



OUR CURATED BEVERAGE JOURNEY FEATURES

ODE TO TEA

Ancient Tree White Tea

Liu Xiang Jian Shui Xian 2020

Xi Niu Tang Raw Pu-erh 2013

Wu Yuan Jian Rou Gui 2021

\$498 (4 brewes)

Exclusive Tea Pairing provided by
Being & Tea 存在與茶

ODE TO WINE

2021, Thibaud Boudignon Clos de la Hutte, France

2019, Kuheiji Kurodasho « Tako », Japan ●●

2022, Pierre Damoy Bourgogne Blanc "Les Ravry", France ●

NV, Man Song Reserve Shao Xing wine, China ●●

2022, Domaine Des Lambrays, Morey-Saint-Denis, France ●●

2015, Vignoble Klur 'Last dance', Alsace, France ●

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

Nordaq Water in Still, Sparkling 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 2026



Petits Salés

ODE TO CRAB

Steamed Snow Crab with Consommé Jelly
Crab and Pepper Bisque with Peanut Sprout
(additional HKD 280)

I. ODE TO ABALONE

Braised Abalone with Pearl Barley
with Celeriac and Lemongrass Emulsion

II. ODE TO SCALLOP

Pan-seared Normandy Scallop with Oscietra Caviar and Coconut Sauce

III. ODE TO MUSHROOM

Medley of Mushrooms with Earthy Ragout, Sand Pine and Purple Potato

IV. ODE TO DUCK

Roasted Beijing Duck with Duck Leg Taro Puree, Plum Duck Jus
accompanied with Duck Wonton

V. ODE TO HYDRANGEA

Strawberry Mousse with Diplomat Cream and Sichuan Peppercorn Gelato

Lotus Pond Mignardises Temptations



PEONY MENU 1,180