



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  
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

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 MA RA MEN  
braised beancurd skin | trio pepper crispy cake  
yuzu pickled kelp | hakata ramen | fermented sakura ebi mala sauce

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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