

# HOMAGE TO MY SINGAPORE

*by Chef Lg Han*

## SNACKS

**UNCLE WILLIAM'S QUAIL EGG**  
*"oolong tea smoked egg"*

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

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

.....

## PLATES

**KULHBARRA BARRAMUNDI**  
*ulam rajah, nutrinest farm honey*

**ABALONE "PEN CAI" (\$30 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, popo's chap chye*

.....

## SWEET

**OYSTER PLANT**  
*wandering jew, roselle, tropical fruits*

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

## TO END

**HOMEMADE NIAN GAO**

**118**

**\*\$25 SUPPLEMENT FOR 5G WINTER TRUFFLE  
COMPLIMENTARY SALMON SASHIMI YU SHENG FOR GROUPS OF 5PAX 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

