

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

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

THE OG LABYRINTH CHILI CRAB v2014 (\$25 SUPPLEMENT)
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

MANJIMUP BLACK TRUFFLE KUEH LAPIS
truffle chantilly crème, "teh c siu dai" ice cream

PETIT FOURS

128

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

