

-  VEGETARIAN
-  SIGNATURE
-  SLIGHTLY SPICY
-  SPICY



APPETISER

- Golden Crispy Fish Skin** 10
Fish skin deep-fried to perfection with egg yolk and garlic.
- 5 Spice Crispy Pork Belly (limited quantities)** 16 
Pork belly marinated with 5 spice and roasted to a crisp.
- Chilli Crab Cakes (2 pieces)** 16 
A bite-sized Singapore tradition; shredded crab served in a panko crust.
- Sichuan 'Mala' Fish Fries** 16 
Fried cut fish served with numbing Sichuan spice seasoning.
- 'Bakkwa' Bacon Salad** 32 
Bacon strips grilled 'bakkwa'-style with Shermay's® Meat Marinade with an oriental green salad complete with lotus root croutons.
- Cheeseburger Egg Rolls** 16
A union of East and West, this dish is a match made in food heaven (or the mind of a drunk chef). Feast your tastebuds on these crunchy egg rolls filled with premium ground meat and cheese.
- Crispy Corn Rolls** 14
Stir-fried sweet corn with mini Sakura shrimp stuffed in a crispy tortilla cone. This one's for you, corn lovers.
- Truffle Silver Bait Fish** 12
Deep-fried silver bait tossed in truffle oil and sea salt. Great as a pre-meal appetiser or a drinking complement.
- Spicy Garlic Beef Brisket** 18 
Poached thin sliced beef brisket with a house special spicy garlic sauce.

SOUP

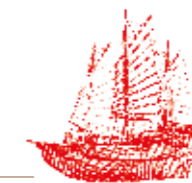
A WISE MAN ONCE SAID

Man with one chopstick go hungry.

- Hot and Sour Soup** 16 
Hot and sour soup with seafood, homemade tofu and black fungus. Regular serves 2-3
- Lokkee Egg Drop Soup** 6 
Egg drop soup boiled with chicken, shredded crab meat and corn. Small serves 1 Regular serves 2-3
- Ginseng Chicken Soup (limited quantities)** 38 
Double-boiled Sakura chicken with ginseng stuffed with rock rice. Regular serves 2-3
- Kale and Seafood Soup** 7 
A broth made with kale and seafood with shredded beancurd, enoki mushrooms, squid and crab. Small serves 1 Regular serves 2-3

LOKKEE

樂記



RICE & NOODLES

- X.O. Sauce Crab Meat Fried Rice (serves 2)** 20 
Stir-fried rice with crab meat and X.O. sauce.
- Minced Beef Fried Rice** 18 
Stir-fried rice with minced beef.
- Vegetarian Olive Fried Rice** 16 
An olive fried rice with fresh kale, capsicum, diced mushrooms and crispy rice.
- Crispy Noodles (Seafood/Chicken/Beef)** 22
Crispy noodles served with a choice of seafood, chicken or beef, topped with mushrooms, eggplant and a delicious house special gravy.
- Shrimp Garlic Noodles** 22
Stir-fried noodles with shrimp and garlic.
- Chow Mein** 16
An all-time classic. Wheat noodles with mixed vegetables and sliced chicken, stir-fried with a house special sauce.

BAO

(COMES IN A PAIR)

- Pork Cracklins Bao** 13 
Crispy pork cracklins with fermented beancurd sauce.
- Spicy Fried Chicken Bao** 13 
Fried chicken with spicy gochujang served in a steamed bun.
- Colonel San Da's Chicken Bao** 13
Crispy fried chicken with maple butter gravy served in a steamed bun.
- Braised Pork Belly Bao** 14
Pork belly sous vide for 48 hours and braised in 'Dong Po' sauce, topped with crushed peanuts and served in a steamed bun.

DESSERT

ice-cream by:
the ice cream & cookie co.

