

# HOMAGE TO MY SINGAPORE

*by Chef Ly Han*

## CHEF'S FAVOURITE STREET FOOD

### "NASI LEMAK" CHEONG FUN

*chicken skin, ikan bilis & egg yolk gel*

### BRAISED BABY ABALONE

*homemade oyster sauce & fatt choy tart*

### HEARTLAND WAFFLE

*local duck liver pate & goji berry jam*

### AH HUA KELONG LALA CLAMS

*xo sambal, deep fried wonton skin & chinese spinach*

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## PLATES

### LABYRINTH ROJAK

*Edible Gardens herbs, natural stingless bee honey & cempedak sorbet*

### "ANG MOH" CHICKEN RICE

*home-milled rice flour, grandma's chili sauce & braised chicken*

### GRANDMA'S FISH MAW SOUP

*yellow tail snapper fish cake, textures of fish maw & tofu puree*

### LOCAL WILD CAUGHT CRAB

*signature chili ice cream, egg whites & salted mackerel*

### NIPPON KOI FARM SILVER PERCH

*herbal pepper broth, ulam rajah & textures of black garlic*

### UNCLE WILLIAM'S QUAIL

*satay espuma, muah chee & pearl onion*

### "LOST GRAIN" FRIED RICE

*white bait, dried scallop & local "dashi"*

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## PRE DESSERT

### BEAN TO BAR

*artisanal dark chocolate & 8 year aged shaoxing wine*

## PALATE CLEANSER

### CLAM LEAF SNOW

*rosella meringue & textures of grapes*

## SWEET

### SOY BEAN CURD

*bird's nest & burnt yogurt espuma by Hay Dairies goat milk*

### CRISTAL DE CHINE CAVIAR

*kaya ice cream & Sing Hong Loong toast*

## FESTIVE PETIT FOURS\*

### \*SEASONAL TREATS

178

with wine pairing +80

#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

