

LEE HO FOOK

NEW STYLE CHINESE CUISINE

BAR LUNCH MENU

MON-FRIDAY

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TO START //

BLACK FUNGI AND AGED BLACK VINEGAR \$8

FRIED CHICKEN //

CHONG QING STYLE- CRISPY GARLIC AND FRAGRANT CHILLI \$15

SHANGDONG STYLE- SPICED RED VINEGAR \$15

MAINS //

HALF ROAST DUCK, STAR ANISE AND CINNAMON SAUCE \$20

STEAMED BARRAMUNDI, GINGER AND SPRING ONION \$20

WOK FRIED PIPPIES w/ HOUSE MADE XO SAUCE \$20

RICE // NOODLES

LEE HO FOOK SPECIAL FRIED RICE w/ LUP CHEONG AND PRAWNS \$15

WOK FRIED RICE NOODLES, WAGYU BEEF AND GARLIC CHIVES \$15

SICHUAN STYLE SPICY PORK DAN DAN NOODLES \$15

VEGETABLES // SIDES

CRISPY EGGPLANT, SPICED RED VINEGAR \$11

STEAMED CHINESE BROCCOLI, SUPERIOR SOY AND GARLIC OIL \$8

STEAMED RICE // FRIED CHINESE DONUTS // FRENCH FRIES \$5

SWEETS //

JASMINE TEA INFUSED CUSTARD, BURNT CARAMEL \$5

SORREL AND YOGHURT SORBET, MANDARIN JELLY AND FENNEL POLLEN \$4