- Fried 'Mantou' Ice-cream (2 pieces)** 8
(Flavors: green tea / salted caramel / toasted marshmallow) Ice-cream sandwiched between fried 'mantou' buns drizzled with condensed milk.
- Blueberry Jelly Bouquet** 12
Blueberry jelly, raspberry sorbet, chocolate-coated rice crispies, chardonnay marinated white pear and mascarpone cheese.
- Banana Egg Roll (4 rolls)** 12
Banana spring rolls served with coconut sorbet.
- Magic Mushroom Custard Buns (4 pieces)** 14
Soft outer buns oozing with custard filling.
- Bacon Delight** 16
Butterscotch bacon ice-cream served with candied bacon strips in a hot bread bowl.
- Sweet Mulberry Egg Tea** 7
Also known as 'Sang Ji Sheng', this is a delectable ancient Chinese dessert with many health benefits such as lowering blood pressure and improving blood circulation. Brewed with egg, mulberry tea, dates and cane sugar.
- Green Tea Delight** 16
Matcha everything. Green tea sponge cake topped with green tea ice-cream served on a bed of green tea sauce.

BEANCURD & VEGETABLES

- 'Mapo' Tofu (Beef or Pork)** 16 
Tofu freshly made in-house with numbing spice minced beef sauce.
- 'Kai Lan' with Garlic Sauce** 16 
Fresh Chinese broccoli with garlic sauce.
- 3 Egg Kale** 18
Locally grown curly kale served with three-egg broth made of chicken, duck and century eggs.

All kale items on the menu are made with only the freshest Singapore produce.

SEAFOOD

- Honey Pecan Shrimp** 24
Deep-fried prawns drenched with honey dressing and served with glazed pecans.
- Minced Lobster Lettuce Wrap** 36
Minced lobster with chestnuts, diced celery, sliced dough fritters, shredded egg floss, served with whole lettuce leaves.
- Cereal Egg Floss Oysters** 26 
Juicy plump oysters fried with sweet and fragrant cereal and thinly pulled egg floss.
- The Mermaid (limited quantities)** 80 
A healthy and delicious collagen rich dish with grilled barramundi, fish bone and skin broth, tofu and stewed vegetables.
- Grilled Barramundi Fillet with Dancing Crab® Signature Sauce** 35
A crossover of epic proportions where Lokkee meets Dancing Crab, bringing the best of both restaurants into a single dish!
- Tomato Broth Grilled Fish** 70 
Grilled fish served with sweet and spicy tomato broth, topped with cabbage, tofu skin, sliced tomatoes and white beech mushrooms.
- Sichuan 'Mala' Grilled Fish** 70 
Grilled fish served with numbing spice broth, topped with cabbage, tofu skin, green peppers, peanuts and dried chillies.

POULTRY & MEAT

- Awesome Flaming Pineapple Beef** 34 
What's more awesome than gravy braised beef served in a pineapple? Braised beef served in a pineapple ON FIRE, that's what.
- Shredded Crispy Duck with Thin Flour Skins** 18
Shredded deep-fried duck confit served with thin flour skin wraps.
- Sweet or Sour Pork** 22
Either sweet or sour, never both at the same time. Juicy cubes of pork stir-fried to perfection in our special proprietary sauces, topped off with Chinese snow pears.
- Irish Duck aka. London Duck** 30 
Roast Irish duck served with ginger plum sauce.
- Stir-fried Lamb Pockets** 26
Marinated lamb loin fillets stir-fried in 'Chu Hou' sauce, served with sweet bun pockets.
- Mongolian Beef** 34 
Angus beef fillets served with our house special sauce stir-fried with onions in a Mongolian monk's stone pot.
- Mushu Pork** 24 
Premium kurobuta pork stir-fried with black fungus, button mushrooms, Taiwanese bamboo shoots and zucchini.
- General Tso's Chicken** 22 
A Chinatown restaurant classic. Fried chicken cubes, round peppers, broccoli and a house special general's sauce made just for this dish.
- Firecracker Chicken Nest** 28 
Deep-fried diced chicken served with chopped dried chillies and mango purée.