

# PEONY MENU | 5 MOMENTS A DAY IN MAY 2024

Petit Salés  
Amuse-Bouche

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## 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 KINMEDAI

Charcoal Grilled Kinmedai  
with Green Olive Sauce and Lemongrass Foam

## \* ODE TO CUTTLFISH (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

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Lotus Pond Mignardises Temptations

HKD 1480 per person

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