



## 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

---

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