



LEE

**FOOD
+ DRINK
MENU**

UPDATED OCTOBER 15, 2021

WWW.OPENTABLE.COM/LEE

TAKEOUT ON RITUAL, DOORDASH, UBER EATS & TOCK
INFO@LEERESTAURANT.COM
416-504-7867

DRINK

COCKTAILS

Signature

SUMMER SANGRIA

ROSE WINE, 4 LIQUEURS, 4 JUICES, 11 FRUITS,
2 HERBS, PROSECCO

\$19

LEE LEMONADE (1.5OZ)

VODKA, FRESH LEMON & GINGER, LEMON MOUSSE

\$18

SHANGHAI 75 (2.5OZ)

LEMONGRASS/GINGER GIN, LEMON, CUCUMBER, PROSECCO

\$17

SMOKEY MESCAL MARGARITA (2.25OZ)

MESCAL, TEQUILA, COINTREAU, LIME, ROSEMARY/THYME SYRUP,
CHIPOTLE RIM

\$18

ULTRAVIOLETS (2OZ)

EMPRESS 1908 GIN, DRY VERMOUTH, LAVENDER SYRUP, GRAPEFRUIT
JUICE, PEYCHAUDS BITTERS

\$18

INTERCONTINENTAL (2.75OZ)

LAPHROAIG SCOTCH, SOMBRA MEZCAL, GREEN CHARTREUSE,
MARASCHINO LIQUOR, AGAVE, LEMON, LIME, EGG WHITE

\$20

BURNT ORANGE MANHATTAN (3OZ)

BOURBON, ORANGE LIQUEURS, CARPANO ANTICA, ORANGE CREAM
BITTERS

\$18

OYSTER CAESAR (1.5OZ)

VODKA, HOISIN, SRIRACHA, CILANTRO, HOUSE SPICES

\$19

WINE

WHITE

CAVE SPRING, RIESLING - NIAGARA, ONTARIO

\$14 / \$63

SALVA TERRA, PINOT GRIGIO - VENETO, ITALY

\$14 / \$58

MT. FISHTAIL, SAUVIGNON BLANC - MARLBOROUGH, NEW ZEALAND

\$16 / \$65

TAWSE, CHARDONNAY - NIAGARA, ONTARIO

\$16 / \$65

RED

CURTIS, SHIRAZ - MCLAREN VALE, AUSTRALIA

\$14 / \$58

CATENA, MALBEC - MENDOZA, ARGENTINA

\$16 / \$65

CENTERSTONE, PINOT NOIR - WILLAMETTE VALLEY, OREGON

\$18 / \$75

DECOY, CABERNET SAUVIGNON- SONOMA, CALIFORNIA

\$19 / \$89

ROSE

GERARD BERTRAND, COTES DE ROSE - LANGUEDOC, FRANCE

\$16 / \$70

SPARKLING

NV MIONETTO PRESTIGE BRUT, PROSECCO - VENETO, ITALY

\$16 / \$65



TODAY'S FEATURES

FRENCH & JAPANESE OYSTER SHOT
SAKE BROTH, TROUT CAVIAR
\$21

LOBSTER TEMPURA
GOOSEBERRY, JALAPENO, SHISO,
RHUBARB VINEGAR
\$38

FRENCH FOIE GRAS & CHICKEN LIVER PATE
CARAMELIZED SWEET ONION MARMALADE,
PICKLES, SUSUR'S ICE SYRUP & COGNAC, BRIOCHE
\$28

FOOD

Signature

SINGAPORE STYLE SLAW

\$29

20 INGREDIENT SALAD, SALTED PLUM DRESSING
SERVES TWO, VEGAN & GLUTEN FREE
* CONTAINS PEANUTS

+ TUNA SASHIMI + \$22

+ ORGANIC SALMON SASHIMI + \$18

SEASONAL OYSTERS

MP

SHERRY & SHALLOT MIGNONETTE, SALTED RED CHILIES,
FRESH HORSERADISH

TO START

CHEESEBURGER SPRING ROLLS

\$19

AAA ANGUS BEEF, SMOKED CHILI MAYO, PICKLED VEG,
AGED CANADIAN CHEDDAR, LETTUCE WRAP (2PC)

CHAR SIU BBQ CHICKEN BAO

\$18

BEIJING GARNISH, SWEET HOISIN (2PC)

