



V E R D A N T
C U L I N A R Y
A L C H E M Y

BY CHEF LISANDRO ILLA

The verdant delights created by Chef Lisandro Illa are alchemical works from an artist of flavour. Ancient cultures, both civilisational and microbiotic, are transformed into taste sensations both familiar and brand new. In his hands, cashew and pine nuts become cheese. Watermelon becomes cold cuts. Internationally inspired, locally sourced. Verdant alchemy that rewrites our perceptions and conceptions of how food flavours are created. Good for body and mind and mother earth. And free from preservatives and all artificial chemicals so that only the memory lasts.



IN THE CHEF'S WORDS

Many stars had to align into a single vision for Peridot to exist and for us to be able to offer the world this innovative and exquisite contemporary culinary masterpiece. Cuisine thrives on movement and exchange, and each course here affirms this.

Rooted in Latin America, transplanted to the Mediterranean. Winters in the North intertwined with a fraternal embrace of Asia. The result is a menu with a personality as unique as it is particular, adapted in concert with the team to the local and international palate, in an unprecedented balance of tradition and transformation.

Each dish flourishes with the intention of awakening the palate and the spirit. Each bite is a ritual, evoking centuries of wisdom and embracing the conscious indulgence of tomorrow.



L U N C H

Lunch is a chance to pause and be in the moment.

Reflect and recharge in the healthiest way with Peridot's pioneering plant-based culinary creations conceptualised.

From appetiser to dessert, each unique dish is a work of verdant alchemy that transforms nuts, mushrooms, fruit and vegetables into tastes and textures that will please even a carnivore's palate and, just like Peridot, itself, each is as green as can be.

L U N C H

12:00 - 2:30 p.m. daily

SALAD

Traditional Garden Salad 138
Mesclun, Cucumber, Cherry Tomato, Olive, Home Craft Apple Cider Vinegar

Beetroot Orange Salad 198
Organic Beetroot, Baby Carrot, Orange & Yuzu Coulis

Winter Root Vegetables Salad 🌿 208
Butternut Squash, Quinoa, Hazelnut, White Balsamic Vinaigrette

SOUP

Carrot, Pumpkin and Ginger Soup 128
Home Craft Pumpkin Bushi, Goji

MAIN

Wild Mushroom Wonton 🌿 238
Portobello Mushroom, French Yellow Wine, Herbal Mushroom Consommé

Impossible Meat Sliders with Fries 🌿🥚🌿🌿 238
Miso Sauce, Aged Cheddar Cheese

Inaniwa Udon 🌿 248
Japanese Sweet Corn Tempura, Herbal Mushroom Consommé

Wild Mushroom Fusilli Lunghi with Nutty Cream 🌿🥚 268
Blaze Mushroom, Macadamia, Soymilk, Chives, Truffle Oil

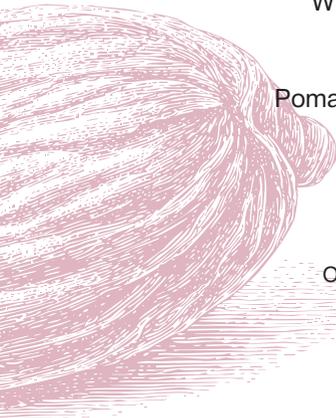
Pomarola Pappardelle with Artisan Vegan Chorizo 🥚🌿🥚🌿 298
Herb Pesto, Pata Negra Tomatoes, Azuki Tempeh

DESSERT

Glaciar Truffle Ice Cream 188
Oat Milk, Vegan White Chocolate, Blue Spirulina, Vanilla Bean, Truffle

🥛 Dairy Products 🥚 Eggs 🌿 Gluten 🌿 Tree Nuts / Peanut 🌿 Vegetarian

All prices are in HKD and subject to 10% service charge.
Please inform our team of any allergies or dietary requirements.



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