HOMAGE TO MY SINGAPORE

by Chef Lg Han

STREET FOOD

CHEF'S FAVOURITE "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

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

PALATE CLEANSER

CLAM LEAF SNOW

local herbs, peach gum & textures of grapes

SWEET

"PASAR MALAM"

local corn, Hay Dairies milk butter, gula jawa-salted egg popcorn

PETIT FOURS