

# 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*

.....

## STARTER

**LOCAL CRAYFISH**  
*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, roasted chicken*

.....

## MAINS

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

.....

## 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

88

#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

