

A warm welcome to Labyrinth!

Before beginning your adventure through our gastronomic labyrinth, I would love to introduce our brand of “New Singaporean” cuisine to you.

In short for *a new expression of Singapore cuisine*, New Singaporean cuisine showcases unique flavour combinations whilst staying true to the heritage of not just quintessential Singaporean dishes but also unique traditions and culture of Singapore.

My cooking draws inspiration from my childhood memories and personal anecdotes growing up in Singapore, the bountiful local produce that this tiny island has to offer, as well as my roots as a Hainanese growing up as a kid in my grandfather’s restaurant, Cairnhill Steakhouse, one of Singapore’s first premier Hainanese Style Steakhouses.

I hope you will enjoy your Labyrinth experience as much as I have enjoyed putting the menu together for you!

Bor Gai! (*Thank you in Hainanese*)

Chef LG Han



HOMAGE TO MY SINGAPORE

by Chef *Ly Han*

SIGNATURE	THE LABYRINTH CHILI CRAB LOCAL FLOWER CRAB <i>chili crab ice cream</i>
SNACKS	HAINANESE SATAY 3 CUTS LOCAL PORK ORH LUAK LOCAL OYSTER CAVIAR
ROTI	PR"ATAS" BLACK WINTER TRUFFLE
PLATES	ROJAK 12 TYPES OF LOCAL HERBS FROM EGC <i>jackfruit textures, fermented honey</i> BAK CHOR MEE LOCAL SQUID HOKKAIDO SCALLOP <i>lardo, dried flounder</i> XO FISH NOODLE SOUP AHK PEARL GAROUPA <i>fish paste noodles, 12 yrs aged flor de caña</i>
TRIBUTE TO CAIRNHILL STEAKHOUSE	SHASLIK 48HRS ANGUS SHORTRIB <i>Or</i> SIZZLING PLATE STEAK TOCHIGI A4 WAGYU STRIPLOIN <i>(48 supplement)</i>
PALATE CLEANSER	ICE KACANG OYSTER PLANT <i>wandering jew, roselle</i>
SWEET	CEREAL PRAWN OATMEAL SOFT SERVE <i>2 ages of shaoxing wine, muah chee</i>
TO END	KAYA, TEH TARIK & EGGS CAVIAR <i>authentic hainanese kaya</i>

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Wine pairing 88

#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

