

# HOMAGE TO MY SINGAPORE

*by Chef Lg Han*

## CHEF'S FAVOURITE STREET FOOD

### PULAU UBIN OYSTER

*"takoyaki", sambal & egg floss*

### HOMEMADE LAPCHEONG

*barley, pickled bak choy, burnt rice "nori"*

### HEARTLAND WAFFLE

*local chicken liver pate & goji berry jam*

### AH HUA KELONG LALA CLAMS

*xo sambal, deep fried wonton skin & chinese spinach*

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## PLATES

### LABYRINTH ROJAK

*Edible Gardens herbs, natural stingless bee honey & jackfruit sorbet*

### LOCAL WILD CAUGHT SHRIMP

*victorian nasturtium puree*

### GRANDMA'S FISH MAW SOUP

*yellow tail snapper fish cake, textures of fish maw & tofu puree*

### LOCAL WILD CAUGHT CRAB, SUSTENIR FARM STRAWBERRIES

*signature chilli ice cream, egg whites & salted mackerel*

### NIPPON KOI FARM SILVER PERCH

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

### "SUSTAINABILITY"

*"chicken"- "chicken"-chicken satay, muah chee, Mr Anand's peanut sauce*

### CLAYPOT "ANG MOH" CHICKEN RICE

*kampong chicken, local mushrooms, grandma's chilli sauce*

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## PRE DESSERT

### "NATS ABOUT COCO"

*house made nata de coco, aloe vera, textures of fresh market coconut*

## PALATE CLEANSER

### CLAM LEAF SNOW

*local herbs, peach gum & textures of grapes*

## SWEET

### SOY BEAN CURD

*local hashima, snow fungus, chrysanthemum*

### "PASAR MALAM"

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

## PETIT FOURS

178

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

