



**SUNDAY LUNCH
ALA CARTE MENU**

SNACKS

Seasonal Oyster green mango shrub, green mango pickle	6/pc or 30/half dz
Aka Ebi tartare fermented avocado, lentil cracker	7/pc
Crispy Beef Tripe black garlic ranch, red onion pickle	8/pc
Wild Mushroom Arancini dijon aioli, mushroom powder*	6/pc

SMALL PLATES

Hokkaido Scallop Carpaccio larb vin, burnt coconut cream, puffed forbidden rice	18
Burrata salt-baked heirloom beets, endive, beet sauce, sunflower seeds*	18
Wild Sri-Lankan Tiger Prawns scamoza sweet potato, pistachio yogurt, wintermelon	24
Live Korean Abalone pork belly, soy dashi, asian pear salsa	24
Mottainai Lamb Rib pineapple kimchi glaze, pa bo chye, lacto sweet potato	20
Venus Clams fig chicken broth, cabbage kimchi, pickle wakame	22

CARBS

House-poached Octopus squid ink risotto, salted egg sauce, tobiko	28
Firecracker Duroc Pulled Pork shell pasta, habanero pesto (spicy), sour cream	28
Aged Duck Breast rice cake, homemade chye poh, chinese chives	26
Noodle of the week	14 (half ptn) / 24

MAINS

Lacto Organic Chicken dakhanmari broth, gochujang onion jam, glutinous rice	30
Kurobuta Pork Collar milk sauce, goji berry jam, broccolini	32
Young Jackfruit 'char siew sauce', jackfruit kimchi, tau kwa, spring vegetables*	30
Sustainable Catch soto foam, soto sauce, tricolor quinoa	32
Toriyama Wagyu Chuck Roll rose apple chutney, sunchoke torta, malabar spinach	55

DESSERT

Sake Kasu Panna Cotta strawberry rhubarb compote, pandan oil, rice crispy*	14
Caraway Lemon Cake macerated lemon, whipped cream, brown butter granola*	12
Morsels' Signature Tiramiso milo, diplomatico añejo rum*	16
Omakase (8-courses)	85

*vegetarian

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



**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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