

LA PERLE NOIRE

FINE VIETNAMESE-THAI CUISINE

BRING YOUR OWN WINE

FOUNDED IN 2009, LA PERLE NOIRE IS COMMITTED TO PROVIDING A WARM AMBIANCE WHILE SERVING ASIAN FUSION CUISINE AT AN AFFORDABLE PRICE.

WHAT DIFFERS FROM OTHER KITCHENS IS THAT THE DISHES ARE PREPARED AS WE GO. WE WANT TO PROVIDE FRESHNESS TO MEALS.

OUR WORK TEAM IS DYNAMIC AND COURTEOUS. WE HAVE A HARMONIZED AND TRUSTING WORKING ATMOSPHERE TO OFFER QUALITY SERVICE.

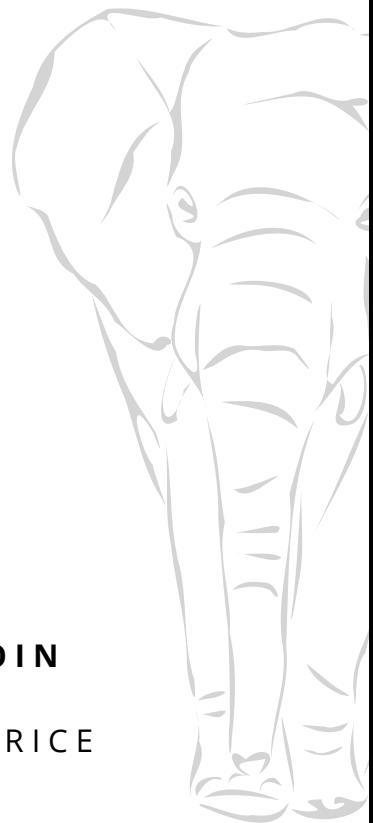
A BIG FAMILY.
A PASSION.
QUALITY CUISINE.

WE THANK OUR CUSTOMERS FROM THE BOTTOM OF OUR HEARTS. THANKS TO THEM WE CAN OPERATE UNTIL TODAY!

THANK YOU!

DEGUSTATION MENU

HOLIDAY EDITION



1ST SERVICE

SOUP TOM KHA WITH SEAFOOD

2ND SERVICE

MANGO SALAD WITH SHRIMPS

CHOICE OF MAIN DISH



12 OZ PREMIUM AUSTRALIAN STRIP LOIN
WITH ASIAN HERBS

SERVED WITH VEGETABLES AND JASMINE RICE

OR



CRISPY JUMBO SHRIMP WITH THAI BUTTER
SAUCE

SERVED WITH VEGETABLES AND JASMINE RICE

COFFEE OR TEA
AND ICE CREAM

(CHANGE FOR FRIED BANANAS +5\$)



DISCOVER OUR UNIQUE AND DELICIOUS FLAVORS HERE:



teriyaki salmon

Chef's specialties

The dishes are accompanied with steamed rice
Change for vermicelli (\$1)



whole fish

TERIYAKI

Grilled New York salmon or sirloin (AAA) served on a nest of sautéed vegetables

SALMON 33 STEAK 34

SALT & PEPPER SEAFOOD

32

crispy shrimp, scallop, squid and fish sautéed with salt and pepper

ORANGE BEEF

Crispy beef sautéed in an orange flavored sauce, lime leaves with finely cut vegetables

28 RACK OF LAMB

Grilled rack of lamb, drizzled with a homemade sauce, served with vegetables

37

RED CURRY DUCK

Duck breast sautéed in a red curry and coconut milk sauce, lime leaves, basil, bamboo and onions

34 FRIED RICE WITH PINEAPPLE CHICKEN 25

SHRIMP 27

Fried rice, pineapple, vegetables, herbs, served in a pineapple bowl

SHRIMP TEMPURA

Shrimps tempura and vegetables tempura served with a ginger-scented sauce

29

WHOLE FISH

MARKET PRICE

Crispy whole fish with tamarind sauce, vegetables, lime leaves, basil and coriander

