

## SPRING VEGAN BANQUET MENU \$68

Black fungi and aged black vinegar  
Salted cucumber, mint, chilli and garlic dressing  
Macadamia nuts with fermented chilli powder

Potato rice cracker, spring onion powder, whipped tofu, shiso and sumac  
Hunan style kale and edamame

Chinese potato salad, enoki mushrooms, dill and garlic dressing  
Crispy eggplant, spiced red vinegar

Buddha's delight sang choi bao w/ roasted chilli oil  
"Typhoon Shelter" style - chilli salt and pepper two textures of tofu

Porcini braised Chinese mushrooms, gailan leaves and jerusalem artichokes  
Pickled olive vegetable, shallot and kombu stone pot rice  
New season asparagus in ginger and aged shao xing sauce

strawberries, pink peppercorn, rose and hawthorn syrup Ginger and apple granita  
Pumpkin seed ice cream, pumpkin jam, pepitas and cocoa

*This is a sample menu and subject to change*

## 6 COURSE BANQUET MENU \$68

Smoked eel, foie gras, candied kombu and pink peppercorn

Raw kingfish, ginger pickled kohlrabi, spring onion dressing

Warm Hervey Bay scallop, silken tofu, uni and soy brown butter

Chong Qing style chicken crackling

Black fungi and aged black vinegar

Crispy eggplant, spiced red vinegar

Steamed Goolwa pippies, aged shao xing wine, rice noodles and garlic stems

Cone Bay barramundi, ginger and spring onion sauce

Lee Ho Fook special fried rice w/prawns and lup cheong

New season asparagus with ginger sauce

Sorrel and yoghurt sorbet, mandarin jelly, fennel pollen and black salt

Jasmine tea infused custard, strawberries, pink peppercorn, rose and hawthorn syrup

*This is a sample menu and subject to change*

## 8 COURSE BANQUET MENU \$88

Smoked eel, foie gras, candied kombu and pink peppercorn

Raw kingfish, ginger pickled kohlrabi, spring onion dressing

Warm Hervey Bay scallop, silken tofu, uni and soy brown butter

Chong Qing style chicken crackling

Grilled Wagyu, charred spring onions, Hunan style kale and edamame, baby cos

Crispy eggplant, spiced red vinegar

Steamed Goolwa pippies, rice sheet noodles, ages shao xing, flowering garlic chives

Steamed Cone Bay barramundi, ginger and spring onion sauce

Maltose glazed Grampian pekin duck, star anise and cinnamon sauce

Lee Ho Fook special fried rice-w/prawns and lup cheong

New season asparagus with ginger sauce

Sorrel and yoghurt sorbet, mandarin jelly, fennel pollen and black salt

Jasmine tea infused custard, strawberries, pink peppercorn, rose and hawthorn syrup

Chocolate, cherry and miso mignardise