

HOMAGE TO MY SINGAPORE

by Chef Ly 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

"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

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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

