

LEE HO FOOK

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Where heritage meets modern imagination.

Perfectly positioned in the heart of Sydney's CBD, Porter House— home to the acclaimed Lee Ho Fook restaurant, offers a premium events destination that blends historic charm with contemporary flexibility. Set across the first level of a beautifully restored heritage building, the space provides a distinctive backdrop for everything from intimate gatherings to larger celebrations.

利福
利口福



INTRODUCING
LEE HO FOOK
by Victor Liong

Level 1 of Porter House, Sydney's CBD

Experience Lee Ho Fook by Victor Liong inside the heritage Porter House Precinct—bold, modern Chinese cuisine that celebrates 4,000 years of tradition, crafted with the finest Australian ingredients. From the mind of Victor Liong; the chef who's wowed MasterChef Australia, earned Gordon Ramsay's praise, and redefined Chinese dining in Australia.

Our Venue

CAPACITY

Cocktail: 120 guests

Seated: 70 guests



A blurred server in a dark restaurant setting, with warm lighting from hanging lanterns and a table set with glasses and bottles in the background.

Crafted to Elevate Every Moment

At Lee Ho Fook, within Porter House food and beverage is more than a service—it's a sensory experience. Drawing on the venue's rich heritage and contemporary flair, our culinary team delivers bespoke menus that celebrate the finest local and seasonal ingredients, with optional Pan-Asian and modern European influences.

From elegant canapé selections to immersive dining journeys, our team is here to make your event as memorable as it is delicious.

Menus & Packages

3 Course Feasting Menu

Starting from \$120 per guest

Pre-dinner canapés

- Chef’s selection (3) \$25 per guest
- Own selection (3) \$28 per guest

To start

- Baby cucumber, cashew cream, sichuan chilli crisp
- Pickled spring bay mussel, chilli oil, fennel and nasturtium vinegar (A)
- Trevally sashimi, ginger and spring onion dressing (I)
- Bing bread, soft milk curds, charred spring onion and seaweed

Main course (choose one)

- Cumin spiced lamb, chilli bean braised eggplant, fennel
- Steamed barramundi silken tofu, ginger and spring onion sauce (A)
- Fillet of beef, Hong Kong style black pepper sauce

Sides

- Yunnan style potatoes, chives
- Jade vegetables

Dessert

- Jasmine tea infused custard, burnt caramel
- Almond cookies

Additions

- Pacific oysters, ginger vinaigrette (A) +\$7 each
- Lee Ho Fook Peking duck traditional accompaniments +\$15 per guest
- Crispy eggplant spiced red vinegar +\$9 per guest
- Prawn and clam noodles, house made xo sauce, shellfish essence (A) +\$22 per guest
- Wagyu beef Hong Kong style black pepper sauce +\$20 per guest

- Mango pudding sorbet passionfruit granita, frozen coconut +\$15 per guest
- Jasmine rice ice cream, red bean and chestnut, cocoa caramel +\$15 per guest

Seafood Key: (A) Australian, (I) Imported, (M) Mixed

4 Course Feasting Menu

Starting from \$140 per guest

Pre-dinner canapés

- Chef’s selection (3) \$25 per guest
- Own selection (3) \$28 per guest

To start

- Baby cucumber, cashew cream, sichuan chilli crisp
- Pickled Spring Bay mussel, chilli oil, fennel and nasturtium vinegar (A)
- Trevally sashimi, ginger and spring onion dressing (I)
- Bing bread, soft milk curds, charred spring onion and seaweed

Noodles

- Prawn and clam noodles, house made xo sauce, shellfish essence (A)

Main course (choose one)

- Fillet of beef, Hong Kong style black pepper sauce
- Steamed barramundi silken tofu, ginger and spring onion sauce (A)
- Cumin spiced lamb chilli bean braised eggplant, fennel

