà Riesling, Germany

V **Buffalo Mozzarella and Roman Tomatoes** $225
Arugula . 25 Years Balsamic Vinegar
V 水牛芝士番茄沙律
芝麻菜 . 25年陳年黑醋
Cavit Mastri Vernacoli Trentino Pinot Grigio, Italy

Caesar Salad $200
Romaine Lettuce . Anchovy . Parmigiano-Reggiano
凱撒沙律 . 羅馬生菜 . 銀魚柳 . 帕爾馬芝士
with Grilled Chicken 配燒雞 $235
with Smoked Salmon 配煙三文魚 $235
Josmeyer Pinot Blanc Mise du Printemps, France

Rice . Pasta

Seafood Paella (for two) $795
Half Lobster . Mussel . Scallop . Calamari . Prawn . Saffron Velouté
西班牙海鮮飯（兩位用）
龍蝦半隻 . 青口 . 帶子 . 魷魚 . 鮮蝦 . 番紅花
Arlewood Single Vineyard Cabernet Merlot, Australia

Organic French Chicken Risotto with Aged Balsamic $285
25 Years Balsamic Vinegar
法國有機雞胸意大利飯 . 25年陳年黑醋
Clos Du Val Pinot Noir, U.S.

V **Wild Mushroom and Black Truffle Risotto** $255
V 黑松露野菌意大利飯
Oceans Estate Chardonnay, Australia

Prawn or Chicken Indian Curry with Jasmine Rice $255
印度咖喱蝦或雞 . 茉香飯
Egon Müller Château Belà Riesling, Germany

Signature Lobster Linguine $365
Seafood Tomato Sauce
招牌龍蝦扁意粉 . 鮮茄海鮮汁
Egon Müller Château Belà Riesling, Germany

Homemade Cuttlefish Mousse Stuffed Penne $285
Scallop . Aubergine Sauce
自家製鮮魷魚釀長通粉 . 帶子 . 香草茄子醬
Jean Pabiot et Fils Domaine des Fines Caillottes Pouilly-Fumé, France

V **Grilled Vegetable Spaghetti** $255
Aubergine . Courgette . Capsicum . Tomato and Basil Ragout
V 烤素菜意大利麵
茄子. 意大利黃瓜 . 甜椒 . 香草番茄醬
Lake Breeze Bullant Chardonnay, Australia

V Vegetarian 素食
Sommelier's wine pairing recommendations. A full wine list is available on request
品酒師之葡萄酒配搭建議 . 請向店員索取葡萄酒餐牌

Subject to ten percent service charge 另加一服務費

Main

Pearl's Steak flambé au poivre (guéridon service) $395
Classic Black Pepper Sauce
明珠火焰牛柳 (席前烹調) . 經典黑椒汁
Penfolds Bin 407 Cabernet Sauvignon, Australia

Beef Rib au vin rouge $355
Smoked Bacon Brussels Sprout . French Mustard
紅酒炆牛仔骨 . 煙肉小椰菜 . 法式芥末
Clos Du Val Pinot Noir, U.S.

Pan-fried Duck Breast $365
Fig . Cauliflower . Fennel . Cabernet Sauvignon Reduction
香煎鴨胸 . 無花果 . 椰菜花 . 茴香 . 紅酒濃汁
Huia Pinot Noir, New Zealand

Grilled Chilean Sea Bass $365
Courgette . Chanterelle . Cauliflower Purée . Beaujolais Reduction
燒焗智利鱸魚
意大利黃瓜 . 黃油菌 . 椰菜花蓉 . 紅酒濃汁
Oceans Estate Chardonnay, Australia

Grilled Norwegian Salmon $365
Sweet Pea . Asparagus . Baby Carrot . Champagne Sauce
燒焗挪威三文魚
蜜糖豆 . 蘆筍 . 小甘筍 . 香檳汁
Jean Pabiot et Fils Domaine des Fines Caillottes Pouilly-Fumé, France

Grill

All Grills are served with Brandied Peppercorn Sauce or Gravy
以下燒烤類可配白蘭地黑椒汁或燒汁

Saga Wagyu Sirloin (7oz) $700
Japanese Soy Sauce
佐賀和牛 (7安士) . 日式醬油汁
Newton Unfiltered Merlot, U.S.

Australian 400 Days Grain-fed T-bone (20oz) $700
澳洲四百日穀飼T骨扒 (20安士)
Heathcote Estate Shiraz, Australia

U.S. Rib Eye (12oz) $395
美國肉眼扒 (12安士)
Punters Corner Cabernet Sauvignon, Australia

Veal Chop (10oz) $365
香嫩帶骨牛仔扒 (10安士)
Kiona Estate Red Mountain Cabernet Sauvignon, U.S.

Australian Baby Lamb Rack $385
澳洲嫩羊架
Kies Dedication Shiraz, Australia

U.S. Kurobuta Pork Chop (10oz) $365
美國黑豚豬肉 (10安士)
Oceans Estate Chardonnay, Australia

Boston Lobster Half 半隻 $350 / Whole 原隻 $650
波士頓龍蝦
Kiona Estate Red Mountain Chardonnay, U.S.

