

# HOMAGE TO MY SINGAPORE

*by Chef Lg Han*

## WELCOME DISH

"MURTABAK",  
*russian caviar, uncle william's quail, sour cream*

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## SNACKS

"ORH LUAK"  
*oyster "takoyaki", sambal & egg floss*

"NGOH HIANG"  
*toh thye san farm stuffed chicken wing, har cheong, sambal belacan*

"LAKSA"  
*ah hua kelong mussel, fish paste, laksa leaf oil, tau pok*

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## PLATES

"YU SHENG"  
*kuhlbarra barramundi, ulam rajah, fermented local tomato dressing*

"ROJAK"  
*edible gardens herbs, natural stingless bee honey & jackfruit sorbet*

"TEOCHEW STEAMED FISH"  
*ah hua kelong golden pompano, 30yr shaoxing foam, cured lardo*

THE OG LABYRINTH CHILI CRAB v2014 (\$25 SUPPLEMENT)  
*crab lovers farm soft shell crab, chili crab ice cream, crab foam*

CLAYPOT "ANG MOH" KAMPONG CHICKEN RICE\*  
*hainanese style chap chye, soup*

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## SWEET

BREAKFAST CEREAL PRAWN  
*shaoxing-oat milk ice cream, crystallized prawn heads, curry leaves*

## PETIT FOURS

128

Wine pairing option \$90  
\*\$15 SUPPLEMENT FOR 5G AUTUMN TRUFFLE

#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

