

# HOMAGE TO MY SINGAPORE

*by Chef Ly Han*

## SNACKS

### OOLONG TEA EGG

*uncle william's quail egg*

### PULAU UBIN OYSTER

*"takoyaki", sambal & egg floss*

### HEARTLAND WAFFLE

*local chicken liver pate & goji berry jam*

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## PLATES

### LOCAL WILD CAUGHT SHRIMP

*victorian nasturtium puree*

### "ANG MOH" CHICKEN RICE, LOCAL MUSHROOM

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

### NIPPON KOI FARM SILVER PERCH

*otah rempah, all-spice leaf, kaffir lime oil*

### TOH THYE SAN FARM FRENCH POULET

*charred mee sua, chinese red lees sauce*

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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

78

#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

