

# LEE HO FOOK AT HOME

## DINNER FOR 2 – Flavours of Northern China

*'We love the bold flavours of China's northern regions featured in the main course of this menu from spicy Sichuan and spanning further north to Xi'an and Lanzhou -, Also known as "Silk Road cuisine", with the robust mix of spice and rich meaty flavours, balanced with exciting black vinegar, this banquet is designed for you to share and enjoyed together family style' Happy cooking!*

### **BLACK FUNGI, garlic smashed cucumber and aged black vinegar**

A great combination and perfect side or appetiser to the menu, new season cucumber is smashed and marinated with garlic and salt, to be combined with the textural marinated black fungi in aged black vinegar and fragrant chilli oil a perfect springtime salad.

### **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.

### **STEAMED MURRAY COD, superior soy, ginger, and spring onion**

A southern Chinese classic, amazing quality Murray cod sourced from Griffith, steamed simply with fresh ginger, and dressed with our balanced superior soy dressing, topped with the simply perfect mix of coriander and spring onions.

### **WHOLE ROASTED CHICKEN, Kashgari spice and fragrant chilli oil**

Taking the flavours of the beloved dish of 'Big Tray Chicken' or *Da Paan Ji* – this hearty Northern Chinese classic is usually a spicy braised Chinese dish served with hand torn wheat noodles, we've reimagined this as a roasted and boneless whole chicken, charred and cooked in our Kashgari spice blend along with an aromatic chilli oil.

### **KNIFE CUT NOODLES, roasted capsicum, and star anise**

Handmade and hand cut wheat noodles to accompany your roasted chicken, made with a rich flavourful sauce of deeply roasted red peppers, tomatoes and star anise.

## PLAYLISTS

By DJ Andrew Levins fun and fantastic eclectic experience



By our former sommelier James Sexton's kooky dining room soundtrack



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



***Thank you for choosing Lee Ho Fook!  
We hope you enjoy your meal***

### ***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

### **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.

### **BLACK FUNGI, garlic smashed cucumber and aged black vinegar**

1. Place the contents of the marinated cucumber onto a serving dish
2. Top with the contents of the marinated black fungi
3. Garnish with leaves of coriander from the garnish pack of the Murray cod if desired.

### **STEAMED MURRAY COD, superior soy, ginger, and spring onion**

1. Place fish portions on a plate to fit your steamer, top up your steamer with water from the kettle and bring to a boil.
2. Scatter the ginger onto the fish fillets and place in the steamer, steam for 8-10 minutes or until the flesh flakes easily. Arrange the julienned spring onion on top of the fillets.
3. Warm the dressing in a small saucepan, or for 30 seconds in the microwave, keep this close by
4. Heat the ginger oil in a small saucepan until it just starts smoking, gently pour over the spring onions and fish fillet, it should have a very satisfying sizzle (you can skip the heating of the oil and go for a straight drizzle if you prefer), pour over soy dressing and garnish with the remaining coriander leaves.

### **WHOLE ROASTED CHICKEN, Kashgari spice and fragrant chilli oil**

1. Place the bag with the chicken in the barely simmering water that houses your steamer, allow to sit in the water for 15 minutes, carefully remove and open the bag, keep the chicken juices and add that to the sauce for the noodles – keep the chicken warm on a plate in the oven if you like while you get ready with your noodles.
2. Cut chicken into bite sized pieces and arrange on top of the noodles, and enjoy!

### **KNIFE CUT NOODLES, roasted capsicum, and star anise**

1. Empty the contents of your sauce into a saucepan and heat on medium low heat until hot, you can add the juices from the bag of chicken to boost the flavour.
2. Empty the noodles into the simmering water for 30 seconds to loosen up and soften slightly, drain into a colander and stir through the sauce, serve onto a serving platter and top with the chicken.