

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

AH HUA KELONG MUSSEL

laksa consommé, laksa leaf oil, tau pok

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PLATES

LABYRINTH ROJAK

Edible Gardens herbs, natural stingless bee honey & jackfruit sorbet

LOCAL CRAYFISH, KIN YAN OYSTER MUSHROOM

victorian nasturtium puree, mango

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

BREAKFAST CEREAL PRAWN

shaoxing-oat milk ice cream, crystallized prawn heads, curry leaves

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

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#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

