



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 ●●

2015, S.Ogier, Syrah « L' Âme Soeur », 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 OCTOBER 2024



Petits Salés

ODE TO LANGOUSTINE*

Chilled Langoustine with Lobster Ginger Salad,
Yellow Wine Mayonnaise and Oyster Sauce

(additional HKD 280)

I. ODE TO ZUCCHINI

Steamed Zucchini with Chicken Tofu,
and Geoduck in Supreme Broth

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,
Shiso Tuile and Lemongrass Cream

IV. ODE TO DUCK

Roasted Beijing Duck with Five Spice, Hibiscus Strawberry
and Plum Compote accompanied with Duck Wonton

V. ODE TO MANDARIN

Mandarin Sago Marmalade with Ginger Sorbet and Yogurt Meringue

Mignardise Temptations



PEONY MENU 1,180