

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

"ANG MOH" CHICKEN RICE, LOCAL MUSHROOM

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

GRANDMA'S FISH MAW SOUP

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

LOCAL WILD CAUGHT CRAB & CHERRY TOMATOES

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 squid

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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

bird's nest & yoghurt espuma by Dairy Folks cow milk

"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

