

OUR TEAM

Victor Liong would like to thank you for your patronage and support.
Each service is bought to you by our passionate and dedicated team.

KITCHEN

Brad Guest – Executive Chef
Laxman Argeja – Chef de Cuisine
Bem Cholpratan – Sous Chef
Taehun Lee – Junior Sous
Min Koo – Chef de Partie
Kwanyoo Park – Demi Chef
Tony Lee – Demi Chef
Sam Song – Pastry Chef
Sage Kim – Pastry Chef

SERVICE

Nance Liong – Venue Manager
Tommaso Manica – Restaurant Manager
Tadgh Norfeld – Assistant Restaurant Manager
Louella Mathews – Head Sommelier
Anthony Nader – Bar Manager
Amelie Martin – Team Leader
Brandon Dibb – Bartender
Alba Falkenmire – Waitperson
Manuel Morello – Waitperson
Yashwi Manandhar – Waitperson
Tammie Luk – Commis Waiter



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.

From the mind of Victor Liong.

*1.8% surcharge for all card payments is applicable
a surcharge of 10% applies on Sunday - a 15% surcharge applies on Public Holidays*

BEVERAGE PAIRING

A tasting of wines from Australia and around the globe, from emerging varietals to cherished classics, paired specifically to complement our cuisine and showcase the subtle flavors and textures of each dish.

– or alternately –

Enjoy our premium Chinese tea pairing, a true gastronomic and modern expression of Chinese culture – cold brewed and served ambient in stemware to highlight the nuances and subtle aromas of the leaf.

6 COURSE MENU WINE PAIRING	100
CHINESE TEA PAIRING	50

ADDITIONAL COURSE PAIRING	See wine list
ADDITIONAL CHINESE TEA PAIRING	8 per course

DESSERTS

JASMINE TEA INFUSED CUSTARD 9
burnt caramel, almond cookies

MANGO PUDDING SORBET 20
passionfruit granita, pomelo and frozen coconut

JASMINE RICE ICE CREAM 21
red bean and chestnut, warm cocoa caramel

DARK CHOCOLATE PAVÉ 23
roasted rice tea ice cream

FROZEN YOGHURT 26
memories of Beijing
*for 2 to share

FROM THE GRILL

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

RIB EYE 130
on the bone (450g)

WAGYU 185
Striploin (200g)

ANGUS 78
Porterhouse (300g)

HOUSE CONDIMENTS

Ginger, shallot & wasabi | Peanut, sacha & sesame
HK Style black pepper | Chinese BBQ spice

CUMIN LAMB BELLY SKEWER 32
green chilli and herbs (160g)

AURUM PULLET HEN 38 | 68
Chinese BBQ Spice (half | whole)

SALT AND PEPPER CHIPS 17
memories of London Chinatown

CHINESE JADE VEGETABLES 16
ginger and garlic

WOMBOK CABBAGE 16
hot mustard sesame dressing

STEAMED SHORTGRAIN RICE 6pp

TASTING MENU

180 per guest

BABY CUCUMBER cashew cream, Sichuan chilli crisp
PICKLED SPRING BAY MUSSEL, chilli, fennel and nasturtium vinegar
PRAWN TOAST sea urchin, green garlic and salted egg yolk butter

4 DANCES OF THE SEA

Abrolhos Island Scallop, black fungi, pine nuts, aged black vinegar
Ora King Salmon, black bean and orange dressing
Grilled South Australian Calamari, pickled mustard greens and dried chilli
Kashgari Spiced Tuna, garlic eggplant, shiso

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

STEAMED TOOTHFISH silken tofu, ginger and spring onion oil

LEE HO FOOK PEKING DUCK
Supplement \$58 for 2 people

ANGUS PORTERHOUSE
Cooked over charcoal, condiments and accompaniments

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

Please inform staff of any dietary requirements or allergies – menu is subject to change

KALUGA CAVIAR

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

Frosista Kaluga Caviar with Peking Duck 19ea

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

BABY CUCUMBER (2PC) 12

cashew cream, Sichuan chilli crisp, aged black vinegar

PICKLED SPRING BAY MUSSELS (2PC) 16

chilli, fennel and nasturtium vinegar

PRAWN TOAST (2pcs) 26

paradise prawn, green garlic and salted egg yolk butter

BING FLAT BREAD 18

milk curds, charred spring onion and seaweed paste

PICKLED BLACK FUNGI 24

mung bean noodles, red skin peanuts and chilli oil

KASHGARI SPICED TUNA 34

garlic eggplant, pine nuts, aged black vinegar

ORA KING SALMON 30

black bean and orange dressing

CRISPY EGGPLANT 29

spiced red vinegar

LEE HO FOOK PEKING DUCK

64 half | 120 whole

Maltose glazed, 10-day dry aged duck from Victoria, slow roasted and served with steamed pancakes, quince hoisin sauce 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 SAUCE 164 | 290

shellfish essence and chives

HANDPICKED MUD CRAB ROLLED RICE NOODLES 130 | 210

ginger and shallot sauce

YUNNAN STYLE MURRAY COD 62

chilli cumin spice, garlic and chilli oil

STEAMED GLACIER 51 TOOTHFISH 59

silken tofu, ginger and spring onion oil

XO PIPPIES (300G) | (600G) 44 | 86

rolled rice noodles, Chinese donuts

KUNG PAO SKULL ISLAND PRAWNS 74

knife cut noodles, garlic stems, dried chilli and cashew nuts

FUJIAN STYLE CRAB AND SCALLOP FRIED RICE 38

house made XO sauce

STIR FRY KING 28

flat bean, taro, cashew and memories of Hong Kong

JADE VEGETABLE FRIED RICE 18

gai lan and preserved olive