

# PEONY MENU | 5 MOMENTS

## A DAY IN MARCH 2024

Petit Salés  
Amuse-Bouche

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### I. ODE TO TOFU

Soft Tofu with Flower Crab and Trio of Colorful Oil

### II. ODE TO MUSHROOM

Shiitake Mushroom tenderly braised with Woodear Fungus

### III. ODE TO SEABASS

Charcoal Grilled Sea Bass  
with Green Olive Sauce and Lemongrass Foam

### \* ODE TO BLUE LOBSTER (additional HKD 350)

Blue Lobster with Steamed Rice Roll  
with Chamomile Sabayon and Oyster Lobster Sauce

### IV. ODE TO PIGEON

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

### V. ODE TO SAFFRON

Saffron Mascarpone Cream, Poached Asian Pear with Spiced Wine Sauce

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Cherry Blossom Mignardises Temptations

HKD 1480 per person

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