



The world of Chinese cuisine is limitless and exciting, a journey of tasteful cultures and flavoursome history

We are honoured to have you join us on this culinary journey, with a menu that celebrates Chinese food heritage, historical recipes, and kitchen craft evolved over 4000 years, alongside amazing Australian ingredients, and provenance.

Our menu is an expression of the season, the complexities and subtleties of Chinese cuisine – inspired by China's 14 international borders, viewed through an Australian lens

KALUGA CAVIAR

Sourced from the pristine waters of Quindao Lake in the Zhejiang Province of northern China, served with the pinnacle of Chinese cuisine.

Peking duck with Frosista Kaluga Caviar	19ea
30g Frosista Kaluga Caviar with 6 pieces of Peking Duck	240

Baby cucumber, cashew cream, Sichuan chilli crisp, aged black vinegar (2pcs)	12
Pickled Spring Bay mussels, fennel pollen, Lanzhou chilli oil, nasturtium vinegar (2pcs)	16
Prawn toast, Tasmanian sea urchin, green garlic, salted egg brown butter (2pcs)	26

Kashgari spiced tuna, garlic roasted eggplant, pine nuts, aged black vinegar	34
Ora King salmon, black bean and orange dressing	30
Grilled calamari, pickled mustard greens, ginger and dried chilli	30
Sichuan beef tartare, green chilli cream, puffed rice and seaweed	32
Pickled black fungi, mung bean noodles, peanuts and chilli oil	24
Bing bread, milk curds, charred spring onion and seaweed	18
Crispy eggplant, spiced red vinegar	29

LEE HO FOOK PEKING DUCK 64 half / 120 whole

Maltose glazed, 10-day dry aged cornfed duck from Victoria, slow roasted and served with steamed pancakes, quince hoisin and traditional accompaniments. **we cook each duck to order - Please allow 35 mins**

PREMIUM AUSTRALIAN SEAFOOD

Sourced sustainably and live from the coasts of Australia, limited portions

Southern Rock Lobster XO noodles, shellfish essence and chives	164 / 290
Whole Roasted Southern Rock Lobster, garlic soy butter sauce	260
Handpicked Mud Crab rolled rice noodles, ginger and spring onions sauce	130 / 210

Yunnan style Murray Cod, chilli cumin spice, garlic and chilli oil	62
Steamed Toothfish, silken tofu, ginger and spring onion	59
XO Pippies, rolled rice noodles, Chinese donuts	42 (300g) / 82 (600g)
Skull Island Kung Pao Prawns, longevity noodles, dried chilli and cashew nuts	74
Fujian style Crab and Scallop fried rice, house made XO sauce	39

FROM THE GRILL

cooked over charcoal all served with bibb lettuce, seaweed, Dongbei short grain rice and house condiments

RIB EYE on the bone 450g	130
WAGYU striploin 200g	185
ANGUS SKIRT steak 240g	88
CUMIN LAMB BELLY skewer 160g	38
PORTERHOUSE sirloin	44 (200g) / 78 (400g)
AURUM PULLET BBQ Spice	38 Half / 68 Whole

CONDIMENTS: Ginger, shallot and wasabi / Peanut, sachu and sesame / Hong Kong Style black pepper / Charred green chilli and black bean soy sauce

Yunnan mash potatoes, milk curds	16
Salt and pepper chips memories of London Chinatown	17
Chinese greens and leaves, ginger and garlic dressing	16
Wombok cabbage, hot mustard, sesame dressing, dried chilli	16
Popovers a'la Tin Sun Chan	10
Steamed Dongbei short grain rice	13

DESSERTS

Jasmine Tea infused Custard, burnt caramel, almond cookies	9
Mango Pudding Sorbet, passionfruit granita, pomelo and frozen coconut	20
Jasmine Rice Ice Cream, red bean and chestnut, warm cocoa caramel	21
Dark Chocolate Pavé, roasted rice tea ice cream	23
Frozen Yoghurt memories of Beijing - *for 2 to share	26

SWEET COCKTAILS

HK LEMON MILK TEA MILK PUNCH – clarified dark rum, port, black tea, lemon	18
BELLINI – white peach, lychee liqueur, prosecco	20
ESPRESSO MARTINI – vodka, coffee liqueur, fresh espresso	18
AMARETTO SOUR – amaretto, lemon, bitters	20