



CHEF'S TASTING MENU
Traditional Recipes - Modern Expression

SNACKS

QUARTET OF CHINESE UMAMI

DRIED OYSTER | 30 DAYS DRY AGED A4 TORIYAMA BEEF

DRIED SCALLOPS | HOMEMADE XO SAUCE

BRAISED BABY ABALONE | HOMEMADE OYSTER SAUCE

ICONICALLY SINGAPORE

BRAISED CHICKEN | HOMEMADE RICE FLOUR | GINGER & CHILI

PLATES

AMA EBI | BAFUN UNI | HAINAN PRAWN ROE | JELLIED BROTH

STINGRAY 3 WAYS | CHINESE "DASHI" BROTH | WATERCRESS

JAPANESE SOFT SHELL CRAB | CHILI ICE CREAM | OATMEAL

LOCAL DUCK BREAST | LIVER PATE | HAWTHORN BERRIES

2-CUT CHAR SIEW | BA KWA | ADLAI GRAINS | PICKLED BAK CHOY

PALATE CLEANSER

CLAM LEAF SNOW | ROSELLA MERINGUE | TEXTURES OF GRAPES

SWEET

SOY BEAN CURD | BLACK GARLIC | GULA JAWA

KAYA ICE CREAM | CRISTAL DE CHINE CAVIAR | LOCAL TOAST

PETIT FOUR

188

+70 (wine pairing)

This menu is specially crafted to be enjoyed by everyone at the table

#RESTAURANTLABYRINTH

Prices are subject to 10% service charge and prevailing government taxes
Dishes may contain traces of nuts and dairy, do kindly inform our team on any dietary restrictions