

LEE HO FOOK AT HOME

DINNER FOR 2 – Imperial Chinese Feast

This menu we feel is a great showcase of all the things we love about Chinese cuisine - the range of textures and flavours is why we are so excited to share this banquet of imperial delights, with flavours from all the regions of Chinese cuisine we enjoy taking inspirations from at Lee Ho Fook, this menu is best prepared banquet style and eaten together. Happy cooking!

RAW KINGFISH, chilli, salted black bean and orange dressing

One of our favourite flavour combinations of traditional Cantonese chilli and black bean with a springtime addition of citrus freshness – served with the superbly firm flesh of Spencer Gulf kingfish, light, fresh, full of flavour - this is the perfect start to any banquet.

FRIED BREAD, charred spring onion and soft curd

A mainstay on our tasting menu, slow fermented and double proofed, pan fried and brushed with cold pressed sesame seed oil, served with soft milk curds and a paste made from charred spring onion and toasted seaweed, like a bagel meets a spring onion pancake.

SICHUAN PORK AND OCTOPUS Ma Po Tofu, steamed jasmine rice

A Sichuan classic sauce of braised pork mince in spicy chilli and numbing Sichuan peppercorns, together with chilli bean paste and the addition of Fremantle octopus for added richness and umami, cooked together with silken tofu and aromatic chilli oil.

TWICE COOKED DUCK leg with cinnamon and star anise master stock sauce

Enjoy the classic technique of twice cooked duck in a traditional rich aromatic master stock, flavoured with cinnamon, star anise, fragrant ginger and aged Shaoxing is first deep fried and then slowly cooked for 12 hours – to be served with the earthy flavours of the taro rice.

TARO RICE with caramelised onions cooked in tamari soy sauce

A classic Teochow pairing of taro and duck has been reimaged as a fragrant rice accompaniment to the richness of the twice cooked duck, from Chef Victor's childhood holidays to Singapore and the flavour memory of braised duck rice at People's Park hawker centre in old Chinatown.

JADE SALAD of textural vegetables and fragrant herbs

Showcasing early spring's bounty, our mix of chrysanthemum leaves, baby cos lettuce, marinated celery, coriander leaves and spring onion julienne, dressed with a light and flavourful dressing of rice vinegar, white soy sauce and ginger oil, stir fry flavours in a light early springtime salad.

PLAYLISTS

By DJ Andrew Levins fun and fantastic eclectic experience



By our namesake friends in Hong Kong, Ho Lee Fook - a rollicking good time, from good people



Thank you for choosing Lee Ho Fook!

Equipment and things you will need

- Medium baking tray
- 1 entrée/main sized plates with a lip to contain the sauce
- 1 large main sized bowl plate
- 1 large serving bowl
- Steamer pot, with steamer basket alternately, a small saucepan or a wok with a steamer to fit
- Medium sized frying pan or wok, you will also need a small amount of vegetable oil.
- 1 Small plate to fit in the steamer
- A colander or strainer for the noodles
- A small saucepan to heat the sauce/ginger oil

Before you start

- Fill steamer pot/wok with water and bring water to the boil, lower to a gentle simmer.
- Preheat oven to 200°C

RAW KINGFISH, chilli, salted black bean and orange dressing

1. Simply arrange the sliced kingfish onto a medium sized plate with a small lip (so the sauce doesn't spill out)
2. Stir the dressing and drizzle over the fish and sprinkle on the chives as a simple garnish.

FRIED BREAD, charred spring onion and soft curd

1. Place bread on a baking tray and warm through in the oven for 8-10 minutes or until hot
2. In the meantime, spoon the soft cheese curds onto one side of a ramekin and the charred spring onion paste into the other side of the same ramekin
3. Cut bread in half and sprinkle on some finishing salt if desired, eat like a bagel slathering a lot of curd and paste on the bread.

SICHUAN PORK AND OCTOPUS Ma Po Tofu, steamed jasmine rice

1. Place contents of the tofu into a small saucepan and warm over the stove over low heat, until piping hot, add a small amount of water if needed to prevent the mixture from sticking, alternately you can microwave the container for 3 minutes or until hot.
2. Place rice in a heat proof bowl and steam until piping hot, alternately microwave on high for 2 minutes or until piping hot.
3. Drizzle chilli oil over the tofu and garnish.

TWICE COOKED DUCK leg with cinnamon and star anise master stock sauce & TARO RICE

1. Bring a medium pot of water to the boil, lower to a simmer, if you are using a steamer, use the water under the steamer for this step, just make sure you have enough water to submerge the packet, place the duck legs and rice in the simmering water and allow to heat up for 15 minutes.- alternately you can heat the contents of the bag up on a plate in the microwave for 3 minutes each on high.

JADE SALAD of textural vegetables and fragrant herbs

2. Empty the contents of the salad pouches into a mixing bowl, drizzle on the dressing and give a brief mix, place into a serving bowl and serve.