



SET LUNCH

\$68 per person

TO START

PICKLED SPRING BAY MUSSELS, fennel pollen, Lanzhou chilli oil, nasturtium vinegar +8

RAW PACIFIC OYSTER, ginger vinaigrette +7

BABY CUCUMBER, cashew cream, Sichuan chilli crisp, aged black vinegar

BING BREAD milk curds, charred spring onion and seaweed

CRISPY EGGPLANT, spiced red vinegar

SIGNATURE

XO PIPPIES, Chinese donuts +42 (300g) / +82 (600g)

LEE HO FOOK PEKING DUCK +64 half / +120 whole

Choose from (1 selection)

STEAMED MURRAY COD, pickled mustard greens, enoki mushrooms and sweet basil

KASHGARI PULLET HEN, chilli braised eggplant, fennel and lemon

KNIFE CUT NOODLES, tofu, chilli braised eggplant, puffed chickpeas and new season's vegetables

CRISPY DUCK, watermelon, cashew nut praline, yuzu and plum dressing

GRILLED LAMB BELLY, cumin caramel, herb salad

all served with

Steamed Dongbei short grain rice

Wombok cabbage, hot mustard and sesame dressing, dried chillies

Fermented chilli and garlic braised greens

COCONUT PUDDING, pomelo and passionfruit granita

JASMINE TEA CUSTARD, burnt caramel

Must be taken by the whole table to ensure a cohesive dining experience

Please inform staff of any dietary requirements or allergy – Menu is subject to change