

# HOMAGE TO MY SINGAPORE

*by Chef Ly Han*

## CHEF'S FAVOURITE STREET FOOD

**PULAU UBIN OYSTER**  
*"takoyaki", sambal & egg floss*

**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*

**LOCAL WILD CAUGHT SHRIMP**  
*victorian nasturtium puree*

**LOCAL WILD CAUGHT CRAB, SUSTENIR FARM STRAWBERRIES**  
*signature chili 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*

**CLAYPOT "ANG MOH" CHICKEN RICE**  
*kampong chicken, local mushrooms, grandma's chilli 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

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