



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
mangosteen shrub, coconut buttermilk

Duck Liver Mousse
jujube date cake, yuzu daikon pickle

Fish Laver Cracker
shio koji tofu mousse, katsuoboshi

Beef Tongue Spam Tartare
charcoal cong yu bing, fermented celtuce

*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

Mekajiki Belly

black garlic kasu vinaigrette, tobiko, kaiso candlenut crunch

Burrata

parsnip, barlett pear, green goddess

Wild Sri-Lankan Tiger Prawns

green curry lentils, compressed green apple, belinjo cracker

Venison

squid noodles, kale potatoes, green oil

Hokkaido Scallop

pork belly, fermented sunchoke puree, tamarillo jus

Rutabaga

red cabbage torta, red potato, red cabbage sauce

Venus Clams

fig chicken broth, cabbage kimchi, pickle wakame

Mottainai Lamb Knuckle

celeriac polenta, vadouvan glaze, curry lemon oil

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

brusselkraut, multigrain, king oyster mushroom, coffee gobo nage

Sakura Pork

kabocha kimchi, green hottie vinaigrette, kabocha pulled pork, jus

*pork served pink

Sustainable Catch

salsify, miso corn barley, sweet potato leaf, egg drop sauce +8

Toriyama Wagyu Chuck Roll

cherry kimchi, spinach ohitashi, soba oko, sarsaparilla herbal jus +20

Stockyard Black Angus Short Rib

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

DESSERT

Rooibos Purin

blood orange ginseng honey, blood orange, puffed sorghum

Black Forest

cherry espuma, kirsch cherry, meringue

Morsels' Signature Tiramiso

milo, saratoga dark rum +5

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