LA PERLE NOIRE

FINE VIETNAMESE-THAI CUISINE

ME
NU

APPETIZERS

1. SPRING ROLLS (COLD)

Chicken, shrimp served with peanut sauce

10

2. IMPERIAL ROLLS (2)

Fried

6

3. SHRIMP ROLLS (3)

Fried

12

4. CHICKEN AND VEGETABLE DUMPLINGS

Served with peanut sauce

13

5. SALT & PEPPER CRISPY CALAMARI

15

6. TEMPURA WITH VEGETABLES

12.50

7. SHRIMP TEMPURA (4)

15

8. FRIED WONTON

Chicken and shrimps

11

9. STARTERS LA PERLE NOIRE (TO SHARE)

4 types of appetizers of the chef's choice

18

PLEASE NOTIFY US OF ANY ALLERGIES OR
INTOLERANCES

Our dishes may contain traces of allergenic products, gluten, and seafood without being explicitly described in the menu. We are not responsible for any allergic reactions.

SALADS

E=APPETIZER
R=MEAL

10. MANGO SALAD WITH SHRIMPS

Mango, shrimp, Thai herbs, crushed peanuts, peppers, cucumbers, fried onions, lime juice and fish sauce

11. HOUSE SALAD

E 12

12. VIETNAMESE SHRIMP SALAD

E 15

Marinated cabbage, shrimp, carrots, crushed peanuts, peppers, cucumbers, fried onions, lime juice and fish sauce

SOUPS

13. SOUP OF THE HOUSE

6

Spinach, mushroom, fried onions, rice noodles

14. WONTON SOUP

7

Chicken, spinach and fried onions

15. TOM YOM SOUP

Bamboo shoot, lemongrass, galangal, kaffir lime, basil and coriander

| | SMALL | MEAL |
|------------|-------|------|
| Vegetables | 7 | 20 |
| Chicken | 10 | 22 |
| Shrimp | 11 | 25 |
| Seafood | 12 | 26 |

LA PERLE NOIRE

FINE VIETNAMESE-THAI CUISINE

SINCE
2009

STIR-FRIES

CHOICE BETWEEN: MILD, MEDIUM,
SPICY

EXTRA PORTION OF TOFU: 5\$

*ALL DISHES COME WITH RICE.
CHANGE FOR VERMICELLI (\$1)*

CHICKEN 24
SHRIMP 28
TOFU 24

16. GENERAL TAO

Chicken or breaded shrimp sautéed in a sweet and sour sauce



17. PEANUT BUTTER

Sautéed with peanut butter sauce served with crispy spinach



18. GINGER

Sautéed with ginger, peppers, carrots, onions and mushrooms



19. LEMONGRASS

Sautéed with lemongrass, onions and mushrooms

nid d'oiseau



pad thaï



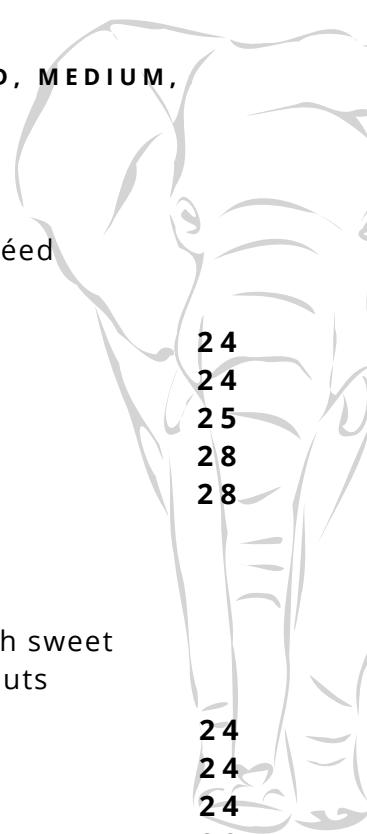
NOODLES

CHOICE BETWEEN: MILD, MEDIUM,
SPICY

20. BIRD'S NEST

Assorted vegetables sautéed on a bird's nest

| | |
|----------------------------|-----------|
| Vegetables | 24 |
| Tofu | 24 |
| Chicken | 25 |
| Shrimp | 28 |
| Chicken and shrimps | 28 |



21. PAD THAI

Rice noodles sautéed with sweet and sour sauce and peanuts

| | |
|---------------------------|-----------|
| Vegetables | 24 |
| Tofu | 24 |
| Chicken | 24 |
| Shrimp | 28 |
| Chicken and shrimp | 28 |

