



## MORSELS TAKEAWAY

### EXPRESS NOODLE TAKEAWAY

#### NOODLE OF THE WEEK

\$24

16/06/20 - 21/06/20

#### MORSELS PORK JOWL CHAR SIEW WONTON MEE

primrose farms pork jowl char siew, herbal soya sauce pork kimchi wonton  
wonton noodle, jalapeño chili sauce

23/06/20 - 28/06/20

#### DUCK-KUT-TEH

slow-cooked duck leg, triple pepper broth shredded duck cigar  
mee sua, sambal kecap

30/6/20 - 05/07/20

#### WILD SRI-LANKAN PRAWNS MA RA MEN

braised beancurd skin, trio pepper crispy cake, yuzu pickled kelp,  
hakata ramen, fermented sakura ebi mala sauce

07/07/20 - 12/07/20

#### MORSELS DRY BEEF NOODLE

grilled 1824 beef flank, peanut brittle  
pickled spring onion, laksa noodle, cincalok calamansi chili

### EXPRESS BENTO BOX

\$25

#### STOCKYARD ANGUS RUMP RENDANG

raita, bittergourd pickle, potato lyonnaise, healthy rice

#### CHICKEN THIGH ALA PLANCHA

fusili aglio olio, 64c egg, baby potato salad, kimchi

#### IBERICO PORK LOIN

miso garlic vegetables, egg torta, white pork jus, healthy rice

#### KUHLBARRA BARRAMUNDI

basil nori pesto, soba, apple salad, cabbage kasu pickles

#### GRILLED TOFU (V)

cauliflower, oyster mushrooms, healthy rice, egg torta

### TACO THURSDAYS

\$15

Weekly Special Tacos (2 tacos in one set)

\*available both for lunch & dinner



## MORSELS TAKEAWAY

### LUNCH

#### EXPRESS MORSELS 3-COURSE CLASSIC LUNCH SET

\$35

#### STEAMED VENUS CLAMS

dried fig chicken broth, homemade kimchi, pickled wakame, baguette

#### CHARRED HOUSE POACHED OCTOPUS

squid ink koshikari pearl rice risotto, salted egg sauce, tobiko, alfalfa  
or

#### FIRECRACKER DUROC PULLED PORK

shell pasta, habanero pesto, sour cream, spring onions

#### MORSELS SIGNATURE MILO TIRAMISO

milo, shiro miso, saratgoa dark rum

#### BUILD YOUR OWN LUNCH MENU

EXPRESS 3-COURSE (1 small, 1 carb or main, 1 dessert) \$32

4-COURSE (1 small, 1 carb, 1 main, 1 dessert) \$40

#### SMALLS

Wild Sri-Lankan Tiger Prawns | green curry lentils, compressed green apple, belinjo cracker

Rutabaga | red cabbage torta, red potato, red cabbage sauce

Steamed Venus Clams | dried fig chicken broth, homemade kimchi, pickled wakame

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

#### CARBS

Charred House-poached Octopus | squid ink pearl rice risotto, salted egg sauce, tobiko

Firecracker Duroc Pulled Pork | shell pasta, habanero pesto (spicy), sour cream

Aged Duck Breast | rice cake, homemade chye poh, chinese chives

#### MAINS

Lacto Organic Chicken | brusselkraut, multigrain, king oyster mushroom, coffee gobo nage

Sustainable Catch | salsify, miso corn barley, sweet potato leaf, egg drop sauce

Sakura Pork | kabocha kimchi, green hottie vinaigrette, kabocha pulled pork, jus

Toriyama Wagyu Chuck Roll | cherry kimchi, spinach ohitashi, soba oko, sarsaprilla herbal jus +20

#### DESSERTS

Rooibos Purin | blood orange ginseng honey, blood orange, puffed sorghum

Morsels' Signature Tiramiso | milo, saratoga dark rum +5



## MORSELS TAKEAWAY

### DINNER

#### EXPRESS MORSELS 4-COURSE CLASSIC DINNER SET

\$58

#### STEAMED VENUS CLAMS

dried fig chicken broth, homemade kimchi, pickled wakame, baguette

#### CHARRED HOUSE POACHED OCTOPUS

squid ink koshikari pearl rice risotto, salted egg sauce, tobiko, alfalfa  
or

#### FIRECRACKER DUROC PULLED PORK

shell pasta, habanero pesto, sour cream, spring onions

#### STOCKYARD ANGUS BEEF SHORT RIB

shell pasta, habanero pesto, sour cream, spring onions

#### MORSELS SIGNATURE MILO TIRAMISO

milo, shiro miso, saratgoa dark rum

#### BUILD YOUR OWN DINNER MENU

EXPRESS 4-COURSE (2 small, 1 carb or main, 1 dessert) \$48

### SMALLS

Wild Sri-Lankan Tiger Prawns | green curry lentils, compressed green apple, belinjo cracker

