

## STARTERS

### SPRING ROLLS (3) | 16

- San Choy Bow (GF) w/ crushed peanut sweet chilli sauce
- Duck (GF) w/ special plum dipping sauce
- Prawn (GF) w/ chilli mayo
- Vegetarian (VG) w/ peanut dipping sauce

### DUMPLINGS (3) | 18

- Scallop & Prawn (GF) w/ bobbi pearl dipping sauce
- Pork & Prawn Siu Mai (GF) w/ soy sauce
- Fried Prawn & Pork Dumpling (GF) w/ kewpie mayo
- Xiao Long Bao (Broth & Pork) (GF) w/ crispy chilli oil
- Chicken & Prawn Siu Mai (GF) w/ soy sauce
- Prawn & Chive (GF) w/ fried shallots
- Pan Fried Pork (GF) w/ crispy chilli oil
- Pan Fried Prawn (GF) w/ sesame kewpie mayo
- Duck, Coriander & Prawn (GF) w/ plum dipping sauce
- Mixed Vegetable (GF) / soy sauce

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**DEGUSTATION 12 DUMPLINGS (GF) | 49**  
indulge in our chef's selection of 6 different dumplings

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### BETEL LEAF BITES (GF) (3) | 20

- Sticky Prawns & Peanuts
- Caramelised Scallop Miang
- Eggplant with Sichuan Sauce (VG)

### CRYING TIGER BEEF (GF) | 25

grilled beef flank steak, Asian style Chimichurri dipping sauce

### CHILLI LIME GRILLED TIGER PRAWNS (GF) | 25

wild caught Queensland whole tiger prawns, light coconut curry broth

### SESAME PONZU KINGFISH SASHIMI (GF) | 26

citrus dressing, ruby grapefruit segments, seaweed salad, edamame

### CHARRED BABY OCTOPUS (GF) | 25

hot Wok charred with red onion, honey-soy & gochujang sauce, topped with shredded daikon & papaya

### CRISPY KOREAN FRIED CHICKEN (GF) | 22

crispy fried tender pieces of chicken finished in a mild korean chilli sauce

## BAO (2) | 24

Tofu & Asian Mushrooms w/ sriracha mayo, pickled salad

Beef Rendang w/ coriander, toasted coconut, pickled salad

Sticky Pork Belly w/ coriander, cucumber, chilli, pickled vegetables, crushed peanut

Fried Korean Chicken w/ coriander, sriracha mayo, pickled salad

Lobster w/ tamarind mayo, endive, radish, cucumber

Tempura Soft Shell Crab w/pickled salad, sesame kewpie mayo, fried shallots, spring onion, coriander

### STICKY PORK BELLY BITES (GF) | 24

crackling skin pork, char siu sauce

### SATAY CHICKEN (GF) | 22

grilled chicken tenderloins on a large skewer with Bobbi Pearl peanut sauce

### ORA KING SALMON (GF) | 26

grilled Ora King salmon fillet, tom yum broth, cherry tomatoes, mixed Asian mushrooms

### FRIED CALAMARI (GF) | 22

lemon pepper, chilli, coriander & nam jim

### CRISPY EGGPLANT (GF, VG) | 18

sichuan sauce, spring onion, sesame seeds, chilli, coriander

### CAULIFLOWER KARAAGE (GF, VG) | 18

shichimi togarashi, kewpie mayo, finished with spicy topping

## SALADS + SIDES

### PAPAYA SALAD (GF, VG) | 18

papaya, snake beans, cherry tomatoes, Thai basil, chilli, coriander, peanuts, shrimp, garlic

### THAI SALAD (GF, VG) | 18

wombok, red cabbage, cucumber, bean shoots, capsicum, red onion, radish, shallots, sesame, vermicelli, coriander, peanuts

