

HOMAGE TO MY SINGAPORE

by Chef Ly Han

SNACKS

UNCLE WILLIAM'S QUAIL EGG

"oolong tea smoked egg"

"NGOH HIANG"

tothye san farm stuffed harcheongchicken wing belacan

AH HUA KELONG GREEN LIP MUSSEL

fish paste, laksasauce, 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" (\$20 SUPPLEMENT)

hokkaido scallop, jurong fishery squid

AH HUA KELONG GOLDEN POMPANO

30yr shaoxing foam, lardo, roasted fish bone broth

"ANG MOH CHICKEN RICE"

tothye san kampong chicken, popo's chap chye

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SWEET

OYSTER PLANT (\$15 SUPPLEMENT)

wandering jew, roselle, tropical fruits

BUAH KELUAK PUDDING

gulajawa ice cream, coconut caramel

PETIT FOURS

78

*\$25 SUPPLEMENT FOR 5G WINTER 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

