

PEONY MENU | 5 MOMENTS
A DAY IN MAY 2024

Petit Salés
Amuse-Bouche

I. ODE TO WHITE ASPARAGUS

White Asparagus Blancmangé with Sweet Shrimp
and Shaoxing Wine Sauce

II. ODE TO MUSHROOM

Shiitake Mushroom tenderly braised
with Morel Ragout and Pickled Woodear Fungus

III. ODE TO MEAGRE

Charcoal Grilled Meagre
with Green Olive Sauce and Lemongrass Foam

*** ODE TO CUTTLEFISH (additional HKD 280)**

Cuttlefish as noodle
with Firefly Squid, Egg Confit and Dried Squid Seaweed Sauce

IV. ODE TO PIGEON

Steamed Breast of Pigeon
with Chicken Mousse and Chinese Sausage Salmis Sauce

V. ODE TO CITRUS

Buddha's Hand Confit
with Lemon Curd Fresh Citrus and Fragrant Herb Sauce

Lotus Pond Mignardises Temptations

HKD 1480 per person

The price is subject to 10% service charge.
The menu is subject to seasonal change.