



THE PRAYA

Appetiser

陳年花雕醉蜆

Drunken clams, Aged Shaoxing wine, Garden herbs
(P) (D) *Billecart-Salmon Brut Réserve, Champagne, NV*

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

Middle

魚湯粉皮炖魚頭

Braised grouper fish head, Housemade potato noodles, Bean curd
(P) *Principato, Chardonnay, 2022*
(D) *Cave Yves Cuilleron 'Les Vignes d'à Côté', Marsanne, 2020*

潮式滷水牛牛五味

Master stock beef quintet, Grandma's chilli oil

鳳肝金錢鱔

Gold coin eel, Smoked honey, Housemade pickles &
sourdough pancakes

Main

花雕琵琶蝦蒸蛋

Steamed egg custard, Slippers lobster, Aged Shaoxing wine &
chicken essence
(P) *Mt. Difficulty, Pinot Noir, 2021*
(D) *Tiansai 'Skyline of Gobi' Marselan, 2018*

大根魚湯浸瓜

Gourd julienne, White fish broth

照燒頭抽雞煲仔菜飯

Claypot vegetable rice, Chargrilled master stock chicken,
Fermented chilli sauce

Dessert

四小碟

Petit fours

(P) (D) *Fontanafredda Le Fronde Moscato d'Asti, Moscato, NV*

合桃費南雪配自家製雪糕

Walnut financiers, Housemade ice cream

\$1288 per person

Minimum of 4 persons required

Premium wine pairings (P) + \$388 per person

Deluxe wine pairings (D) + \$428 per person

Each glass of wine is served at 120ml

Tasting Menu

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