GOAT CHEESE TART

\$25

HANDMADE BUTTER PUFF PASTRY, SPINACH, COURGETTE,
RED PEPPER, PARMIGIANNNO, BLACK OLIVES,
MAPLE GLAZED WALNUTS

CRISPY CHICKEN GYOZA

\$18

TAIWANESE VINEGAR DIP (8PC)

CRISPY BEEF DUMPLINGS

\$19

CHILI LIME GLAZE (8PC)

GOLDEN SAND CRISPY TOFU

\$19

MUSHROOM & PEPPER COMPOTE, WILDFLOWER HONEY
SOYA CHILI GLAZE

SPICY FRIJOLES REFritos TEMPEH & TOFU TACOS

\$18

REFRIED ROMANO BEAN, AVOCADO, JALAPENO, COTIJA,
CRISPY ONION, SALSA VERDE (2PC)

LARGE PLATES

SLOW BRAISED BEEF \$34

POTATO LEEK PUREE, ONTARIO CORN, CONFIT TOMATO, CAULIFLOWER, COURGETTE, HORSERADISH SOUR CREAM

WILD ALASKAN CARAMELIZED BLACK COD \$38

MISO MUSTARD, CANTONESE VEGETABLE PRESERVES, PICKLED RADISH, DIM SUM TURNIP CAKE, CRISPY NOODLE FISH

WILD ATLANTIC OCTOPUS \$38

SUNDRIED TOMATO GARLIC BUTTER, SPICY CHORIZO, PEPPER & FENNEL RELISH, PARMESAN POLENTA CAKE, OLIVES

TOP CHEF CURRY ROASTED CHICKEN \$36

* **HIGHEST EVER SCORED DISH ON TOP CHEF MASTERS** *

OVEN DRIED SPICED PINEAPPLE, CHILI MINT CHUTNEY, MUSTARD SEED INDIAN TOMATO JAM, SPINACH & PANEER, GREEN ONION FLATBREAD
(ANTIBIOTIC & HORMONE FREE)

\$38

CHIANG MAI PAD THAI

WILD ARGENTINIAN RED KING SHRIMP, CABBAGE, MUSHROOM, BEANSPROUTS, LIME, EGG

* CONTAINS PEANUTS

\$26

VEGETARIAN PAD THAI

CABBAGE, MUSHROOM, BEANSPROUTS, LIME, EGG

* CONTAINS PEANUTS

BUDDHA LETTUCE CUPS

SWEET SOYA BEAN SAUCE, SESAME, PUMPKIN SEEDS, CRISPY CHICKPEAS, TOFU * CONTAINS PEANUTS

\$26

+ ADD CHAR SIU BBQ CHICKEN + \$8

+ ADD SZECHUAN SHRIMP + \$8

\$32

TUNA CEVICHE

ROCOTO & CHIPOTLE EMULSION, LIME, JALAPENO, SWEET ONION, TOMATILLO, AVOCADO, JICAMA, CORN CHIPS

“LUCKEE” SHRIMP & CHICKEN CHEUNG FUN

ZUCCHINI, MYOGA & SCALLION PESTO, SUPERIOR SOYA BROTH, THAI BASIL (GLUTEN FREE)

\$38



DESSERT

Signature

FRENCH & CHINESE TONG YUEN

\$18

WARM CHOCOLATE NOUGAT RICE DUMPLING,
CREME ANGLAISE, PASSIONFRUIT SYRUP (4PC)

* CONTAINS NUTS

\$16.50

PASSIONFRUIT & MANGO PANNA COTTA

HOUSE PRESERVED KUMQUATS, BUTTERFLY PASTRY,
FRESH PINEAPPLE & MANGO

CHOCOLATE PEANUT BUTTER BAR

\$16.50

FRENCH CHOCOLATE WAFER, VANILLA CREME ANGLAISE,
WILD BLUEBERRY PRESERVES, CARAMEL POPCORN

VANILLA BEAN CREME BRULEE

\$16.50

LEMONGRASS, STRAWBERRY & GOOSEBERRY COMPOTE.
BUTTERFLY PASTRY

WARM MOLTED CHOCOLATE CAKE

\$16.50

CARAMELIZED JACKFRUIT & BANANA, CHANTILLY CREAM,
SALTED BUTTERSCOTCH SAUCE

SPARKLING WINE BOTTLES

| | |
|--|-------|
| HALF BOTTLE (375ML) | |
| NV VEUVE CLIQUOT, BRUT-CHAMPAGNE | \$90 |
| SPARKLING (750ML) | |
| NV MIONETTO PRESTIGE, PROSECCO, BRUT-ITALY | \$65 |
| 18 NOVA 7, SWEET FRIZZANTE-NOVA SCOTIA | \$70 |
| CHAMPAGNE (750ML) | |
| NV CHAMPAGNE COLLET, BRUT | \$105 |
| NV TAITTINGER, BRUT RESERVE | \$140 |
| NV LAURENT-PERRIER CUVÉE ROSE, BRUT | \$200 |

