

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

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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

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CRISPY EGGPLANT spiced red vinegar  
Supplement \$9 per person

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STEAMED TOOTHFISH silken tofu, ginger and spring onion oil

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

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RIVERINA SHORT RIB black garlic  
Cooked over charcoal with accompaniments

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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

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