



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*

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 (2pcs), cashew cream, Sichuan chilli crisp, aged black vinegar 12

Pickled Spring Bay mussels (2pcs), chilli, fennel and nasturtium vinegar 16

Prawn toast (2pcs), sea urchin, green garlic and salted egg yolk butter 26

Bing flat bread, milk curds, charred spring onion and seaweed paste 18

Pickled black fungi, mung bean noodles, red skin peanuts and chilli oil 24

Kashgari spiced tuna, garlic eggplant, pine nuts, aged black vinegar 34

Ora King salmon, black bean and orange dressing 30

Crispy eggplant, spiced red vinegar 29

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, shellfish essence and chives 164 | 290

Handpicked Mud Crab rolled rice noodles, ginger and shallot sauce 130 | 210

Yunnan style Murray Cod, chilli cumin spice, garlic and chilli oil 62

Steamed Glacier 51 Toothfish, silken tofu, ginger and spring onion oil 59

XO Pippies (300g) 42 | (600g) rolled rice noodles, Chinese donuts 82

Kung Pao Skull Island Prawns, knife cut noodles, garlic stems, dried chilli and cashew nuts 74

Fujian style Crab and Scallop fried rice, house made XO sauce 38

ALL ITEMS ARE LIMITED – SHARING IS CARING – INFORM US ABOUT ALL ALLERGIES

FROM THE GRILL

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

RIB EYE on the bone (450g) 130

WAGYU Striploin (200g) 185

ANGUS Porterhouse 300g 78

HOUSE CONDIMENTS

Ginger, shallot & wasabi | Peanut, sacha & sesame | HK Style black pepper | Green garlic & sesame

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

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

Salt and pepper chips, memories of London Chinatown 17

Chinese jade vegetables, ginger and garlic 16

Wombok cabbage, hot mustard sesame dressing 16

Steamed shotgrain rice 6pp

DESSERTS

Jasmine Tea infused Custard, burnt caramel, almond cookies 9

Mango Pudding Sorbet, passionfruit granita, pomelo and frozen coconut 20

Jasmine Rice Ice Cream, red bean and chestnut, warm cocoa caramel 21

Dark Chocolate Pavé, roasted rice tea ice cream 23

Frozen Yoghurt, memories of Beijing 26

*for 2 to share