

# HOMAGE TO MY SINGAPORE

*by Chef Ly Han*

## SNACKS

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

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

**AH HUA KELONG GREEN LIP MUSSEL**  
*fish paste, laksasauce, taupok*

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## "BREAD"

**PANDAN WAFFLE**  
*local chicken liver terrine, blue pea-hibiscus jam, apple chutney*

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## PLATES

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

**"BAK CHOR MEE NO BAK CHOR NO MEE" (\$20 SUPPLEMENT)**  
*hokkaido scallop, jurong fishery squid*

**NIPPON FARM SILVER PERCH**  
*soy sauce caramel, fish "butter", coriander oil, leeks*

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

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## SWEET

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

**HOME MADE TAU HUAY**  
*white pea flower-kombucha syrup, yogurt ice cream, jambu*

## PETIT FOURS

98

**\*\$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

