

Mod-Sin 2 Ways - JL STUDIO X LABYRINTH

CHEF'S FAVOURITE STREET FOOD

CLAYPOT RICE "GUN KAN"
lap cheong, barley, pickled bak choy

KUEH PIE TEE
rose shrimp, jicama

HEARTLAND WAFFLE
local duck liver pate & goji berry jam

KUEH LOYANG
turmeric, blue ginger

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PLATES

LOCAL WILD CAUGHT CRAB, LOCAL STRAWBERRIES
signature chili ice cream, egg whites & salted mackerel

BLACK PEPPER LOBSTER
hualian magao pepper, black pepper, slipper lobster

MEMORY OF HAWKER CLASSIC - HOR FUN
hokkaido, scallop, japanese uni, prawn, squid

UNCLE WILLIAM'S QUAIL
satay espuma, muah chee & pearl onion

TAIWANESE MALA BEEF
A4 hokkaido wagyu striploin

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SWEET

TEXTURES OF AGED DARK SOY SAUCE
bean to bar chocolate sorbet, ma lai gao

N1° 17'12.4" E103° 51'16.3"
coconut, jackfruit

FESTIVE PETIT FOURS*

***SEASONAL TREATS**

158
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

