

HOMAGE TO MY SINGAPORE

by Chef Ly Han

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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BREAD

BORDIER BUTTER PRATA KOSONG

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PLATES

"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

"ICE KACHANG" (\$15 SUPPLEMENT)

baby "ice cream" mango, fresh coconut milk, shaved coconut ice

BUAH KELUAK PUDDING

gula jawa ice cream, coconut caramel

PETIT FOURS

78

***\$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

