

# THE PRAYA

Tasting Menu

## 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

煎釀三寶

Three Treasures Tempura

Lobster, Spanish mackerel, Cuttlefish

## Middle

蔥油餅

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

潮式滷水牛五味

Master stock beef quartet, Grandma's chilli oil

or

龍井茶燻鴿

Longjing tea-smoked pigeon  
(Pre-order 24 hours in advance)

鳳肝金錢鱈

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

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## Main

魚湯粉皮炖魚頭

Braised grouper fish head, Housemade potato noodles, Bean curd

薑汁啫啫芥蘭煲

Wok-fried Chinese kale stems, Ginger essence

照燒頭抽雞煲仔菜飯

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

or

生曬蝦干煙燻馬友飯

Claypot rice, Smoked threadfin, House-dried seafood

## Dessert

四小碟

Petit fours

合桃費雪南配自家製雪糕

Walnut financiers, Housemade ice cream

\$1088 per person