

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

Laxman Argeja – Chef de Cuisine
Taehun Lee – Junior Sous
Min Koo – Demi Chef
Kwanyoo Park – Demi Chef
Saige Kim – Pastry Chef



SERVICE

Tommaso Manica – Restaurant Manager
Tadgh Norfield – Assistant Restaurant Manager
Eleanor Webb – Sommelier
Santiago Mesa Arias - Bartender
Serena O'Callaghan – Maitre'd
Mark Hardwick – Waitperson
Jacqueline Lawrence – Waitperson
Samuel Berry – 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
hazelnut 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 SHORTRIB 78

black garlic glaze | ginger and wasabi sauce

STRIPLOIN MBS4 135

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

KASHGARI LAMB MIXED GRILL 42

cumin spiced lamb rump and rib, chilli eggplant

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 (A)

PRAWN TOAST sea urchin, green garlic and salted egg yolk butter (A)

ORA KING SALMON black bean and orange dressing (I)

CRISPY EGGPLANT spiced red vinegar

Supplement \$9 per person

HANDPICKED MUDCRAB rolled rice noodles, ginger and shallot sauce (A)

STEAMED TOOTHFISH silken tofu, ginger and spring onion oil (A)

LEE HO FOOK PEKING DUCK

Supplement \$58 half duck | \$116 whole duck

SHORTRIB black garlic glaze

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

(A) - Australian (I) - International (M) - Mixed

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 (I)

30g Black Pearl Oscietra Caviar with 6 pieces of Peking Duck 240 (I)

BABY CUCUMBER (2PC) 12

cashew cream, Sichuan chilli crisp, aged black vinegar

PICKLED SPRING BAY MUSSELS (2PC) 16 (A)

chilli, fennel and nasturtium vinegar

PRAWN TOAST (2PC) 26 (A)

sea urchin, garlic chive and salted egg yolk butter

PAN FRIED PORK & HISPI CABBAGE DUMPLINGS 28

black vinegar and house made chilli crisp

PICKLED BLACK FUNGI 24

mung bean noodles, red skin peanuts and chilli oil

ORA KING SALMON 30 (I)

black bean and orange dressing

GRILLED OYSTER AND SCALLOP 11 (M)

chinese BBQ spice and brown butter

SPICY SICHUAN MA PO TOFU 29

soy milk custard

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 195 (A)

shellfish essence and chives

HANDPICKED MUD CRAB ROLLED RICE NOODLES 130 (A)

ginger and shallot sauce

YUNNAN STYLE GRILLED BABY BARRAMUNDI 59 (A)

BBQ spice and garlic chives

STEAMED GLACIER 51 TOOTHFISH 59 (A)

silken tofu, ginger and spring onion oil

XO PIPPIES (300G) 44 | (600G) 86 (A)

rolled rice noodles, Chinese donuts

KUNG PAO SKULL ISLAND PRAWNS 74 (A)

knife cut noodles, garlic stems, dried chilli and cashew nuts

FUJIAN STYLE CRAB AND SCALLOP FRIED RICE 42 (M)

house made XO sauce

STIR FRY KING 28

flat bean, taro, cashew and memories of Hong Kong

JADE VEGETABLE FRIED RICE 22

gai lan and preserved olive

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

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