

# 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 LAP CHEONG**  
*barley, pickled bak choy, burnt rice "nori"*

**HEARTLAND WAFFLE**  
*local chicken liver pate & goji berry jam*

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## PLATES

**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*

**"DA BAO" HOKKIEN MEE**  
*homemade egg & rice noodles, crab stock, local black prawns*

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## 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

148

Beverage pairing options +90

#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

