

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 liushabao"</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> "SG STYLE BAK KUT TEH" <i>kin yan farm king oyster mushroom, black winter truffle, mandarin pu-er</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>kagoshima A4 wagyu striploin, hainanese red wine sauce</i> "ANG MOH CHICKEN RICE" <i>toh thye san kampong chicken, chicken mushroom soup</i>
PALATE CLEANSER	OYSTER PLANT <i>wandering jew, roselle, tropical fruits</i>
SWEET	HOME MADE TAU HUAY <i>white pea flower-kombucha syrup, yogurt ice cream, jambu</i>
TO END	"KAYA, TEH TARIK & EGGS" <i>russian hybrid caviar, authentic hainanese kaya</i>

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Wine pairing option \$90
***\$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

