

# HOMAGE TO MY SINGAPORE

*by Chef Lg Han*

## WELCOME DISH

### "MURTABAK"

*russian caviar, uncle william's quail, sour cream*

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## SNACKS

### "ORH LUAK"

*oyster "takoyaki", sambal & egg floss*

### "NGOH HIANG"

*toh thye san farm stuffed chicken wing, har cheong, sambal belacan*

### "LAKSA"

*ah hua kelong mussel, fish paste, laksa leaf oil, tau pok*

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## PLATES

### "YU SHENG"

*kuhlbarra barramundi, ulam rajah, fermented local tomato dressing*

### "ROJAK"

*edible gardens herbs, natural stingless bee honey & jackfruit sorbet*

### "BAK CHOR MEE"

*jurong fishery squid, hokkaido scallop, chinese sweet vinegar*

### "OTAH"

*nippon farm local silver perch, sweet-sour consomme, kaffir lime oil*

### THE OG LABYRINTH CHILI CRAB v2014

*crab lovers farm soft shell crab, chili crab ice cream, crab foam*

### CLAYPOT "ANG MOH" KAMPONG CHICKEN RICE

*hainanese style chap chye, soup*

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## SWEET

### "ICE KACHANG"

*baby "ice cream" mango, fresh coconut milk, shaved coconut ice*

### MANJIMUP BLACK TRUFFLE KUEH LAPIS

*truffle chantilly crème, "teh c siu dai" ice cream*

## PETIT FOURS

178

Wine pairing option \$90

Supplement \$20 for 5g of fresh Manjimup black truffles

#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

