



BAR SNACKS & SWEETS

Seasonal Oyster mangosteen shrub, coconut buttermilk	6/pc or 30/ half dz
House-marinated Sicilian Green Olives (v)	8
Mekajiki Belly black garlic kasu vinaigrette, kaiso candlenut crunch	18
Burrata parsnip, barlett pear, green goddess (v)	12
Wild-Sri Lankan Prawns green curry lentils, curry vinaigrette, green apple	12
Rutabaga red cabbage torta, red potato, red cabbage sauce (v)	12
Steamed Venus Clams dried fig chicken broth, homemade kimchi	16
Mottainai Lamb Char Siew celeriac grits, curry lemon oil, vadouvan glaze	22
Tofu Larb shirataki noodles, coconut galangal sauce, spring onion oil (v)	22
Aged Duck Breast rice cake, homemade chye poh, pickled lily stem	16
Firecracker Duroc Pulled Pork shell pasta, habanero pesto, sour cream	18
Sustainable Catch salsify, miso corn barley, egg drop sauce	26
Lacto Organic Chicken king oyster mushroom, multigrain, coffee gobo nage	24
Sakura Pork kabocha pulled pork, kabocha kimchi, green hottie vin	24
Kohlrabi fermented portobello, multigrain, tofu mousse	22
Rooibos Purin blood orange ginseng honey, blood orange, puffed sorghum	14
Morsels' Signature Milo Tiramiso milo, saratoga dark rum	16