



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



LUNCH MENU

SHARING SET MENU

45 per pax [1 snacks 1 small 1 carbs 1 main 1 dessert]

65 per pax [2 snacks 2 smalls 1 carb 1 main 1 dessert]

OMAKASE

95 per pax | 3-glass wine pairing available at 55

SNACKS

Seasonal Oyster
green mango shrub, green mango pickle

Aka Ebi Tartare
fermented avocado, yellow lentil cracker

Crispy Beef Tripe
black garlic ranch, pickled red onion

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

Venus Clams
fig chicken broth, cabbage kimchi, pickle wakame

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

*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



LUNCH MENU

SHARING SET MENU

45 per pax [1 snacks 1 small 1 carbs 1 main 1 dessert]
 65 per pax [2 snacks 2 smalls 1 carb 1 main 1 dessert]

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

Noodle of the Week

MAINS

Lacto Organic Chicken
 dakanmari 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

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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WEEKLY ROTATING NOODLE SET LUNCH

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

DUCK-KUT-TEH
 slow-cooked duck leg | triple pepper broth
 shredded duck cigar | mee sua | sambal kecap

WILD SRI-LANKAN PRAWNS CURRY TOM YUM
 homemade thai fishcake | 64c egg
 corn kimchi | mung bean thread | haba-chu chili

MORSELS DRY BEEF NOODLE
 grilled 1824 beef flank | peanut brittle
 pickled spring onion | laksa noodle | cincalok calamansi chili

28/set

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

Add on:

DESSERT

Sake Kasu Milk Panna Cotta
 strawberry rhubarb compote, pandan oil, rice crispy, pickled black radish +4

Caraway Lemon Cake
 macerated lemon, whipped cream, brown butter granola, pickled fennel +4

Morsels' Signature Tiramiso
 milo, plantation dark rum +6

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VEGETARIAN LUNCH MENU

Zucchini Pancake
ume ricotta, lime gel

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

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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

45/person
4-course vegetarian menu

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