WHITE WINE BOTTLES

| | |
|--|-------|
| LIGHT | |
| 18 CAVE SPRING, RIESLING-NIAGARA | \$58 |
| 18 SALVA TERRA, PINOT GRIGIO-ITALY | \$58 |
| 19 MOUNT FISHTAIL, SAUVIGNON BLANC-NEW ZEALAND | \$65 |
| 18 ANDELUNA, TORRENTES-MENDOZA, ARGENTINA | \$65 |
| 20 PAZO DE SAN MAURO, ALBARINO-RIAS BAIXAS, SPAIN | \$74 |
| 20 VINATIGO, LISTAN BLANCO-CANARY ISLANDS, SPAIN | \$75 |
| 20 DR. VON BASSERMANN-JORDAN, "PIONIER", RIESLING-GERMANY | \$78 |
| 18 BENJAMIN LAROCHE, LA MANUFACTURE-CHABLIS, FRANCE | \$95 |
| MEDIUM | |
| 19 TAWSE, CHARDONNAY-NIAGARA | \$65 |
| 19 CLOSSON CHASE PINOT GRIS-PRINCE EDWARD COUNTY | \$68 |
| 20 CLOUDY BAY, SAUVIGNON BLANC-NEW ZEALAND | \$85 |
| 19 DUCKHORN, SAUVIGNON BLANC, NAPA VALLEY | \$95 |
| 18 MAISON CHAMPY, PERNAND VERGELESSES-BURGUNDY, FRANCE | \$150 |
| 17 OLIVIER LEFLAIVE, LE CLOUX, RULLY, 1 ^{ER} CRU-BURGUNDY, FRANCE | \$162 |
| FULL | |
| 16 MACROSTIE, CHARDONNAY-SONOMA | \$110 |
| 18 GRGICH HILLS ESTATE, CHARDONNAY, NAPA VALLEY | \$165 |

RED WINE BOTTLES

| | |
|--|-------|
| LIGHT | |
| 18 WILHELM WALCH, ST. MAGDALENER- ALTO ADIGE, ITALY | \$70 |
| 17 CENTERSTONE, PINOT NOIR-WILLAMETTE VALLEY, OREGON | \$75 |
| 18 COLTERENZIO, PINOT NOIR-ALTO ADIGE, ITALY | \$85 |
| MEDIUM | |
| 17 CURTIS, HERITAGE, SHIRAZ- MCLAREN VALE, AUSTRALIA | \$58 |
| 18 CATENA, MALBEC - MENDOZA, ARGENTINA | \$65 |
| 18 TERRE MARCIANE, REFOSCO- VENETO, ITALY | \$70 |
| 17 CANALE DEI MOLINI, LA CHIUSA, BARBERA-PIEDMONT, ITALY | \$74 |
| 16 VILLA A SESTA, IL PALEI, CHIANTI CLASSICO- TUSCANY, ITALY | \$82 |
| 18 SER PRIMO, SUPER TUSCAN -TUSCANY, ITALY | \$85 |
| 18 PEARCE PREDHOMME, PINOT NOIR-WILLAMETTE VALLEY, OREGON | \$90 |
| 18 CHATEAU DU VAL D'OR, ST. EMILION GRAND CRU-BORDEAUX | \$98 |
| 18 SIRO PACENTI, VENDEMMIA, ROSSO DI MONTALCINO-TUSCANY, ITALY | \$130 |
| 18 FLOWERS, PINOT NOIR, SONOMA COAST | \$150 |
| 16 DOMAINE CHANSON, CLOS DE MARCONNETS 1 ^{ER} CRU, BURGUNDY | \$162 |
| FULL | |
| 18 DUCKHORN DECOY, CABERNET SAUVIGNON-SONOMA | \$89 |
| 18 DOMAINE CHANTE-PERDRIX, CHATEAUNEUF DU PAPE-FRANCE | \$115 |
| 18 THE PRISONER, ZINFANDEL BLEND-CALIFORNIA | \$124 |
| 18 STAGS' LEAP WINERY, CABERNET SAUVIGNON-NAPA VALLEY | \$140 |
| 17 PRODUTTORI DE BARBARESCO-PIEDMONT, ITALY | \$145 |
| 16 PIO CESARE, BAROLO-PIEDMONT, ITALY | \$215 |
| 15 RAMEY, CABERNET SAUVIGNON, NAPA VALLEY | \$245 |
| ROSE | |
| 20 GERARD BERTRAND, COTES DE ROSES-LANGUEDOC, FRANCE | \$70 |
| SWEET & FORTIFIED | |
| 16 CAVE SPRING "INDIAN SUMMER" RIESLING (375ML) | \$63 |
| NV TAYLOR FLADGATE, 10 YEAR TAWNY PORT- PORTUGAL | \$150 |

