

# THE PRAYA

## Lunch Sets

2-course	Appetiser and Main Course	Price of Main Course + \$70
3-course	Appetiser, Main and Dessert	Price of Main Course + \$120

## Appetiser

陳年花雕醉蜆  
Drunken clams, Aged Shaoxing wine, Garden herbs  
\$128

黑毛豬叉燒  
Chargrilled Iberico pork char siu, Smoked honey  
\$108

煎釀三寶  
Three Treasures Tempura  
Prawn, Spanish mackerel, Cuttlefish  
\$98

滷水牛白腩  
Master stock beef short ribs, Choy sum,  
White turnip  
\$108

口水豬蹄卷  
Saliva pork roulade, Housemade saliva sauce  
\$68

杞子雪耳凍豆腐  
Chilled silken tofu, White fungus, Wolfberry reduction  
\$68

## Congee

生曬海味魚湯泡飯  
Claypot rice soup, White fish broth, Dried seafood  
\$168

香港家豬菜乾豬骨粥  
Fermented rice congee, Hong Kong Heritage Pork, Dried bok choy  
\$138

## Noodle Soup

大蝦喇沙  
King prawn laksa, Bean curd, Fish cake & bean sprouts  
\$128

白胡椒湯麵  
Rice vermicelli, White pepper broth, Slow braised pork cartilage & bean curd  
\$128

## Rice

黑椒汁和牛面頰飯  
Braised Wagyu beef cheek, Confit potato, Black pepper sauce  
\$188

干鮮肉餅蒸飯  
Steamed local pork patty, Local dried seafood  
\$108

蔥油雞扒飯  
Pan-fried three yellow chicken, Sand ginger, Scallion  
\$108

## Dry Noodles

剉椒麻辣牛筋腩拌麵  
Mala lo mein, Beef short ribs & tendon, Housemade fermented chilli  
\$148

薑蔥蝦球拌蝦子麵  
Ginger shallot lo mein, Local prawns, Prawn roe noodles  
\$168

牛腩撈粗  
Beef shank lo mein, Prawn roe noodles, Housemade master stock  
\$128

## Dessert

鬆糕包西多士  
Chinese sponge bread French toast, Salted caramel butter cream, Peanut sauce  
\$68

開心果芒果雪花酥  
Pistachio & mango snowflakes crisp  
\$78

## Lunch

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