Side Dish

Mixed Greens and Cherry Tomatoes $75
雜菜 . 車厘茄

Baked Garlic Portobello and Mushrooms $75
蒜焗香雜菌

Smoked Bacon and Asparagus $75
煙肉蘆筍

Grilled Italian Mixed Vegetables $75
意式烤雜菜

Mashed Potatoes $75
Plain / Truffle / Onion / Garlic
薯蓉
原味 / 松露 / 洋蔥 / 香蒜

French Fries $75
脆炸薯條

Dessert

Dégustation of Dessert (for two) $385
五款精選甜品拼盤 (兩位用)

Crêpes Suzette (guéridon service) $155
法式橙酒煮班戟 (席前烹調)

My Greta's Potted Berries $105
Half-baked Chocolate Cake . Vanilla Ice Cream . Mixed Berries
焗軟心朱古力餅 . 雲呢拿雜莓盆栽

Jolly Nest on The Peak $105
Molecular Cheesecake Golden Eggs . Lemon Sauce
山頂明珠雀巢 . 檸檬芝士金蛋

Sticky Banana Pudding with Honeycomb Ice Cream $95
香蕉布甸 . 蜂蜜雪糕

Fresh Mango Soufflé with Mango Sorbet $95
香芒梳乎厘 . 鮮芒果雪葩

Fresh Seasonal Fruit Plate $85
鮮果拼盤

Homemade Ice Cream and Fruit Sorbet Single 單球 $30 / Double 雙球 $50
Vanilla / Chocolate / Honeycomb / Mango / Blackcurrant
自家製雪糕及鮮果雪葩
雲呢拿 / 朱古力 / 蜂蜜 / 芒果 / 黑加侖子

Pearl®
on the peak 山頂明珠

Sommelier's wine pairing recommendations. A full wine list is available on request
品酒師之葡萄酒配搭建議 . 請向店員索取葡萄酒餐牌

Subject to ten percent service charge 另加一服務費

Set Lunch Menu

A choice of **Daily Soup or Salad**, a **Main** and a **Chef's Choice of Dessert**
是日餐湯或沙律，主菜及精選甜品

Main

Italian Sausages on Crust Pizza 意大利肉腸脆薄餅	$125
Char-grilled Beef Burger and French Fries 炭燒牛肉漢堡配薯條	$145
Fish and Chips 英式脆炸鱸魚配薯條	$175
Wild Mushrooms with Homemade Italian Egg Noodles and Truffle Sauce 黑松露野菌自家製意大利蛋麵	$195
Slow Braised Beef Ragout with Hand Cut Egg Noodles and Mint Gremolata 燴牛肉濃汁手切意大利蛋麵	$195
Homemade Smoked Salmon with Spaghetti and Lemon Herb Sauce 自家製煙三文魚配檸檬香草意大利麵	$245
Fresh Tiger Prawns and Chorizos with Stir-fried Spaghetti 鮮虎蝦辣肉腸炒意大利麵	$285
Italian Mixed Vegetables and Mandarin Risotto 意式素菜金桔意大利飯	$195
Indian Curry Chicken or Prawns with Coconut Rice in Lotus Leaf 印度咖喱雞或蝦荷葉椰香飯	$245
Slow Cooked Duck Breast with Roasted Potatoes, Figs and Cabernet Sauvignon 慢煮鴨胸配無花果紅酒汁	$285
Slow Cooked Norwegian Salmon with Baby Spring Vegetables and French Cider Butter Sauce 慢煮挪威三文魚配蘋果牛油汁	$325
Grilled U.S. Kurobuta Pork Chop 燒美國黑豚肉	$325
Roasted Beef Tenderloin and Foie Gras with Truffle Sauce 燒牛柳拼法國鵝肝配黑松露汁	$355
Lobster Linguine with Seafood Tomato Sauce 鮮茄龍蝦意大利麵	$355

Chef's Choice of Side Dish

Baked Garlic Portobello and Mixed Mushrooms 蒜香焗雜菌 $35

Grilled Fresh Italian Mixed Vegetables 香燒意大利雜菜

Smoked Bacon and Brussels Sprouts 煙燻煙肉炒澳洲椰菜

Mashed Potatoes 香滑薯蓉

French Fries 脆炸薯條

Add $20 for Freshly Brewed Coffee or Tea
加$20 可配咖啡或茶

Coffee choices - Espresso, Regular Coffee, Cafe Latte, Cappuccino and Cafe Mocha
Tea choices - Earl Grey, English Breakfast, Chamomile, Jasmine and Peppermint

All prices are in Hong Kong dollars 所有價錢以港幣計算
Subject to ten percent service charge 另加一服務費

