



# THE PRAYA

## Appetiser

陳年花雕醉蜆  
Drunken clams, Aged Shaoxing wine, Garden herbs

生醃本灣章紅魚  
Marinated local kampachi, Bonito soy, Chilli & garlic

蔥油餅  
Sourdough spring onion pancakes, Pickled onion salad,  
Fuyu sour cream

*Perrier-Jouët Grand Brut, Champagne Blend, NV*

## Middle

魚湯粉皮炖魚頭  
Braised grouper fish head, Potato noodles, Bean curd

潮式滷水牛五味  
Master stock beef quintet, Grandma's chilli oil

鳳肝金錢鱸  
Gold coin eel, Smoked honey,  
Housemade pickles & sourdough pancakes  
*Cave Yves Cuilleron 'Les Vignesd'à Côté', Marsanne, 2022*

## Main

花雕龍蝦蒸蛋  
Steamed egg custard, Western Australia rock lobster,  
Aged Shaoxing wine & chicken essence

梅菜蒸菜心  
Steamed choy sum, Preserved mustard relish

煙燻三黃雞煲仔菜飯  
Clay pot vegetable rice, Applewood-smoked master stock chicken,  
Fermented chilli sauce

*Mt. Difficulty, Pinot Noir, 2021*

## Desserts

四小碟  
Petit fours

合桃費南雪配自家製雪糕  
Walnut financiers, Housemade ice cream

*Fontanafredda Le Fronde Moscato d'Asti, Moscato, 2021*

**\$1288 per person**

*Wine pairings + \$388 per person  
Each glass of wine is served at 120ml*

Tasting Menu

All prices are in HKD and subject to a 10% service charge.