

-  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*
- Stir-fried Kale** 18   
*Fresh curly kale wok-fried with garlic.*
- Mushroom Chop Suey** 20   
*White fungus, black fungus, shiitake, enoki, white beech mushroom, indigo milkcap, romanesco broccoli and baby carrots.*
- 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.*
- Whole Duck** 56
- Half Duck** 30