

HOMAGE TO MY SINGAPORE

by Chef Ly Han

CHEF'S FAVOURITE STREET FOOD

PULAU UBIN OYSTER

"takoyaki", sambal & egg floss

HOMEMADE LAPCHEONG

barley, pickled bak choy, burnt rice "nori"

AH HUA KELONG MUSSEL

laksa consommé, laksa leaf oil, tau pok

ROTI JOHN

tomato tartare, local green papaya curry, curry mayonnaise

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PLATES

"POPIAH PARTY"

local native herbs, farmed vannamei prawns, jicama

KUHLBARRA BARRAMUNDI

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

JURONG FISHERY SQUID

shrimp sambal, chinese sweet vinegar, lardo

LOCAL WILD CAUGHT CRAB, SUSTENIR FARM STRAWBERRIES

signature chilli 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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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

"THE CRISPY EDGES OF THE MIN JIANG KUEH"

"PASAR MALAM"

local corn, Hay Dairies goat milk butter, gula jawa-salted egg popcorn

PETIT FOURS

188

Beverage pairing options +90

#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

