



Welcome to 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.

Can't decide and want the full experience?
Get the omakase!

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 SET MENU

85 per pax [2 snacks 4 smalls 1 carbs 1 main 1 dessert]
**with supplement*

115 per pax [3 snacks 5 smalls 1 carb 1 main 1 dessert]
**no supplement*

OMAKASE

135 per pax | 5-glass wine pairing available at 100

SNACKS

Seasonal Oyster

green mango shrub, green mango pickle

Aka Ebi Tartare

fermented avocado, yellow lentil cracker

Fermented Mushroom Broth

foie gras corn bread, curry leaf oil

Crispy Beef Tripe

black garlic ranch, pickled red onion

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

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

—> please turn over



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SMALL PLATES

Hokkaido Scallop Carpaccio

larb vinaigrette, burnt coconut cream, ikura, puffed forbidden rice

Burrata

salt-baked heirloom beets, endive, beet sauce, sunflower seeds

Wild Sri-Lankan Tiger Prawns

scarmoza sweet potato, pistachio yogurt, winter-melon, honey mustard +5

Korean Live Abalone

pork belly, soy dashi, asian pear salsa, braised beancurd skin +8

Beef Tongue

green chutney, ruby chocolate sauce, burnt rice, luffa +5

Cauliflower

tea leaf pesto salad, barley, black tahini, garlic chips

Venus Clams

fig chicken broth, cabbage kimchi, pickle wakame

Mottainai Lamb Riblets

pineapple kimchi glaze, pa bo chye, pulled lamb, lacto sweet potato

CARBS

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

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MAINS

Lacto Organic Chicken

dakhanmari broth, gochujang onion jam, glutinous rice, hispi baek kimchi

Kurobuta Pork Collar

milk sauce, goji berry jam, broccolini, fermented iceberg lettuce

**pork served pink*

Sustainable Catch

soto foam, soto jus, tricolor quinoa, honshimeiji mushroom +8

Toriyama Wagyu Chuck Roll

rose apple chutney, sunchoke torta, veg demi-glace, malabar spinach +20

Stockyard Black Angus Short Rib

koji wasabi, sweet potato puree, ume beef jus +15

DESSERT

Sake Kasu Milk Panna Cotta

strawberry rhubarb compote, pandan oil, rice crispy, pickled black radish

Caraway Lemon Cake

macerated lemon, whipped cream, brown butter granola, pickled fennel

Morsels' Signature Tiramiso

milo, plantation dark rum +5

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VEGETARIAN DINNER MENU

Sweet Potato 3 Ways
shoyu honshimeiji, puffed amaranth

Wild Mushroom Arancini
dijon aioli, mushroom powder

Zucchini Pancake
ume ricotta, lime gel

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Burrata
salt-baked heirloom beets, endive, beet sauce, sunflower seeds

Cauliflower
tea leaf pesto salad, barley, black tahini, garlic chips

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Young Jackfruit
'char siew' sauce, jackfruit kimchi, tau kwa, spring vegetables

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Amaranth Lemon Cake
macerated lemon, lemon gel, pickled fennel, brown butter granola

75/person
7-course vegetarian menu

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