

# HOMAGE TO MY SINGAPORE

*by Chef Lg Han*

## SNACKS

### OOLONG TEA EGG

*Uncle William's quail egg, served with Oolong Kombucha*

### 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*

### LABYRINTH ROJAK

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

### KUHLBARRA BARRAMUNDI

*ulam rajah, fermented local tomato dressing, "yu sheng" dressing*

### 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*

### 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

### CRISTAL DE CHINE CAVIAR

*kaya ice cream & Sing Hong Loong toast*

## PETIT FOURS

128

#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