### CHINESE SMASHED CUCUMBER (GF, VG) | 14

with sesame oil, chilli & garlic

### GRILLED ROTI BREAD (VG) | 12

with Bobbi Pearl Peanut Sauce

### STIR FRIED CHINESE BROCCOLI (GF, VG) | 14

### ASIAN GREENS & MUSHROOMS (GF, VG) | 16

### JASMINE RICE (GF, VG) | 5

## MAINS

### PANANG DUCK CURRY (GF) | 36

spiced duck breast, jasmine rice, baby bok choy, seasonal vegetables

### LAMB PINEAPPLE MASSAMAN CURRY (GF) | 34

slow cooked lamb shank, pumpkin, potatoes, carrots, jasmine rice

### GREEN THAI CHICKEN CURRY (GF) | 32

coconut & ginger infused chicken, spicy green curry broth, vegetables, jasmine rice

### BEEF RENDANG (GF) | 35

slow cooked beef, roasted bone marrow, toasted coconut shreds, jasmine rice

### BUTTER CHICKEN (GF) | 34

tender tandoori chicken in a mild rich butter chicken sauce, jasmine rice, roti

### JOHN DORY YELLOW CURRY (GF) | 36

grilled John Dory fillet in a mild yellow curry, steamed rice

### MARKET FISH (GF) | 42

fried whole baby snapper with umami flavours, Asian herbs

### SMOKEY ASIAN BEEF SHORT RIBS (GF) | 34

sweet smokey glaze, bok choy, seasonal vegetables, jasmine rice

### SINGAPORE EGG NOODLES (VG) | 32

kai yang chicken, prawns, Chinese sausage, fish cake, egg, vegetables

### CHAR KWAY TEOW (GF, VG) | 32

rolled rice noodles, seasonal asian vegetables, Mongolian beef, prawns, egg

### SEAFOOD NOODLES | 35

stir-fried ramen noodles, prawns, mussels, calamari, scallops, served with mild chilli-coconut lobster bisque

### TRUFFLE CHINESE RICE (GF, V) | 35

fried rice with truffle, egg, spring onion, truffle oil, tempura enoki

### NASI GORENG (GF, VG) | 32

fried rice with prawns, kai yang chicken, stir fry vegetables, topped with a soft yolk fried egg

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PLEASE NOTIFY STAFF OF ANY ALLERGIES.

DISHES CONTAIN ADDITIONAL INGREDIENTS THAT

ARE NOT LISTED ON THE MENU

GF | Gluten Friendly    VG | Vegan Option Available



## DEGUSTATION MENU

### BOBBI PEARL | 75 PP

- Fried Calamari
- Pork & Prawn Siu Mai Dumplings
- Pork Belly Bites
- Prawn & Chive Dumplings
- Crispy Eggplant
- Beef Rendang
- Chinese Broccoli
- Mango Sticky Rice

### KESHI PEARL | 95 PP

- Chicken & Prawn Siu Mai Dumplings
- San Choy Bow Spring Rolls
- Korean Fried Chicken
- Duck & Coriander Dumplings
- Crying Tiger Beef
- Charred Baby Octopus
- Thai Green Chicken Curry
- Asian Greens & Mushrooms
- Black Sesame Panna Cotta

### MERLO MERLO PEARL | 115 PP

- Sesame Ponzu Kingfish Sashimi
- Sticky Prawn Betel Leaf Bites
- Scallop & Prawn Dumplings
- Xiao Long Bao Dumplings
- Ora King Salmon
- Asian Greens & Mushrooms
- Penang Duck Curry
- Papaya Salad
- Chocolate Lava Cake

MIN. 2 GUESTS

ALL GUESTS AT THE TABLE MUST ORDER  
SAME FEED ME

## DEGUSTATION MENU

### AKOYA PEARL | 75 PP

- Vegetarian Dumplings
- Cauliflower Karaage
- Eggplant Betel Leaf Bites
- Crispy Eggplant
- Vegetarian Spring Rolls
- Truffle Fried Rice
- Chinese Broccoli
- Fried Coconut Ice Cream



#### FOOD ALLERGIES & INTOLERANCES:

All dishes contain more ingredients than listed on the menu - spices, herbs, and produce required to deliver flavours like shrimp paste, fish sauce etc.

Please be aware that whilst all care is taken when catering for special requirements it must be noted that within the premises we handle peanuts, tree nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi, dairy products & gluten.

#### NOTIFY STAFF OF ALLERGIES IN ADVANCE

Customers' requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

PUBLIC HOLIDAYS INCUR A  
15% SURCHARGE ON ENTIRE MENU

