

HOMAGE TO MY SINGAPORE

by Chef Ly Han

CHEF'S FAVOURITE STREET FOOD

"NASI LEMAK" CHEONG FUN
chicken skin, ikan bilis & egg yolk gel

HOMEMADE LAPCHEONG
barley, pickled bak choy, burnt rice "nori"

HEARTLAND WAFFLE
local chicken 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, KIN YAN ABALONE MUSHROOM
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, SUSTENIR FARM STRAWBERRY
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 2 WAYS
satay espuma, chinese rose wine sauce & 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 & 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

