

KYNN

Modern Asian Dining

IG: @kynnrestaurant
W: thelabradorhouse.com

October '25

STARTERS	Miso Sesame Sourdough ① Seaweed Butter	8	TO SHARE	Maitake Mushroom ① Mountain Yam, Quinoa, King Oyster Mushroom, Seaweed Dressing	32	
	Jade Dumplings ① Vegetables, Beancurd, Red Date	10		Chicken Thigh Chives, Maitake Mushroom, Kampot Red Peppercorn Beurre Blanc	35	
	Oyster Pork Bao Lotus Root, Golden Chives	12		Sustainable Sea Bass Micro Herbs, Sambal Ijo, Citrus Emulsion Sauce	48	
	Warm Winged Bean Salad ① Tempeh, Natto, Micro Coriander, Cabe Ijo	16		Ibérico Pork Jowl Romanesco, Oyster Mushroom, Pommery Mustard Yellow Wine Sauce	48	
	Baby Beetroot Salad ① Chilled Silken Tofu, Pine Nuts, Sesame Konbu Dressing	17		Australian Hanwoo Striploin MBS 4-5 Winged Bean, Tempeh, Rawon Sauce	62	
	Confit Duck Salad Mizuna, Seaweed Crouton, Rice Vinegar Dressing	18		Deep Sea Red Crab Pincers White Curry, Curry Leaves, Chilli Oil	74	
	Asian Pancake Pickled Mussels, Seaweed, Potato	18		SWEETS	Spring Rolls ① Mango, Snow Pear, Pomelo	12
	Citrus-Cured Hamachi Shiso Oil, Micro Herbs, Shiso Dressing	22			Buah Keluak Ice Cream ① Chocolate Crumble, Lotus Chip	14
	Crab Salad Gem Lettuce, Nori Cracker, Pickled Myoga	26			Strawberry Cheesecake ① Candied Pistachio	14

① VEGETARIAN

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