

HOMAGE TO MY SINGAPORE

by Chef Ly Han

WELCOME DISH	"THE LABYRINTH CHILI CRAB" <i>local flower crab, chili crab ice cream</i>
SNACKS	UNCLE WILLIAM'S QUAIL, RUSSIAN CAVIAR <i>"murtabak"</i> HOUSE CURED LAP CHEONG <i>"burnt parts of the claypot rice"</i> BAFUN UNI, KALUGA CAVIAR <i>"3-egg liu sha bao"</i>
PLATES	KULHBARRA BARRAMUNDI <i>ulam rajah, nutrinest farm honey</i> "BAK CHOR MEE NO BAK CHOR NO MEE" <i>hokkaido scallop, jurong fishery squid</i> MOZAMBIQUE LANGOUSTINE <i>homemade oyster sauce, native leaf wrap, jicama</i> AH HUA KELONG GAROUPA <i>homemade fish paste noodles, fish milk, fatt choy</i>
TRIBUTE TO MY GONG GONG & POPO	"AN ODE TO CAIRNHILL STEAKHOUSE" <i>toriyama A4 wagyu striploin, hainanese red wine sauce</i> "ANG MOH CHICKEN RICE" <i>toh thye san kampong chicken, chicken & clam soup</i>
PRE DESSERT	"BREAKFAST CEREAL PRAWN" <i>oatmeal ice cream, 2 ages of shaoxing wine</i>
PALATE CLEANSER	OYSTER PLANT <i>wandering jew, roselle, tropical fruits</i>
SWEET	HOMEMADE ROTI PRATA <i>fossa dark chocolate, roasted baby bananas, condensed milk</i>
TO END	"KAYA, TEH TARIK & EGGS" <i>russian hybrid caviar, authentic hainanese kaya</i>

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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

