

HOMAGE TO MY SINGAPORE

by Chef Ly Han

SNACKS

UNCLE WILLIAM'S QUAIL EGG

"oolong tea smoked egg"

"NGOH HIANG"

toh thye san farm stuffed har cheong chicken wing belacan

AH HUA KELONG GREEN LIP MUSSEL

fish paste, laksa sauce, taupok

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"BREAD"

PANDAN WAFFLE

local chicken liver terrine, blue pea-hibiscus jam, apple chutney

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PLATES

KULHBARRA BARRAMUNDI

ulam rajah, nutrinest farm honey

"BAK CHOR MEE NO BAK CHOR NO MEE"

hokkaido scallop, jurong fishery squid

AH HUA KELONG GOLDEN POMPAÑO

30yr shaoxing foam, lardo, roasted fish bone broth

THE OG LABYRINTH CHILI CRAB VER.2014

crab lovers farm soft shell crab, chili crab ice cream, crab foam

"ANG MOH CHICKEN RICE"

toh thye san kampong chicken, popo's chap chye

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SWEET

"ICE KACHANG"

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

BUAH KELUAK PUDDING

gula jawa ice cream, coconut caramel

PETIT FOURS

128

***\$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