EXTRAS

| | |
|------------------------------|-------------|
| Tofu | 5 |
| Rice or vermicelli | 2.50 |
| Chicken | 6 |
| Beef | 7 |
| Shrimp | 8 |
| Vegetables of the day | 5 |

**EXTRAS CAN ONLY BE ADDED TO
MAIN COURSES*

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FINE VIETNAMESE-THAI CUISINE

ME
NU

BOWLS



22. BOWLS

Vermicelli bowl and mixed salad served with an imperial roll

| | |
|---------|----|
| Chicken | 24 |
| Pork | 24 |
| Beef | 25 |

GRILLS

ALL DISHES COME WITH HOUSE SALAD AND RICE.
CHANGE FOR VERMICELLI (\$1)

23. GRILLED SHRIMPS 26

Two grilled shrimp skewers with salad and homemade sauce

24. GRILLED TRIO 29

Grilled beef, chicken and shrimp

25. GRILLED SEAFOOD 32

Breaded fish fillet, shrimp and scallop skewers served with salad and rice

CURRIES

CHOICE BETWEEN: MILD, MEDIUM, SPICY

ALL DISHES COME WITH RICE.
CHANGE FOR VERMICELLI (\$1)

26. RED CURRY

Basil, onions, bamboo, ginger, carrots, peppers and lime leaf

27. PANANG CURRY

Eggplant, basil, onions, carrots, ginger, bamboo, peppers and lime leaves

| | |
|------------|----|
| Vegetables | 26 |
| Tofu | 26 |
| Chicken | 27 |
| Beef | 28 |
| Shrimp | 30 |
| Salmon | 33 |
| Seafood | 34 |

MENU FOR KIDS 14\$

FOR CHILDREN UNDER 7 YEARS OLD

GRILLED CHICKEN, SALAD AND RICE

or

GENERAL TAO CHICKEN

Beverage and ice cream included

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THANKS FOR
TALKING ABOUT US!

PHOTOS

ME NU



Starters La Perle Noire



Red curry



Seafood Panang Curry



Orange beef



Chicken with peanut butter and fried spinach



Chicken & Beef grill



Chicken Bowl



Spring Rolls

LA PERLE NOIRE

FINE VIETNAMESE-THAI CUISINE

M
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DESSERTS

VANILLA FRIED ICE CREAM

9

FRIED BANANA SERVED WITH SYRUP

7

FRIED FRESH PINEAPPLE SERVED WITH SYRUP

7

SNOW FLAKES (APPLE FRITTERS)

9

CHOCOLATE CAKE

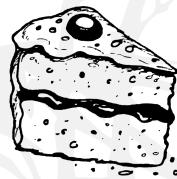
7

ICE CREAM OF THE DAY

5

BOWL OF LYCHEES

7



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BEVERAGES

GREEN TEA
JASMINE TEA
MINT HERBAL TEA
CHAMOMILE HERBAL TEA

3.50

REGULAR COFFEE

3.50

VIETNAMESE COFFEE
CAPPUCCINO
LATTE COFFEE

5

ESPRESSO
DOUBLE ESPRESSO

4

4.50

COLD BEVERAGES

3.50

Coke
Diet Coke
7up
7up diet
orange crush
Iced tea
Ginger ale
Apple juice
Cranberry juice



NON-ALCOHOLIC 7\$ COCKTAIL

BLOODY CEASAR

A zesty taste from Asia to refresh the mood Clamato, lemon, worcestershire sauce, sriracha

THAÏ MOJITO

An adventure to swoon over. Ginger, honey, lemongrass, 7up, pineapple juice

PING PONG

A back and forth between Thailand and Grande-Allée. Lychee, cranberry juice, gingerale, orange juice

LIMONADE THAÏ

A remedy to soothe the heart-to-heart. Ginger, honey, lemon.



BEVERAGES

GREEN TEA

3.50

JASMINE TEA

MINT HERBAL TEA

CHAMOMILE HERBAL TEA

REGULAR COFFEE

3.50

VIETNAMESE COFFEE

5

CAPPUCCINO

LATTE COFFEE

ESPRESSO

4

DOUBLE ESPRESSO

4.50

COLD BEVERAGES

3.50

Coke

Diet Coke

7up

7up diet

orange crush

Iced tea

Ginger ale

Apple juice

Cranberry juice