Afternoon Tea Set

Lemon Cheesecake with Mango Sorbet and Berries **HK$78**
檸檬芝士餅 . 芒果雪葩

Sticky Banana Pudding with Honeycomb Ice Cream **$78**
香蕉布甸 . 蜂蜜雪糕

Grilled Smoked Ham and Cheese Sandwich **$78**
扒煙火腿芝士三文治

King Prawn with Crispy Toast **$88**
大蝦多士

Italian Sausage Thin Crust Pizza **$88**
意大利肉腸脆薄餅

Smoked Salmon Thin Crust Pizza **$88**
煙三文魚脆薄餅

Spaghetti Carbonara **$88**
煙肉忌廉蛋汁意大利麵

Classic Club Sandwich **$108**
公司三文治

Freshly Brewed Coffee or Tea
咖啡或茶

or 或

Add $40 for a glass of Sparkling Wine or Selected Wine
額外加**$40** 享用精選汽酒或餐酒一杯

Subject to ten percent service charge 另加一服務費
Cannot be used in conjunction with other promotional offers 不能與其他優惠及推廣並用

Set Brunch Menu

Main

Pearl Breakfast
Organic Egg • Bacon • Smoked Ham • Sausage • Grilled Tomato • Baked Beans • English Muffin
明珠英式早餐 • 有機蛋 • 煙肉 • 煙火腿 • 香腸 • 燒番茄 • 焗豆 • 英式鬆餅

Char-grilled Beef Burger with French Fries
炭燒牛肉漢堡配薯條

Lobster Linguine with Tomato Seafood Sauce
鮮茄龍蝦意大利麵

Baby Squids with Homemade Italian Egg Noodles and Aubergine Sauce
鮮魷魚自家製意大利蛋麵配香草茄瓜汁

Char-grilled Aubergines, Courgettes, Capsicums with Pappardelle, Tomato and Basil Ragout
番茄素菜意大利麵

Spanish Seafood Risotto with Saffron Veloute
西班牙海鮮紅花意大利飯

Wild Forest Mushroom and Black Truffle Risotto
黑松露野菌意大利飯

Curry Chicken or Braised Duck Leg with Coconut Rice in Lotus Leaf
印度咖喱雞 或 炆鴨腿配荷葉椰香飯

Fish and Chips
英式脆炸鱸魚配薯條

Blue Mussels with White Wine Cream Sauce
蒜香白酒煮青口

Pan-fried Sea Bass with Chanterelles, Courgettes and Cauliflower Puree
香煎鱸魚配黃菌椰菜花蓉

Grain Fed Beef Tenderloin and Tiger Prawn with Café de Paris Sauce
焗牛柳拼虎蝦配巴黎牛油汁

Grilled U.S. Kurobuta Pork Chop with Sautéed New Potatoes and French Beans
燒美國黑豚肉配炒新薯法邊豆

A choice of one Main and one other course	**$375**
two other courses	**$465**
three other courses	**$555**

Add $90 for free flow of Sparkling Wine, Selected Red and White Wines
額外加$90 可無限享用精選汽酒及紅白餐酒

Additional

Half Dozen of internationally imported Freshly Shucked Oysters
Market Price
半打即開生蠔

Mixed Seafood Grill
$368
香烤海鮮拼盤

Classic Seafood Cold Platter

Other Courses

Egg

Poached Organic Egg with Black Forest Ham, Spinach Leaves and Hollandaise Sauce
水煮有機蛋配火腿·嫩菠菜·荷蘭蛋黃汁

Organic Egg Omelet with Smoked Bacon, Black Forest Ham and Mushrooms
有機雞蛋奄列配煙肉·火腿·蘑菇

Scrambled Organic Eggs with Smoked Salmon, Rockets and Grilled Goat Cheese
煙三文魚配有機炒蛋·扒羊奶芝士芝麻菜沙律

Foie Gras D'oie on Toast with Scrambled Eggs and Truffle
法國鵝肝醬多士·黑松露炒蛋

Entree

Caesar Salad
凱撒沙律

Char-grilled Baby Squid and Mango Salad
鮮魷魚香芒沙律

Homemade Truffle Tofu and Wild Mushroom Salad
自家製黑松露野菌豆腐沙律

Baked Whelks with Herbs, Mashed Greens and Fennel Foam
焗香草翡翠螺

Soup

Tiger Prawn and Butternut Pumpkin
虎蝦奶油瓜蓉湯

Cappuccino of Wild Mushroom and Truffle
黑松露蘑菇湯

Minestrone Verde with Pesto
意大利香草素菜湯

Dessert

Snow Lemon Cheesecake with Mango Sorbet and Berries
雪山檸檬芝士餅·芒果雪葩

Half-baked Chocolate Cake with Vanilla Ice-cream
焗軟心朱古力餅·雲呢拿雪糕

Tiramisu
意大利軟芝士餅

Sticky Banana Pudding with Honeycomb Ice-cream
香蕉布甸·蜂蜜雪糕

Fresh Seasonal Fruit Platter
鮮果碟

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