



# THE PRAYA

## 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 \$78	杞子雪耳凍豆腐 Chilled silken tofu, White fungus, Wolfberry reduction \$78

## 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

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

剝椒麻辣牛筋腩拌麵 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

## 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.