



TASTING MENU

180 per guest

BABY CUCUMBER cashew cream, Sichuan chilli crisp
PICKLED BLACK FUNGI, mung bean noodles, peanuts and chilli oil
PRAWN TOAST sea urchin, green garlic and salted yolk butter

4 DANCES OF THE SEA
Pickled Spring Bay mussels, fennel pollen, Lanzhou chilli oil, nasturtium vinegar
Kashgari spiced tuna, garlic roasted eggplant, pine nuts, aged black vinegar
Ora King salmon, black bean and orange dressing
Grilled calamari, pickled mustard greens, ginger and dried chilli

CRISPY EGGPLANT spiced red vinegar
Supplement \$18 for 2 people

STEAMED TOOTHFISH
Organic silken tofu, ginger and spring onion oil

CHILLI SKULL ISLAND PRAWN NOODLES knife cut noodles, chilli bean sauce and dried chilli
upgrade to lobster \$88 per person

LEE HO FOOK PEKING DUCK
10-day dry aged, slow roasted and served with steamed pancakes, quince hoisin and traditional accompaniments
Supplement \$58 for 2 people

PORTERHOUSE MBS 6+ WAGYU STRIPLOIN
cooked over charcoal all served with bibb lettuce, seaweed, Dongbei short grain rice and house condiments

JASMINE RICE ICE CREAM, red bean and chestnut, warm cocoa caramel
PETIT FOURS and MIGNARDISE

BEVERAGE PAIRING

6 COURSE MENU WINE PAIRING	100
CHINESE TEA PAIRING	50
ADDITIONAL COURSE PAIRING	See wine list
ADDITIONAL CHINESE TEA PAIRING	8 per course