

# 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

**"HAE BEE HIAM ROLL"**  
*rempah, shrimp floss, blue belly shrimp, ikura*

**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, nutrinest farm honey*

**ABALONE "PEN CAI"**  
*dried shellfish-abalone liver sauce, fatt choy, maitake mushroom, riso*

**"PEKING STYLE ROASTED QUAIL"**  
*uncle william's quail, black truffle, salted gu chye water, bafun uni, keropok*

**"CANTO STYLE STEAMED FISH"**  
*nippon farm silver perch, soy sauce caramel, fish "butter"*

**SUCKLING PIG "BA KWA"**  
*charred bak kwa sauce, pickled old cucumber, sweet potato*

## 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, biskit piring, sorghum*

## TO END

**HOMEMADE NIAN GAO**  
**KUEH KAPIT WITH MARSHMALLOW & PINEAPPLE**

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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

