

HOMAGE TO MY SINGAPORE

by Chef *Ly Han*

WELCOME DISH	"THE LABYRINTH CHILI CRAB" <i>local flower crab, chili crab ice cream</i>
SNACKS	UNCLE WILLIAM'S QUAIL, RUSSIAN HYBRID CAVIAR <i>"murtabak"</i> SEA FARMERS OYSTER, AMUR STURGEON CAVIAR <i>"orh luak"</i> BAFUN UNI, RUSSIAN HYBRID CAVIAR, SALTED EGG <i>"3-egg liushabao"</i>
PLATES	KUHLBARRA BARRAMUNDI <i>ulam rajah, pickled daikon, nutrinest farm honey</i> EDIBLE GARDEN CITY ROJAK <i>12 types of local herbs, stingless bee honey, jackfruit textures, peanut</i> "BAK CHOR MEE NO BAK CHOR NO MEE" <i>hokkaido scallop, jurong fishery squid</i> "TRIBUTE TO AH HUA KELONG" <i>local green lip mussels and lala clams, green papaya, laksa broth</i> AH HUA KELONG GAROUPA <i>homemade fish paste noodles, fish milk, fatt choy, 12 y flor de caña</i>
TO MY GONG GONG & POPO	"AN ODE TO CAIRNHILL STEAKHOUSE" <i>tochigi A4 wagyu striploin, hainanese red wine sauce</i> "ANG MOH CHICKEN RICE" <i>toh thye san kampong chicken, local mushrooms, chicken veloute</i>
PALATE CLEANSER	OYSTER PLANT <i>wandering jew, roselle, tropical fruits</i>
SWEET	"THE CRISPY PART OF THE MIN JIANG KUEH" <i>iranian pistachio ice cream, lemon thyme blackberry coulis, local flowers</i>
TO END	"KAYA, TEH TARIK & EGGS" <i>russian hybrid caviar, authentic hainanese kaya</i>

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Wine pairing \$108
*\$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

