



# 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, 2021*

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.