

HOMAGE TO MY SINGAPORE

by Chef Ly Han

CHEF'S FAVOURITE STREET FOOD

PULAU UBIN OYSTER
"takoyaki", sambal & egg floss

HOMEMADE LAP CHEONG
barley, pickled bak choy, burnt rice "nori"

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

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

UNCLE WILLIAM'S QUAIL
quail 3 ways - "har cheong", coffee glazed, consomme

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

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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

