

HOMAGE TO MY SINGAPORE

by Chef Ly Han

SNACKS

OOLONG TEA EGG

Uncle William's quail egg, served with Oolong Kombucha

"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

LOCAL WILD CAUGHT SHRIMP

victorian nasturtium puree

LABYRINTH ROJAK

Edible Gardens herbs, natural stingless bee honey & jackfruit sorbet

"ANG MOH" CHICKEN RICE, LOCAL MUSHROOM

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

LOCAL WILD CAUGHT CRAB, SUSTENIR FARM STRAWBERRY

signature chili ice cream, egg whites & salted mackerel

NIPPON KOI FARM SILVER PERCH

otah rempah, all-spice leaf, kaffir lime oil

UNCLE WILLIAM'S QUAIL 2 WAYS

satay espuma, chinese rose wine sauce & pearl onion

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PRE DESSERT

2.5 YEAR AGED LOCAL DARK SOY SAUCE

fossa bean to bar chocolate, ma lai gao, kin yan abalone mushroom

PALATE CLEANSER

CLAM LEAF SNOW

local herbs, peach gum & textures of grapes

SWEET

CRISTAL DE CHINE CAVIAR

kaya ice cream & Sing Hong Loong toast

PETIT FOURS

128

#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

