

A GASTRONOMIC ADVENTURE WITH OCBC CARDS

by Chef *Ng Han*

SNACKS

OOLONG TEA EGG

uncle william's quail egg

"NASI LEMAK" CHEONG FUN

chicken skin, ikan bilis & egg yolk gel

HEARTLAND WAFFLE

local duck liver pate & goji berry jam

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PLATES

"ANG MOH" CHICKEN RICE

home-milled rice flour, grandma's chili sauce & braised chicken

OCBC SPECIAL: "OTAH" PERCH

local farmed silver perch, kaffir lime leaf oil & "tom yum" broth

INDONESIAN PORK COLLAR

char siew, mixed grains, kale & pickled bak choy

Or

TOH THYE SAN FARM FRENCH POULET (\$10 SUPPLEMENT)

cantonese style roast chicken, glutinous rice & freedom farm egg yolk

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PALATE CLEANSER

CLAM LEAF SNOW

rosella meringue & textures of grapes

SWEET

CRISTAL DE CHINE CAVIAR

kaya ice cream & Sing Hong Loong toast

FESTIVE

PETIT FOURS*

*SEASONAL TREATS

\$68

VOYAGE CARDMEMBERS' EXCLUSIVE

Voyage Cardmembers' Exclusive

Enjoy one bottle of corkage waiver per table (U.P. \$550++)

#RESTAURLABYRINTH

Payment must be made with an OCBC Credit/Debit Card. 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. T&Cs apply.

— EXCLUSIVELY FOR ALL OCBC CREDIT/DEBIT CARDMEMBERS —

