

RESTAURANT WEEK

\$55 MENU

STARTER

PEARL CLAM

giant clam and baby scallop,
crisp Asian cabbage slaw, the chef's signature
dressing

MAIN

DUCK GROVE

grilled duck meat, pineapple, lychee, tomato,
ginger, roasted herb dressing

DESSERT

VIOLET PEARL

soft purple sweet potato dumpling, coconut cream,
infused jasmine, jackfruit and palm seed



NO SHARING. SPLITTING. SUBSTITUTION.
WHOLE TABLE MUST PARTICIPATE