



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
mangosteen shrub, coconut buttermilk

Duck Liver Mousse
jujube date cake, yuzu daikon pickle

Beef Tongue Spam Tartare
charcoal cong yu bing, fermented celtuce

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

Hokkaido Scallop
pork belly, fermented sunchoke puree, tamarillo jus

Venus Clams
fig chicken broth, cabbage kimchi, pickle wakame

Mottainai Lamb Knuckle
celeriac polenta, vadouvan glaze, curry lemon oil

*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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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
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, sarsaprilla herbal jus +20

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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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

Rooibos Purin
blood orange ginseng honey, blood orange, puffed sorghum +4

Black Forest
cherry espuma, kirsch cherry, meringue +4

Morsels' Signature Tiramiso
milo, saratoga dark rum +6

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