

SOUPS & SALADS

	WONTON SOUP	\$12
	<i>handmade chicken wontons, aromatic broth</i>	
 	APPLE SALAD	\$15
	<i>crisp apple, toasted walnut, truffle mustard</i>	
	CUCUMBER SALAD	\$15
	<i>spicy yuzu miso</i>	

SEAFOOD STARTERS

	YELLOWTAIL SASHIMI	\$29
	<i>black garlic ponzu, crispy ginger</i>	
	LOBSTER SPOONS (4)	\$29
	<i>beurre blanc, shallots, shiro-dashi, chives</i>	
	TUNA SPOONS (4)	\$28
	<i>mango, velvet yuzu sauce</i>	
	SPICY TUNA CRISPY RICE (4)	\$28
	<i>big eye tuna, green onion, sriracha mayo & sesame oil</i>	

SATAYS

CHICKEN (3)  	\$21	SHRIMP (6)  	\$31
<i>signature peanut sauce</i>		<i>signature peanut sauce</i>	

SPRING ROLLS

	VEGETABLE (3)	\$16
	<i>soy dipping sauce</i>	
	OXTAIL (3)	\$24
	<i>gruyère cheese, honey mustard glaze</i>	
	LOBSTER (3)	\$27
	<i>sweet chilli sauce</i>	

LETTUCE WRAPS

 	VEGETABLE	\$16
	<i>special Lo Kee brown sauce</i>	
	CHICKEN	\$19
	<i>special Lo Kee brown sauce</i>	
	SHRIMP	\$21
	<i>special Lo Kee brown sauce</i>	

DIM SUM DELIGHTS

	CHICKEN DUMPLINGS (4)	\$18
	<i>steamed or pan-fried</i>	
	SHRIMP DUMPLINGS (4)	\$20
	<i>steamed, black truffle</i>	
	LOBSTER SIU MAI (4)	\$28
	<i>beurre blanc, shallots, shiro-dashi, chives</i>	
	SALT & PEPPER PORK (6)	\$24
	<i>wok-fried, garlic chili crisp</i>	
 	EDAMAME DUMPLINGS (6)	\$24
	<i>truffle miso broth</i>	

TRADITIONAL BITES

	CRAB RANGOONS (4)	\$27
	<i>truffle mustard sauce</i>	
	CRAB CROQUETTES (4)	\$27
	<i>wasabi aioli</i>	
	SHORT RIB BAO BUNS (3)	\$24
	<i>red wine sauce, apple, taro fries</i>	
	SHANGHAI SPARE RIBS (6)	\$26
	<i>five spice, kumquat honey glaze</i>	
	ROCK SHRIMP TEMPURA	\$26
	<i>spicy aioli, cilantro</i>	
	CHICKEN WONTONS (6)	\$24
	<i>sweet chili sauce</i>	

SEAFOOD

 NINE SEASONS JUMBO PRAWNS \$36 <i>red pepper glaze, crispy rice ball</i>	 COLOSSAL LOBSTER (FOR 2) \$160 <i>whole lobster, salt & pepper style,</i>
 SALT & PEPPER JUMBO PRAWNS \$36 <i>wok-tossed, garlic chili crisp, crisp rice noodle</i>	 GOLDEN LOBSTER (FOR 1) \$89 <i>steamed whole lobster, chef's special sauce</i>
 GRAND MARNIER JUMBO PRAWNS \$36 <i>grand marnier reduction, lime essence, candied walnuts</i>	YUZU MISO GLAZED SALMON \$37 <i>yuzu miso glaze</i>
BLACK PRAWNS \$36 <i>black bean reduction, red pepper</i>	CHILEAN SEA BASS \$42 <i>honey glaze, bok choy</i>

LAND

 BEIJING CHICKEN \$30 <i>sweet red bean glaze, caramel walnuts</i>	BLACK PEPPER BEEF \$37 <i>black pepper sauce, onions & mushrooms</i>
 SWEET & SOUR CHICKEN \$30 <i>pineapple, lychee, peppers, onion</i>	 FILET MIGNON & BROCCOLI \$37 <i>wok-tossed cubes, garlic brown sauce, peppers</i>
 SPICY KUNG PAO CHICKEN \$30 <i>sweet chili bean sauce, roasted peanuts</i>	BABY LAMB CHOPS (4) \$45 <i>tangerine peel, cantonese glaze</i>
	SHORT RIB \$42 <i>pumpkin purée, crispy wild ginger, red wine reduction</i>

LO MEIN / RICE

(serves two guests)

VEGETABLE LO MEIN \$15 	VEGETABLE FRIED RICE \$15 
CHICKEN LO MEIN \$20	CHICKEN FRIED RICE \$20 
PORK LO MEIN \$21	PORK FRIED RICE \$21 
BEEF LO MEIN \$22	BEEF FRIED RICE \$22 
SHRIMP LO MEIN \$23	SHRIMP FRIED RICE \$23 
LOBSTER LO MEIN \$25	LOBSTER FRIED RICE \$25 

ADD CHICKEN +\$5 | ADD PORK \$6 | ADD BEEF +\$7 | ADD SHRIMP +\$8 | ADD LOBSTER +\$9

SHAOLIN SIDES

  BROCCOLI \$10 <i>white garlic sauce</i>	  CAULIFLOWER \$10 <i>wok charred, dried chili, garlic, cumin</i>
  BOK CHOY \$10 <i>white garlic sauce</i>	  EDAMAME \$10 <i>sea salt</i>

