

# HOMAGE TO MY SINGAPORE

*by Chef Lg Han*

<b>WELCOME DISH</b>	<b>"THE LABYRINTH CHILI CRAB"</b> <i>local flower crab, chili crab ice cream</i> .....
<b>SNACKS</b>	<b>UNCLE WILLIAM'S QUAIL, RUSSIAN CAVIAR</b> <i>"murtabak"</i>  <b>HOUSE CURED LAP CHEONG</b> <i>"burnt parts of the claypot rice"</i>  <b>BAFUN UNI, KALUGA CAVIAR</b> <i>"3-egg liu sha bao"</i> .....
<b>PLATES</b>	<b>KULHBARRA BARRAMUNDI</b> <i>ulam rajah, nutrinest farm honey</i>  <b>"BAK CHOR MEE NO BAK CHOR NO MEE"</b> <i>hokkaido scallop, jurong fishery squid</i>  <b>AH HUA KELONG GAROUPA</b> <i>homemade fish paste noodles, fish milk, fatt choy</i>
<b>TRIBUTE TO MY GONG GONG &amp; POPO</b>	<b>"AN ODE TO CAIRNHILL STEAKHOUSE" (\$35 SUPPLEMENT)</b> <i>toriyama A4 wagyu striploin, hainanese red wine sauce</i>  <b>"ANG MOH CHICKEN RICE"</b> <i>toh thye san kampong chicken, chicken &amp; clam soup</i> .....
<b>PALATE CLEANSER</b>	<b>OYSTER PLANT</b> <i>wandering jew, roselle, tropical fruits</i>
<b>SWEET</b>	<b>"BREAKFAST CEREAL PRAWN"</b> <i>oatmeal ice cream, 2 ages of shaoxing wine</i>
<b>TO END</b>	<b>"KAYA, TEH TARIK &amp; EGGS"</b> <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

