



## 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
- 2021, A.Cosnier, P.-Vergelesses, « La Morand », France ●●
- 2017, Pierre Damoy, Fixin « Les Mogottes », France ●●
- 2018, Y.Cuilleron, Roussilliere Doux, France ●

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

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

## PEONY LUNCH MENU | 5 MOMENTS A DAY IN DECEMBER 2024



### *Petits Salés*

#### ODE TO LANGOUSTINE\*

Beluga Caviar with Chilled Langoustine, Lobster Ginger Salad,  
 Langoustine Tartare Sauce and Oyster 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 MANDARIN

Mandarin Sago Marmalade with Ginger Sorbet and Yogurt Meringue

Mignardise Temptations



PEONY MENU 1,180