

# KYNN

Modern Asian Dining

October '25

IG: @kynnrestaurant

W: thelabradorhouse.com

## EXECUTIVE LUNCH

3-COURSE (68\*\*) | 4-COURSE (88\*\*)

FOR THE  
TABLE

**Miso Sesame Sourdough** ⑤  
Seaweed Butter

STARTER

*Choice of One  
(Two for  
4-Course)*

**Citrus-Cured Amberjack**  
Shiso Oil, Micro Herbs, Shiso Dressing

**Confit Duck Salad**  
Mizuna, Seaweed Crouton, Rice Vinegar Dressing

**Baby Beetroot Salad** ⑤  
Chilled Silken Tofu, Pine Nuts,  
Sesame Konbu Dressing

**Warm Winged Bean Salad** ⑤  
Tempeh, Natto, Micro Coriander, Cabe Ijo

*Supplement  
(+16)*

**Crab Salad**  
Gem Lettuce, Nori Cracker, Pickled Myoga

MAIN

*Choice of One*

**Ibérico Pork Jowl**  
Romanesco, Oyster Mushroom,  
Pommery Mustard Yellow Wine Sauce

**Sustainable Sea Bass**  
Bi-Coloured Corn, Sambal Ijo, Citrus Emulsion Sauce

**Maitake Mushroom** ⑤  
Mountain Yam, Quinoa, Konbu Dressing

*Supplement  
(+25)*

**Australian Hanwoo Striploin MBS 4-5**  
Winged Bean, Tempeh, Rawon Sauce

DESSERT

*Choice of One*

**Buah Keluak Ice Cream** ⑤  
Chocolate Crumble, Lotus Chip

**Strawberry Cheesecake** ⑤  
Candied Pistachio

⑤ VEGETARIAN

All prices are subject to 10% service charge  
and prevailing government tax in Singapore dollars.