

# HOMAGE TO MY SINGAPORE

*by Chef Ly Han*

## SNACKS

### OOLONG TEA EGG

*uncle william's quail egg*

### PULAU UBIN OYSTER

*"takoyaki", sambal & egg floss*

### AH HUA KELONG MUSSEL

*laksa consommé, laksa leaf oil, tau pok*

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## PLATES

### KUHLBARRA BARRAMUNDI

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

### LOCAL CRAYFISH, KIN YAN OYSTER MUSHROOM

*victorian nasturtium puree, mango*

### 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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## PALATE CLEANSER

### CLAM LEAF SNOW

*local herbs, aloe vera, stingless bee honey, textures of grapes*

## SWEET

### CRISTAL DE CHINE CAVIAR

*kaya ice cream & Sing Hong Loong toast*

## PETIT FOURS

78

#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

