

Little Pearl

BAR & DINING

# CHRISTMAS

## Shared Menu

### Steamed Edamame

*Szechuan salt (lg,vg)*

### Freshly Shucked Oysters

*finger lime, yuzu and chilli ponzu (lg,ld)*

### Scallop Sashimi

*tamarind, gin caviar, baby cucumber, kaffir lime oil (ld)*



### Charred Tiger Prawns & Smoked Barra Dumplings

*chilli & tomato sambal, kaffir lime (ld)*

### Slow Cooked Duck Pot Stickers

*spicy peanut sauce, wakame, coriander, chilli oil (ld)*



### Lobster Cantonese

*gochujang, sake, chilli, garlic, onion, green shallots (lg)*

### Slow Cooked Beef Cheek

*caramel glaze, chilli xo butter, daikon salad (lg)*

### All Served with:

*Prawn Crackers*

*Rice*

*Green Mango Salad*

*Wok-tossed Broccolini*



### White Chocolate & Kaffir Lime Cheesecake

*dark chocolate sauce, lemon macaron (lg)*

**VG VEGAN | LG LOW GLUTEN | V VEGETARIAN | LD LOW DAIRY**

All card transactions incur a service fee:

VISA 0.9%, Mastercard 1.1%, American Express 1.3%

A surcharge of 10% applies on Sundays & 15% on Public Holidays