

HOMAGE TO MY SINGAPORE

by Chef Ly Han

SNACKS

OOLONG TEA EGG

uncle william's quail egg

"NASI LEMAK" CHEONG FUN

chicken skin, ikan bilis & egg yolk gel

HEARTLAND WAFFLE

local chicken liver pate & goji berry jam

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PLATES

"ANG MOH" CHICKEN RICE

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

NIPPON KOI FARM SILVER PERCH

otah rempah, all-spice leaf, kaffir lime oil

INDONESIAN PORK COLLAR

char siew, mixed grains, kale, pickled bak choy

Or

TOH THYE SAN FARM FRENCH POULET (\$10 SUPPLEMENT)

cantonese style roast chicken, glutinous rice, freedom farm egg yolk

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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

68

#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

