

HOMAGE TO MY SINGAPORE

by Chef Lg Han

SNACKS

UNCLE WILLIAM'S QUAIL EGG

"oolong tea smoked egg"

UNCLE WILLIAM'S QUAIL, RUSSIAN HYBRID CAVIAR

"murtabak"

AH HUA KELONG GREEN LIP MUSSEL

fish paste, laksa sauce, taupok

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PLATES

KUHLBARRA BARRAMUNDI

ulam rajah, pickled daikon, nutrinest farm honey

"BAK CHOR MEE NO BAK CHOR NO MEE"

hokkaido scallop, jurong fishery squid

AH HUA KELONG GAROUPA

homemade fish paste noodles, fish milk, fatt choy, 12 y flor de caña

"AN ODE TO CAIRNHILL STEAKHOUSE" (\$45 SUPPLEMENT)

tochigi A4 wagyu striploin, hainanese red wine sauce

"ANG MOH CHICKEN RICE"

toh thye san kampong chicken, local mushrooms, chicken veloute

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PALATE CLEANSER

OYSTER PLANT

wandering jew, roselle, tropical fruits

SWEET

"THE CRISPY PART OF THE MIN JIANG KUEH"

iranian pistachio ice cream, lemon thyme blackberry coulis, local flowers

TO END

"KAYA, TEH TARIK & EGGS"

russian hybrid caviar, authentic hainanese kaya

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*\$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

