

HOMAGE TO MY SINGAPORE

by Chef Lg 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

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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

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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PALATE CLEANSER

CLAM LEAF SNOW
rosella.meringue & textures of grapes

SWEET

CRISTAL DE CHINE CAVIAR
kaya ice cream & Sing Hong Loong toast

FESTIVE PETIT FOURS*

***SEASONAL TREATS**

148
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

