

HOMAGE TO MY SINGAPORE

by Chef Lg Han

WELCOME DISH	UNCLE WILLIAM'S QUAIL EGG & KOMBUCHA <i>"oolong tea smoked egg"</i>
SNACKS	CRISPY SHRIMP ROLL <i>rempah, shrimp floss, local vannamei prawn"</i> HOUSE CURED LAP CHEONG <i>"burnt parts of the claypot rice"</i> BLACK VINEGAR PIG'S TROTTER <i>jinhua ham, minced pork shoulder, shiitake mushroom</i>
PLATES	"YU SHENG" <i>kulhbarra barramundi, ulam rajah, nutrineast farm honey</i> ABALONE "PEN CAI" <i>chinese dried shellfish-abalone liver sauce, fatt choy, maitake mushroom, risone</i> "PEKING STYLE ROASTED QUAIL" <i>salted chive water, keropok</i> "CANTO STYLE STEAMED FISH" <i>nippon farm silver perch, soy sauce caramel, coriander oil, fish collagen "butter"</i>
TRIBUTE TO MY GONG GONG & POPO	SUCKLING PIG "BAK KWA" <i>charred bak kwa sauce, pickled old cucumber, sweet potato</i> "ANG MOH CHICKEN RICE" <i>toh thye san kampong chicken, chicken mushroom soup, black truffle sauce</i>
PALATE CLEANSER	OYSTER PLANT <i>wandering jew, roselle, tropical fruits</i>
SWEET	"CNY PASAR MALAM" <i>sweet corn textures, muah chee, cotton candy</i>
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 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

