



OUR CURATED BEVERAGE JOURNEY FEATURES

ODE TO TEA

Ancient Tree White Tea

Xi Niu Tang Raw Pu-erh 2013

Liu Xiang Jian Shui Xian 2020

Wu Yuan Jian Rou Gui 2021

\$498 (4 brewes)

Exclusive Tea Pairing provided by
Being & Tea 存在與茶

ODE TO WINE

2023, Jade Gross, Rioja White «Chigutia», Spain ●

2019, D. Kurodasho (Kuhelji) « Tako », Japan ●●

2020, Le Clos Grives, Cotes Du Jura Blanc, «Savagnon Oxydatif », France

2022, Saint Jacques, Rully 1er Cru Blanc Marissou, France ●●

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

2015, Vignobles Klur, « Last Dance », France ●

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

Nordaq Water in Still, Sparking 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 OCTOBER 2025



Petits Salés

ODE TO CAULIFLOWER*

Cauliflower Cream with Superior Oscietra Caviar and Kalimeris Squid Salad
(additional HKD 280)

I. ODE TO ABALONE

Braised Abalone with Pearl Barley
with Celeriac and Lemongrass Emulsion

II. ODE TO MUSHROOM

Shiitake Mushroom tenderly braised
with Earthy Mushroom Ragout and Sticky Rice

III. ODE TO SCALLOP

Warm Scallops with Pickled Turnip and Pumpkin,
Accompanied by Mountain Kumquat Grenobloise-Style Sauce

IV. ODE TO DUCK

Roasted Beijing Duck with Five Spice, Strawberry Plum Duck Jus
accompanied with Duck Wonton

V. ODE TO SAKURA

Lychee Rice Pudding with Raspberry Sorbet
in Sakura Yogurt Meringue and Sakura Tea Sauce

Lotus Pond Mignardises Temptations



PEONY MENU 1,180