

## OUR TEAM

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

### KITCHEN

Brad Guest – Executive Chef  
Laxman Argeja – Chef de Cuisine  
Taehun Lee – Junior Sous  
Arnav Lagad – Chef de Partie  
Min Koo – Demi Chef  
Kwanyoo Park – Demi Chef  
Sooyeon Choi – Demi Chef  
Sam Song – Pastry Chef  
Saige Kim – Pastry Chef

---

### SERVICE

Laura Kendall – Venue Manager  
Tommaso Manica – Restaurant Manager  
Tadgh Norfield – Assistant Restaurant Manager  
Fernanda Nascimento – Sommelier  
Anthony Nader – Bar Manager  
Alba Falkenmire – Maitre'd  
Serena O'Callaghan – Waitperson  
Yashwi Manandhar – Waitperson  
George Sullivan – Waitperson  
Jacqueline Lawrence – Waitperson  
Samuel Berry – Waitperson  
Xi Ru Yang – Waitperson  
Tammie Luk – Aboyeur



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 alternatively –

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.

5 COURSE MENU WINEPAIRING	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 and short grain rice

RIVERINA SHORT RIB 78  
black garlic glaze  
ginger, shallot & wasabi condiment

RIB EYE 130  
on the bone (500g)  
BBQ shishito | HK Style black pepper

CUMIN LAMB BELLY SKEWER 42  
eggplant chilli bean and herbs (200g)

---

SALT AND PEPPER CHIPS 17  
memories of London Chinatown

STEAMED SHORTGRAIN RICE 6pp

## TASTING MENU

195 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 \$9 per person

---

STEAMED TOOTHFISH silken tofu, ginger and spring onion oil

---

LEE HO FOOK PEKING DUCK  
Supplement \$58 half duck | \$116 whole duck

---

RIVERINA SHORT RIB black garlic  
Cooked over charcoal with 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

BLACK PEARL OSCIETRA CAVIAR

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

Black Pearl Oscietra Caviar with Peking Duck 19ea

30g Black Pearl Oscietra 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

sea urchin, green garlic and salted egg yolk butter

---

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

---

STEAMED GLACIER 51 TOOTHFISH 59

silken tofu, ginger and spring onion oil

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