Hokkaido Scallop | pork belly, fermented sunchoke puree, tamarillo jus

Venison | squid noodles, kale potatoes, green oil

Rutabaga | red cabbage torta, red potato, red cabbage sauce

Steamed Venus Clams | dried fig chicken broth, homemade kimchi, pickled wakame

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

### CARBS

Charred House-poached Octopus | squid ink pearl rice risotto, salted egg sauce, tobiko

Firecracker Duroc Pulled Pork | shell pasta, habanero pesto (spicy), sour cream

Aged Duck Breast | rice cake, homemade chye poh, chinese chives

### MAINS

Lacto Organic Chicken | brusselkraut, multigrain, king oyster mushroom, coffee gobo nage

Sustainable Catch | salsify, miso corn barley, sweet potato leaf, egg drop sauce +5

Sakura Pork | kabocha kimchi, green hottie vinaigrette, kabocha pulled pork, jus

Toriyama Wagyu Chuck Roll | cherry kimchi, spinach ohitashi, soba oko, sarsaprilla herbal jus +20

Stockyard Black Angus Short Rib | koji wasabi, sweet potato puree, ume beef jus +15

### DESSERTS

Rooibos Purin | blood orange ginseng honey, blood orange, puffed sorghum

Morsels' Signature Tiramiso | milo, saratoga dark rum +5



## MORSELS TAKEAWAY

### DINNER

#### BUILD YOUR OWN DINNER MENU

- 2 PAX 5-COURSE DINNER (2 smalls, 1 carb, 1 main, 1 dessert) \$110
- 2 PAX 8-COURSE DINNER (4 smalls, 2 carbs, 1 main, 1 dessert) \$140
- 4 PAX 5-COURSE DINNER (2 smalls, 1 carb, 1 main, 1 dessert) \$220
- 4 PAX 8-COURSE DINNER (4 smalls, 2 carbs, 1 main, 1 dessert) \$280
- 2 PAX OMAKASE (9-course) \$180
- 4 PAX OMAKASE (9-course) \$360

#### CHOOSE FROM THIS MENU

##### SMALL

- Wild Sri-Lankan Tiger Prawns | green curry lentils, compressed green apple, belinjo cracker
- Hokkaido Scallop | pork belly, fermented sunchoke puree, tamarillo jus
- Venison | squid noodles, kale potatoes, green oil
- Rutabaga | red cabbage torta, red potato, red cabbage sauce
- Steamed Venus Clams | dried fig chicken broth, homemade kimchi, pickled wakame
- Mottainai Lamb Knuckle | celeriac polenta, vadouvan glaze, curry lemon oil

##### CARB

- Charred House-poached Octopus | squid ink pearl rice risotto, salted egg sauce, tobiko
- Firecracker Duroc Pulled Pork | shell pasta, habanero pesto (spicy), sour cream
- Aged Duck Breast | rice cake, homemade chye poh, chinese chives

##### MAIN

- Lacto Organic Chicken | brusselkraut, multigrain, king oyster mushroom, coffee gobo nage
- Sustainable Catch | salsify, miso corn barley, sweet potato leaf, egg drop sauce +10/20
- Sakura Pork | kabocha kimchi, green hottie vinaigrette, kabocha pulled pork, jus
- Toriyama Wagyu Chuck Roll | cherry kimchi, spinach ohitashi, soba oko, sarsaprilla herbal jus +40/80
- Stockyard Black Angus Short Rib | koji wasabi, sweet potato puree, ume beef jus +30/60

##### DESSERT

- Rooibos Purin | blood orange ginseng honey, blood orange, puffed sorghum
- Morsels' Signature Tiramiso | milo, saratoga dark rum



## MORSELS TAKEAWAY

### VEGETARIAN

#### VEGETARIAN EXPRESS 3-COURSE LUNCH SET

\$32

Tofu Larb | shirataki noodles, coconut galangal sauce, spring onion oil

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Kohlrabi | fermented portobello mushroom, multigrain, homemade marmite sauce

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Blood Orange Banana Cake | macerated blood orange, banana coconut yogurt, pecan granola

\*gluten free & vegan

#### VEGETARIAN EXPRESS 4-COURSE DINNER SET

\$45

Olive Panisse | mushroom caramel, sweet potato, monkey head mushroom

or

Rutabaga | red cabbage torta, red potato, red cabbage sauce

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Tofu Larb | shirataki noodles, coconut galangal sauce, spring onion oil

