



Thank you for joining us at Morsels.

At Morsels, we craft each dish with sweet, sour, salty, bitter, umami, a touch of seasons, utilizing the ancient art of fermentation, curing, aging and an understanding of traditional chinese medicine.

Our sharing menu breaks down the barriers of my dish and your dish, but really enjoy the moments of dining together.

It is our way of how we would like you to enjoy your meal at ours.

Simply agree with your dining companion which menu you would like to go for and the dishes you would like to enjoy, as it will be shared with the whole table.

Dietary restrictions or allergies?
We'll make exceptions and take care of that!

Dining alone, not to worry we got you covered.

Sit back, relax, and enjoy our space.
Eat, drink and be nourished.

Cheers,

Petrina Loh
Chef Owner

&

Team Morsels



DINNER MENU

SHARING MENU

85	per pax	[2 snacks 4 smalls 1 carbs 1 main 1 dessert]
115	per pax	[3 snacks 5 smalls 1 carb 2 mains 1 dessert]
135	per pax	Omakase [14-courses]
*5 glass wine pairing available at 100		
75	per pax	5-Course Vegetarian Menu (individual course)

SNACKS

Seasonal Oyster | grapefruit shrub, peach kosho
Rendang Beef Tartare | cured egg yolk, pulut hitam cracker
Baby Squid Jelly | fermented celery, homemade fish floss
Daikon Cake | puffed rice kailan furikake, tare sauce

SMALL PLATES

Cured Kuhlbarra Barramundi | preserved lemon dashi, ikura, buckwheat
Burrata | fermented heirloom tomato, tomato water vinaigrette, charcoal cracker
Wild Sri-Lankan Tiger Prawns | watermelon gazpacho, achiote wooster oil, radish +5
Pork Jowl Char Siew | tellin clam, homemade vadouvan, lentils
Beef Tongue | padron yogurt sauce, mustard vegetable, crispy noodle +5
White Eggplant | french beans nori tsukudani, pickled beancurd, white tahini
Quail | rutabaga "thousand island" slaw, black dog foam
Venus Clams | fig chicken broth, cabbage kimchi, pickle wakame

CARBS

Jicama | sprouted mung beans mixed grains, 64c egg, hawthorn tea
House-poached Octopus | squid ink risotto, salted egg sauce, tobiko
Aged Duck Breast | rice cake, homemade chye poh, chinese chives
Firecracker Duroc Pulled Pork | shell pasta, habanero pesto (spicy), sour cream

MAINS

Cordycep Chicken | baby corn kimchi, ang chow glutinous rice, cordycep flower sauce
Primrose Farms Pork Loin | pickled fungus, pancetta farro, fermented carrot puree
Sustainable Catch | yuzu mole verde, barley, fish fumet +8
Toriyama Wagyu Chuck Roll | petai ume sambal, whipped potato, cincalok emulsion +20
Stockyard Black Angus Short Rib | koji wasabi, sweet potato puree, ume beef jus +15

DESSERT

Southern Apricot Kernel Milk Panna Cotta | honey cake, peach compote
Jackfruit Banana Cake | mugi miso meringue, santarem chocolate sauce
Morsels' Signature Tiramiso | milo, plantation dark rum +5

Please note that all prices re subjected to tax and service charges.