Sides

- Yunnan style potatoes, chives
- Jade vegetables

Dessert

- Chocolate pavé hazelnut ice cream
- Almond cookies

Additions

- Pacific oysters, ginger vinaigrette (A) +\$7 each
- Lee Ho Fook Peking duck traditional accompaniments +\$15 per guest
- Crispy eggplant spiced red vinegar +\$9 per guest
- Southern rock lobster noodles, xo sauce, shellfish essence (A) +\$48 per guest
- Jasmine tea infused custard, burnt caramel +\$9 per guest
- Mango pudding sorbet passionfruit granita, frozen coconut dessert +\$15 per guest
- Jasmine rice ice cream, red bean and chestnut, cocoa caramel +\$15 per guest

Seafood Key: (A) Australian, (I) Imported, (M) Mixed
Ingredients may differ due to seasonality | Menu is subject to change with no notice

Canapés

\$100 per guest

2 HOURS
\$85 per guest
5x canapés
1x substantial item

3 HOURS
\$115 per guest
6x canapés
2x substantial item

4 HOURS
\$160 per guest
8x canapés
3x substantial item

Add additional cold, hot or sweet canapés \$11

Add additional substantial item \$18

Cold Canapés
Pacific oyster, ginger vinaigrette, crispy shallot and coriander cress (A)
Seared tuna, kashgari spice, eggplant and black vinegar (A)
Baby cucumber, Sichuan chilli crisp, cashew cream (V)
Pickled mussel, nasturtium vinegar, Lanzhou chilli oil (A)
King salmon tartare, sweet plum sauce, crispy wonton (I)
Sichuan chicken gilda, cucumber and pickled onion

Hot Canapés
Prawn toast, salted egg yolk garlic butter (A)
Duck sausage roll, black pepper, quince hoisin
Grilled Wagyu beef, Hong Kong black pepper sauce
Typhoon shelter baby corn (V)
Vegetarian spring roll, sweet chilli sauce

Substantial Items
Kashgari chicken flatbread, chilli eggplant and herbs
Wok fried Chinese mushrooms, rolled rice noodles (V)
Crisp pork belly bao, cucumber and coriander
Cumin beef slider, zucchini pickles and chilli ketchup
Salt and pepper calamari (A)
Salt and pepper chips (V)

Desserts
Mango pudding sorbet, passionfruit granita (V)
Frozen yoghurt, pomelo and frozen coconut
Jasmine tea custard, burnt caramel

Seafood Key: (A) Australian, (I) Imported, (M) Mixed
Please inform staff of any dietary requirements or allergies. Menu is subject to change.





Beverages

All packages include orange juice, mineral water, and soft drinks, ranging from 2 to 5 hours.

Classic

- 2 hours \$50pp
- 3 hours \$60pp
- 4 hours \$70pp
- 5 hours \$80pp

Sparkling

Handpicked ‘Organic’ Prosecco, Veneto, *ITA*

White

Handpicked Sauvignon Blanc, Marlborough, *NZ*

Red

Handpicked Cabernet Sauvignon, Coonawarra, *SA*

Beer

4 Pines Pacific Ale Mid Strength
Asahi Lager

Non-alcoholic (choice of two)

Lyre’s Classico Sparkling, *AUS*
Altina ‘Finger Lime’ Sauvignon Blanc, *AUS*
NON 3 Yuzu, Valencia - Orange & Toasted Cinnamon, *VIC*
Lyre’s ‘Pink London’ Spritz, *AUS*
Heaps Normal XPA, *AUS*

Premium

- 2 hours \$65pp
- 3 hours \$75pp
- 4 hours \$85pp
- 5 hours \$95pp

Sparkling

A by Arras Sparkling Blanc, *TAS*

White (choice of two)

Annais ‘Organic’ Sauvignon Blanc, Orange, *NSW*
Pikes ‘Luccio’ Pinot Grigio, Clare Valley, *SA*
J. Moreau & Fils Les Coches Chardonnay, *FRA*

Rosé

Tar & Roses Rosé Mediterraneo, Heathcote, *VIC*

Red (choice of two)

Holm Oak ‘Protogee’ Pinot Noir, Tamar Valley, *TAS*
Willunga 100 Grenache, Barossa Valley, *SA*
Audrey Wilkinson Shiraz, Hunter Valley, *NSW*

Beer (choice of two)