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Kohlrabi | fermented portobello mushroom, multigrain, homemade marmite sauce

~

Blood Orange Banana Cake | macerated blood orange, banana coconut yogurt, pecan granola

\*gluten free & vegan

#### VEGETARIAN DINNER FOR 2

6-COURSE \$120

##### SMALL

Kabocha Gnocchi | king oyster mushroom, pumpkin kimchi, minestrone

Olive Panisse | mushroom caramel, sweet potato, monkey head mushroom

Rutabaga | red cabbage torta, red potato, red cabbage sauce

##### CARB

Tofu Larb | shirataki noodles, coconut galangal sauce, spring onion oil

##### MAIN

Kohlrabi | fermented portobello mushroom, multigrain, homemade marmite sauce

##### DESSERT

Blood Orange Banana Cake | macerated blood orange, banana coconut yogurt, pecan granola

\*gluten free & vegan



## MORSELS TAKEAWAY

### ALA CARTE

#### SMALLS

Wild Sri-Lankan Tiger Prawns   green curry lentils, compressed green apple, belinjo cracker	18
Hokkaido Scallop   pork belly, fermented sunchoke puree, tamarillo jus	20
Venison   squid noodles, kale potatoes, green oil	22
Rutabaga   red cabbage torta, red potato, red cabbage sauce (V)	18
Steamed Venus Clams   dried fig chicken broth, homemade kimchi, pickled wakame	22
Mottainai Lamb Knuckle   celeriac polenta, vadouvan glaze, curry lemon oil	22

#### CARBS

Charred House-poached Octopus   squid ink pearl rice risotto, salted egg sauce, tobiko	26
Firecracker Duroc Pulled Pork   shell pasta, habanero pesto (spicy), sour cream	26
Aged Duck Breast   rice cake, homemade chye poh, chinese chives	24
Tofu Larb   shirataki noodles, galangal coconut sauce, spring onion oil (V)	18

#### MAINS

Lacto Organic Chicken   brusselkraut, multigrain, king oyster mushroom, coffee gobo nage	30
Sustainable Catch   salsify, miso corn barley, sweet potato leaf, egg drop sauce	32
Sakura Pork   kabocha kimchi, green hottie vinaigrette, kabocha pulled pork, jus	30
Toriyama Wagyu Chuck Roll   cherry kimchi, spinach ohitashi, soba oko, sarsaprilla herbal jus	55
Stockyard Black Angus Short Rib   koji wasabi, sweet potato puree, ume beef jus	38

#### DESSERTS

Rooibos Purin   blood orange ginseng honey, blood orange, puffed sorghum	14
Morsels' Signature Tiramiso   milo, saratoga dark rum	16



## MORSELS TAKEAWAY

### WINES

#### BUBBLES

2015 Marie-Courtin Résonance, Pinot Noir Extra Brut, Champagne, France	118
NV Mizubasho Pure Sparkling Sake (360ml), Gunman, Japan	80

#### WHITE WINE

2018 Martin & Anna Arndorfer, Riesling Handcrafted, Kamptal, Austria	85
2017 Armand Heitz, Bourgogne, Aligote, Ostinato Rigore, Burgundy, France	70
2016 Pievalta, Verdicchio dei CDJ Classico Riserva DOC San Paolo, Marche, Italy	76
2017 Graziano Pra', Soave Classico Otto DOC, Veneto, Italy	78
2009 Castell d'Encus, Taleia, Costers del Segre, Spain	120
2017 Domaine de Cabasse, Les Primeveres Côte du Rhône, Rhone, France	98
2018 Hervé Villemade, VDF, 'Sauvignon', Loire, France	72
2018 Domaine de Belle Vue, Muscadet Granit Les Perrieères, Loire, France	70
2016 Domaine des Marnes Blanches, Cote Du Jura, Savagnin "Aux Bois", Jura, France	88
2017 Chateau de Béru, Chablis Cote Aux Prêtres, Burgundy, France	118
2018 Domačija Butul, Primorska Baby Orange Malvazija, Istria, Slovenia (Skin Contact)	128
2012 Radikon, Ribolla Gialla, Friuli, Italy (orange wine 500ml)	98

#### RED WINE

2016 Girolamo Russo, A'rina, Etna Rosso DOC, Sicily, Italy	80
2018 Occhipinti, SP68 Rosso Terre Siciliane, Sicily, Italy	80
2018 Christian Ducroux, Expectatia, Beaujolais, France	65
2018 Domaine de Terres Blanches, Coteaux du Giennois, