

# HOMAGE TO MY SINGAPORE

*by Chef Ly Han*

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| <b>WELCOME DISH</b>                       | <b>"THE LABYRINTH CHILI CRAB"</b><br><i>local flower crab, chili crab ice cream</i><br>.....   |
| <b>SNACKS</b>                             | <b>UNCLE WILLIAM'S QUAIL, RUSSIAN HYBRID CAVIAR</b><br><i>"murtabak"</i><br><br><b>SEA FARMERS OYSTER, AMUR STURGEON CAVIAR</b><br><i>"orh luak"</i><br><br><b>BAFUN UNI, RUSSIAN HYBRID CAVIAR, SALTED EGG</b><br><i>"3-egg liushabao"</i><br>.....   |
| <b>PLATES</b>                             | <b>KUHLBARRA BARRAMUNDI</b><br><i>ulam rajah, pickled daikon, nutrinest farm honey</i><br><br><b>EDIBLE GARDEN CITY ROJAK</b><br><i>12 types of local herbs, stingless bee honey, jackfruit textures, peanut</i><br><br><b>"BAK CHOR MEE NO BAK CHOR NO MEE"</b><br><i>hokkaido scallop, jurong fishery squid</i><br><br><b>AH HUA KELONG GAROUPA</b><br><i>homemade fish paste noodles, fish milk, fatt choy, 12 y flor de caña</i> |
| <b>TO MY<br/>GONG GONG<br/>&amp; POPO</b> | <b>"AN ODE TO CAIRNHILL STEAKHOUSE" (\$45 SUPPLEMENT)</b><br><i>tochigi A4 wagyu striploin, hainanese red wine sauce</i><br><br><b>"ANG MOH CHICKEN RICE"</b><br><i>toh thye san kampong chicken, local mushrooms, chicken veloute</i><br>.....  |
| <b>PALATE<br/>CLEANSER</b>                | <b>OYSTER PLANT</b><br><i>wandering jew, roselle, tropical fruits</i>  |
| <b>SWEET</b>                              | <b>"THE CRISPY PART OF THE MIN JIANG KUEH"</b><br><i>iranian pistachio ice cream, lemon thyme blackberry coulis, local flowers</i>   |
| <b>TO END</b>                             | <b>"KAYA, TEH TARIK &amp; EGGS"</b><br><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

