



THE PEARL

STARTERS

FRESHLY SHUCKED OYSTERS 4.0 EACH
with shallot & Jerez vinegar or G&T Sorbet

FRENCH ONION SOUP 19
with Comté French toast

CHARCUTERIE BOARD 28

TWICE BAKED CHEESE SOUFFLE 19
with cress salad

TUNA TARTARE 28
with pickled cucumber, radish & coriander

DUCK LIVER BRULEE 26
cornichons, brioche & fig paste

SMOKED STEAK TARTARE 26
with croûtes

MUSSELS MARINIÈRES 25

PORK AND DUCK RILLETTES 26

HOUSE GRAVLAX 26
brioche, crème fraîche, trout roe, fennel & radish

BEETROOT TART 23
confit onion, Meredith goats cheese & watercress

LOBSTER AND PRAWN TORTELLINI 28
cauliflower puree

MAINS

FISH OF THE DAY 36
wasabi potato cake, asparagus & caper lemon butter sauce

HALF ROASTED CHICKEN 38
with Paris mash & chicken jus

PORK BELLY 36
red wine cabbage, potato rosti & jus

CONFIT OF DUCK LEG 38
with peas a la Francoise & lardons

STEAK FRITES 42
with béarnaise sauce & watercress salad

SLOW COOKED BEEF CHEEK 38
with kipfler potatoes & merlot sauce

SEE PLAT DU JOURS

DISHES FOR TWO

DUCK PARMENTIER 76

CHATEAUBRIAND 82
with pomme frites & pepper sauce

RIB EYE OF WAGYU BEEF 109
crisp kipflers, béarnaise or bordelaise sauce

SALADS

SALAD NICOISE 24
with rare Yellowfin Tuna

BLUE SWIMMER CRAB SALAD 24
avocado, cucumber & coriander

ROAST CARROT SALAD 24 M 32
labne, beetroot & walnut salad

SIDES

WATERCRESS SALAD WITH ROQUEFORT, WALNUTS 10

MIXED LEAVES 9

PARIS MASH 10

FRENCH FRIES 10

BRUSSEL SPROUTS, MUSTARD CREAM & LARDONS 11

TOMATO SALAD 11

PRIX FIXE

6 COURSE 79
MATCHING WINES POA

7 COURSE 90
MATCHING WINES POA

DESSERTS

SOUFFLE DU JOUR 18

BRÛLÉE DU JOUR 18

APPLE TARTE TARTIN 18

PROFITEROLES 19

FROMAGE - *see trolley*