



## TASTING MENU

180 PER GUEST

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

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### 4 DANCES OF THE SEA

ABROLHOS ISLAND SCALLOP, pickled black fungi, aged black vinegar, shiso  
ORA KING SALMON, black bean and orange dressing  
GRILLED CALAMARI, pickled mustard greens, ginger and dried chilli  
KASHGARI SPICED TUNA, garlic roasted eggplant, pine nuts, aged black vinegar

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CRISPY EGGPLANT spiced red vinegar  
Supplement \$9 per person

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STEAMED TOOTHFISH, Organic 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  
cooked over charcoal, black garlic glaze,  
served with bibb lettuce, Dongbei short grain rice and ginger, shallot & wasabi condiment

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

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### 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