



**SUNDAY LUNCH  
ALA CARTE MENU**

SNACKS

Seasonal Oyster   mangosteen shrub, coconut buttermilk	6/pc or 30/half dz
Duck Liver Mousse   jujube cake, yuzu daikon pickle	10/2pc
Beef Tongue Spam Tartare   charcoal cong yu bing, fermented celtuce	10/2pc

\*vegetarian braised celeriac option available

SMALL PLATES

Mekajiki Belly   black garlic kasu vinaigrette, tobiko, kaiso candlenut crunch	18
Burrata   parsnip, barlett pear, green goddess*	18
Wild Sri-Lankan Tiger Prawns   green curry lentils, compressed apple, belinjo cracker	24
Hokkaido Scallop   pork belly, fermented sunchoke puree, tamarillo jus	24
Mottainai Lamb Knuckle   celeriac polenta, vadouvan glaze, curry lemon oil	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
Tofu Larb   garlic chives, coconut galangal sauce, spring onion oil*	22
Noodle of the week	14 (half ptn) / 24

MAINS

Lacto Organic Chicken   brusselkraut, multigrain, coffee gobo nage	30
Sakura Pork   kabocha kimchi, green hottie vinaigrette, kabocha pulled pork	32
Kohlrabi   fermented portobello, tofu mousse, multigrain*	26
Sustainable Catch   salsify, miso corn barley, egg drop sauce	32
Toriyama Wagyu Chuck Roll   cherry kimchi, soba oko, sarsaparilla herbal jus	55

DESSERT

Rooibos Purin   blood orange ginseng honey, blood orange, puffed sorghum*	14
Black Forest   cherry espuma, kirsch cherry, meringue*	14
Morsels' Signature Tiramiso   milo, saratoga 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.



**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  
macarated lemon, whipped cream, brown butter granola, pickled fennel +4

Morsels' Signature Tiramiso  
milo, plantation dark rum +6

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Please note that all prices are subjected to tax and service charges.