

MAINS *Artfully balanced creations*

EGGPLANT & OKRA	20
Asian Spices, Mountain Yam Rice & Cucumber Chickpea Salad (V)	
KAMPOT PEPPER CHICKEN	21
Red Pepper Mushroom Sauce, Sesame-Marinated Celtuce, Wheat Noodles, Myoga Herbs Salad	
SAMBAL IJO PORK	26
Winged Beans, Mountain Yam Rice & Cucumber Chickpea Salad (S)	
ASIAN HERB SALMON	27
Thai Relish Dressing, Herbs Salad, Sesame-Marinated Celtuce, Wheat Noodles, Cucumber Chickpea Salad	
AUSTRALIAN HANWOO BEEF	36
Ginseng Beef Sauce, Okra, Mountain Yam Rice, Myoga Herbs Salad	

SIDES *Artisanal bites designed for sharing*

LAKSA LEAF PRAWN TOAST	9
with Sesame, Green Curry Dip	
OYSTER BAO 3 PIECES	11
with Lotus Root	
CHARCOAL POPIAH	11
with Sambal Ijo Chicken, Winged Beans, Tempeh & Pomelo (S)	
STUFFED GAI YANG CHICKEN WINGS 2 PIECES	11
with Spiced Prawn & Chicken Filling, Burnt Lime Wedge	
NAM JIM GLASS NOODLE SALAD	12
Tossed With Nam Jim Sesame Dressing, Crushed Peanuts, Asian Vegetables (V) - Add Tiger Prawns + \$6	
SACHA CHICKEN TSUKUNE	15
Sacha Sauce, Cured Egg Yolk, Okra	

DESSERTS *Sweet Treats*

MANGO & SNOW PEAR SPRING ROLLS	8
MONAKA TARTS 3 PIECES	8
*Contain Seeds	

(V) - Vegetarian (S) - Spicy

For any dietary restrictions, please let us know ahead of time.
Looking forward to seeing you soon at Labrador House!

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