



The International Wine & Food Society Inc. Victoria (Australia)

Lunch at Lee Ho Fook

Chef: Victor Liong

Organisers: Erik Lehnacker & Laura Parlevliet

Sunday November 19, 2017

Canapé

Prawn Crackers

NV Savart L'Accomplie Premier Cru Brut, Champagne, France

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First Entrée

Warm Hervey Bay scallops, silken tofu, and soy brown butter

NV Jacques Selosse Initial Grand Cru Blanc de Blancs Brut, Champagne, France

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Second Entrée

Chong Qing style chicken crackling

Black fungi, garlic cucumbers and aged black vinegar

Crispy eggplant, spiced red vinegar

2015 Heymann-Lowenstein Schieferterrassen Riesling, Mosel, Germany

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First Main

Steamed Cone Bay barramundi, ginger and spring onion sauce

Stir fried new seasons asparagus, ginger and shao xing rice wine

Steamed jasmine rice

2008 Francois Chidaine Montlouis Clos Habert, Loire, France

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Second Main

Grampian maltose glazed slow roasted duck, star anise and cinnamon sauce

Porcini braised king oyster mushrooms, snow pea sprouts and yuba

Lee Ho Fook special fried rice with prawns and lup cheong

2009 Yabby Lake Single Vineyard Pinot Noir, Mornington Peninsula, Australia

1999 Frederic Esmonin Chambertin Clos-de-Beze Grand Cru, Cote de Nuits, France

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Dessert

Coconut sorbet, mango jelly, lime

2010 Joh. Jos. Prum Wehlener Sonnenuhr Riesling Auslese, Mosel, Germany

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Chinese Tea