4 Pines Pacific Ale Mid Strength
Asahi Lager
4 Pines Pale Ale

Non-alcoholic (choice of two)

Lyre’s Classico Sparkling, *AUS*
Altina ‘Finger Lime’ Sauvignon Blanc, *AUS*
NON 3 Yuzu, Valencia - Orange & Toasted Cinnamon, *VIC*
Lyre’s ‘Pink London’ Spritz, *AUS*
Heaps Normal XPA, *AUS*

Deluxe

- 2 hours \$85pp
- 3 hours \$100pp
- 4 hours \$115pp
- 5 hours \$130pp

Sparkling

House of Arras Blanc de Blanc Sparkling, *TAS*

White (choice of two)

Henschke ‘Peggy’s Hill’ Riesling, Eden Valley *SA*
De Illuis Semillon,, Hunter Valley, *NSW*

Oakridge Pinot Gris, Yarra Valley, *VIC*

Nick O’Leary Chardonnay, Tumbarumba, *NSW*

Rosé

Château La Gordonne, Côtes de Provence, *FRA*

Red (choice of two)

Red Claw Pinot Noir, Mornington Peninsula, *VIC*
Bremerton Malbec, Langhorne Creek, *SA*
Elderton Estate Shiraz, Barossa Valley, *SA*
Amelia Park Cabernet Merlot, Margaret River, *WA*

Beer (choice of three, plus cider)

4 Pines Pacific Ale Mid Strength
Asahi Lager
4 Pines Pale Ale
Hawkes Lager
Balter XPA
Young Henrys Cloudy Apple Cider

Spirits & Mixers

Grey Goose Vodka
Bombay Sapphire Gin
Bacardi Rum
Buffalo Trace Bourbon
Dewars 12y.o. Ancestor Whiskey
Hard Fizz Seltzer

Non-alcoholic (choice of two)

Lyre’s Classico Sparkling, *AUS*
Altina ‘Finger Lime’ Sauvignon Blanc, *AUS*
NON 3 Yuzu, Valencia - Orange & Toasted Cinnamon, *VIC*
Lyre’s ‘Pink London’ Spritz, *AUS*
Heaps Normal XPA, *AUS*

Beverages

All packages include orange juice, mineral water, and soft drinks, ranging from 2 to 5 hours.

Premium Non-Alcoholic

- 2 hours \$50pp
- 3 hours \$60pp
- 4 hours \$70pp
- 5 hours \$80pp

Sparkling

Lyre’s Classico Sparkling, AUS

Wine

Altina ‘Finger Lime’ Sauvignon Blanc, AUS
NON 3 Yuzu, Valencia - Orange & Toasted Cinnamon, VIC

Mocktail

Lyre’s ‘Pink London’ Spritz, AUS

Beer

Heaps Normal XPA, AUS

Non-Alcoholic

- 2 hours \$15pp
- 3 hours \$20pp
- 4 hours \$25pp
- 5 hours \$30pp

Includes soft drinks, juices, still and sparkling mineral water

Bespoke Additions

Champagne

Wow your guest with Champagne popped & served on arrival or during speeches.

Price on application.

Arrival Cocktails

Start your event with a seasonal cocktail, a classic favourite, or collaborate with our mixologist to craft a signature drink that tells your unique story.

Serve up to two cocktail varieties for your guests on arrival, selected from our provided cocktail menu options.

For a truly bespoke experience, custom cocktails can be created with a starting price of \$27 per drink and require a minimum one-month lead time.

A dedicated bartender for cocktail service is available for \$300.

1x bartender to 100 guests (min 4-hour call) is required to ensure seamless service and expertly crafted drinks for your event.

Kindly note that bespoke cocktails will require an additional bartender and additional charges will apply

Ready to Host Something Remarkable?

From intimate celebrations to corporate dinners, Lee Ho Fook Sydney brings together bold Chinese flavours, heritage charm and a distinctly modern dining experience.

- Modern Chinese cuisine by Victor Liong
- Curated wine list
- Heritage-listed Sydney CBD setting
- Perfect for 30-120 guests

ENQUIRE NOW

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LEE HO FOOK