

HOMAGE TO MY SINGAPORE

by Chef Lg 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

"ANG MOH" CHICKEN RICE, LOCAL MUSHROOM
home-milled rice flour, grandma's chili sauce & braised chicken

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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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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