



## 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

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### 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 FEBRUARY 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