

## OUR CURATED BEVERAGE JOURNEY FEATURES

### ODE TO TEA

Shui Xian Black Tea 2020

Ancient Tree White Tea

Xi Niu Tang Raw Pu-erh 2013\*

Liu Xiang Jian Shui Xian 2020

Wu Yuan Jian Rou Gui 2021

Shi Zi Feng Bai Ji Guan 2023

HKD 400 / 498\*

Exclusive Tea Pairing provided by



### ODE TO WINE

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

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

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

2021, A.Cosnier, P.-Vergelesses, « La Morand », France

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

2020, Mas Amiel, Maury « Vintage », France

HKD 780 / 1080 / 1190\*

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

## PEONY LUNCH MENU | 5 MOMENTS

A DAY IN SEPTEMBER 2024



Petit Salé

### I. ODE TO TOMATO

Homemade Cold Noodle

with Tomato Plum Consommé and Prawn Tartare

### II. ODE TO LOBSTER

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

### ODE TO MUSHROOM\*

Shiitake Mushroom tenderly braised  
with Earthy Mushroom Ragout and Sticky Rice  
(additional HKD 180)

### 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 FIGS

Dried Fig Mousse with Golden Local Figs  
and Wing Wo Bee Farm Honey Ice Cream

Mignardise Temptations