



OUR CURATED BEVERAGE JOURNEY FEATURES

ODE TO TEA

Xi Niu Tang Raw Pu-erh 2013 ●

Ancient Tree White Tea ●●

Liu Xiang Jian Shui Xian 2020 ●●

Wu Yuan Jian Rou Gui 2021 ●●

Shi Zi Feng Bai Ji Guan 2023 ●●

● \$400 (4 brewes) / ● \$498 (5 brewes)

Exclusive Tea Pairing provided by
Being & Tea 存在與茶

ODE TO WINE

2022, D. des Sables Verts, Saumur « Les Rouères », France ●

2019, D. Kurodasho (Kuheiji) « Tako », Japan ●●

2019, D. La Colombe, La Côte « Amédée », Switzerland

2022, Agnès Paquet, Auxey-Duresses « Les Hoz », France ●●

2017, Pierre Damoy, Fixin « Les Mogottes », France ●●

NV, H. Giraud, Ratafia Champenois « Solera 90-16 », France ●

● \$780 (3 glasses) / ● \$1,080 (5 glasses) / \$1,190 (6 glasses)

Nordaq Water in Still, Sparking or Hot is served at \$42 per guest
All prices are in HKD and subject to 10% service charge

PEONY LUNCH MENU | 5 MOMENTS A DAY IN MARCH 2025



Petits Salés

ODE TO ASPARAGUS*

White Asparagus Blanc-Manger with Grilled Green Asparagus
Yunnan Ham, Beluga Caviar and Yellow Wine Sauce
(additional HKD 280)

I. ODE TO ABALONE

Braised Abalone with Pearl Barley
with Celeriac and Lemongrass Emulsion

II. ODE TO MUSHROOM

Shiitake Mushroom tenderly braised
with Earthy Mushroom Ragout and Sticky Rice

III. ODE TO SCALLOP

Warm Scallop with Grenobloise-Style Kumquat Sauce and Shiso Tuile

IV. ODE TO DUCK

Roasted Beijing Duck with Five Spice, Strawberry Plum Duck Jus
accompanied with Duck Wonton

V. ODE TO SAKURA

Lychee Rice Pudding with Raspberry Sorbet
in Sakura Yogurt Meringue and Sakura Tea Sauce

Lotus Pond Mignardises Temptations



PEONY MENU 1,180