

THE SIGNATURE CREATIONS OF CHEF LG HAN PAIRED WITH THE WINES OF NAPA VALLEY

Date : 29 September 2021, Wednesday
Time : From 7pm
Venue : Labyrinth | 8 Raffles Ave, #02 - 23, Singapore 039802
Price : \$254.40++ (Citi Prestige/ULTIMA Cards) | \$270.30++ (Other Citi Credit Cards)
\$318.00++ (Other Payment Modes)
Dress Code : Smart Casual

MENU

WELCOME DISH

"THE LABYRINTH CHILI CRAB"
local flower crab, chili crab ice cream



SNACKS

MANJIMUP BLACK TRUFFLE, WHIPPED CURRY LARDO
"pr-atas"

SSEmAo kFeAdR Me ERS OYSTER, AMUR STURGEON CAVIAR, BAFUN UNI
"orh luak"

3 CUT LOCAL PORK, NASI ULAM "ONIGIRI"
"hainanese style pork satay"



PLATES

KUHLBARRA BARRAMUNDI
ulam rajah, pickled daikon, nutrinest farm honey

EDIBLE GARDEN CITY ROJAK
12 types of local herbs, stingless bee honey, jackfruit textures, peanut

"BAK CHOR MEE NO BAK CHOR NO MEE"
hokkaido scallop, jurong fishery squid

"TRIBUTE TO AH HUA KELONG"
local green lip mussels and lala clams, green papaya, laksa broth

AH HUA KELONG GAROUPA
homemade fish paste noodles, fish milk, fatt choy, 12 y flor de caña

"AN ODE TO CAIRNHILL STEAKHOUSE"
tochigi A4 wagyu striploin, hainanese red wine sauce

"ANG MOH CHICKEN RICE"
toh thye san kampong chicken, local mushrooms, chicken velouté



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



FEATURED WINES

2018 Honig Sauvignon Blanc, Napa Valley
2019 Caymus White Wine, Conundrum
2019 Caymus Chardonnay Reserve (by Mer Soleil) Santa Lucia Highlands
2017 Truchard Vineyards Pinot Noir, Estate, Carneros, Napa Valley
2019 Caymus Cabernet Sauvignon, Napa Valley

**Menu and alcohol details accurate as at 6 September 2021 & subject to changes.*