LIQUOR

VODKA

| | |
|------------|------|
| WYBOROWA | \$9 |
| GREY GOOSE | \$14 |
| TITO'S | \$11 |

GIN

| | |
|--------------|------|
| BOMBAY | \$9 |
| HENDRICKS | \$14 |
| TANQUERAY 10 | \$13 |

RUM

| | |
|----------------|------|
| BACARDI WHITE | \$9 |
| BACARDI BLACK | \$9 |
| MALIBU COCONUT | \$8 |
| SAILOR JERRY | \$9 |
| EL DORADO | \$13 |
| APPLETON 12YR | \$14 |

TEQUILA

| | |
|------------------|------|
| TROMBA BLANCO | \$14 |
| DON JULIO BLANCO | \$22 |
| PATRON ANEJO | \$28 |
| PATRON SILVER | \$23 |
| DON JULIO 1942 | \$36 |
| PATRON PLATINUM | \$38 |

MEZCAL

| | |
|--------|------|
| SOMBRA | \$15 |
|--------|------|

WHISKEY

| | |
|------------------------------|------|
| JAMESON | \$13 |
| ALBERTA PREMIUM | \$9 |
| CROWN ROYAL | \$11 |
| CROWN ROYAL NORTHERN HARVEST | \$12 |

| | |
|--------------|------|
| WILD TURKEY | \$10 |
| JACK DANIELS | \$10 |
| BULLEIT | \$12 |
| ELIJAH CRAIG | \$14 |
| BLANTONS | \$17 |

SCOTCH

| | |
|--------------------------|------|
| LAGAVULIN 16 | \$31 |
| GLENLIVIT 12 | \$14 |
| GLENFIDDICH 18 | \$42 |
| JOHNNIE WALKER RED LABEL | \$11 |
| BOWMORE 12 | \$13 |
| CHIVAS REGAL | \$12 |
| BALVENIE 12 | \$23 |
| MACALLAN GOLD | \$17 |
| BRUICHLADDICH | \$16 |
| GLENMORANGIE 10 | \$15 |
| LAPHROAIG 1/4 CASK | \$19 |

COGNAC & BRANDY

| | |
|------------------|------|
| HENNESSY VS | \$20 |
| REMY MARTIN XO | \$40 |
| BOULARD CALVADOS | \$18 |
| ST. REMY | \$9 |
| REMY MARTIN VSOP | \$24 |

APERITIF + DIGESTIF

| | |
|----------------------|------|
| DISARONNO | \$12 |
| AMARO NONINO | \$14 |
| APEROL | \$12 |
| BAILEY'S | \$12 |
| CARPANO ANTICA | \$16 |
| CAMPARI | \$12 |
| CHARTREUSE | \$18 |
| DRAMBUIE | \$12 |
| MARTINI DRY VERMOUTH | \$12 |
| DUBONNET | \$12 |
| GRAPPA | \$12 |
| LILLET BLANC | \$12 |
| MONTENEGRO | \$12 |
| PERNOD | \$12 |
| PIMM'S | \$12 |
| RAMAZZOTTI SAMBUCA | \$12 |
| DOLIN SWEET VERMOUTH | \$12 |
| LEMONCELLO | \$12 |
| FERNET BRANCA | \$16 |

BEER + CIDER

| | |
|---------------------|------|
| BONESHAKER | \$10 |
| SAPPORO | \$10 |
| KW CIDER | \$10 |
| BECKS NON-ALCOHOLIC | \$8 |