

# HOMAGE TO MY SINGAPORE

*by Chef Ly Han*

## STARTER

### LOCAL SLIPPER LOBSTER

*goji jam, chinese herbs, aged shaoxing wine*

### "PEN CAI"

*braised abalone, local mollusks, textures of fatt choy*

### RED RICE WINE MEE SUA

*charred mee sua, wood ear fungus, abalone mushrooms, roasted chicken*

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## MAINS

### SUCKLING PIG

*salted egg-bakwa lor mai gai, chinkiang black vinegar glaze, spice relish*

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## SWEET

### MANDARIN ORANGE

*condensed milk, compressed cucumber, pomegranate*

### SPICED PINEAPPLE CURD TART

*assam-gula melaka sorbet*

## PETIT FOUR

\* Groups of 4 and above will be entitled to one set of complimentary yu sheng

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#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

