

HOMAGE TO MY SINGAPORE

by Chef Ly Han

WELCOME DISH

UNCLE WILLIAM'S QUAIL EGG & KOMBUCHA
"oolong tea smoked egg"

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SNACKS

CRISPY SHRIMP ROLL
rempah, shrimp floss, local vannamei prawn"

HOUSE CURED LAP CHEONG
"burnt parts of the claypot rice"

BLACK VINEGAR PIG'S TROTTER
jinhua ham, minced pork shoulder, shiitake mushroom

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PLATES

"YU SHENG"
kulhbarra barramundi, ulam rajah, nutrineast farm honey

ABALONE "PEN CAI" (\$35 SUPPLEMENT)
chinese dried shellfish-abalone liver sauce, fatt choy, maitake mushroom, risone

"PEKING STYLE ROASTED QUAIL"
salted chive water, keropok

"CANTO STYLE STEAMED FISH"
nippon farm silver perch, soy sauce caramel, coriander oil, fish collagen "butter"

TRIBUTE TO MY POPO

"ANG MOH CHICKEN RICE"
toh thye san kampong chicken, chicken mushroom soup, black truffle sauce

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PALATE CLEANSER

OYSTER PLANT
wandering jew, roselle, tropical fruits

SWEET

"CNY PASAR MALAM"
sweet corn textures, muah chee, cotton candy

TO END

HOMEMADE NIAN GAO
LOVE LETTER WITH MANDARIN

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Wine pairing option \$90
COMPLIMENTARY SALMON SASHIMI YU SHENG FOR GROUPS OF 5 PAX AND ABOVE

#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

