



## LUNCH MENU

### SHARING MENU

- 45 [1 snack 1 small 1 carb 1 main 1 dessert]
- 65 [2 snacks 2 smalls 1 carb 1 main 1 dessert]
- 95 Omakase

*\*wine pairing available*

- 45 3-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

### 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  
 White Eggplant | french beans nori tsukudani, pickled beancurd, white tahini  
 Venus Clams | fig chicken broth, cabbage kimchi, pickle wakame

### CARBS

House-poached Octopus | squid ink risotto, salted egg sauce, tobiko  
 Firecracker Duroc Pulled Pork | shell pasta, habanero pesto (spicy), sour cream  
 Aged Duck Breast | rice cake, homemade chye poh, chinese chives  
 Noodle of the week

### MAINS

Cordyceps Chicken | baby corn kimchi, ang chow glutinous rice, cordyceps 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

### DESSERT

Southern Apricot Kernel Milk Panna Cotta | honey cake, peach compote  
 Morsels' Signature Tiramiso | milo, diplomatico añejo rum +5

Please note that all prices are per person pricing and are subjected to tax and service charges.



## WEEKLY ROTATING NOODLE SET

Being very Asian at heart, we present to you a weekly rotating noodle set of various Asian inspired noodle dishes, which we serve with a special appetiser of the week.

### PORK JOWL CHAR SIEW WONTON MEE

primrose farms pork jowl char siew | herbal soya sauce  
 pork kimchi wonton | wonton noodle | jalapeño chili sauce

### AGED DUCK BREAST MAZEMEN

herbal duck gyoza | miso soy broth  
 szechuan pickle cucumber | hakata ramen | szechuan chili oil

### WILD SRI-LANKAN PRAWNS LAKSA

pink peppercorn chicken ham | ajitsuke quail egg  
 turmeric pickled long beans | laksa noodles | laksa powder

### LANZHOU STYLE BEEF NOODLE

grilled 1824 beef flank | stuffed beef treasure parcel  
 daikon kimchi | rice stick noodles | sate chili

28/set

*\*please check with your server which noodles we are currently serving*

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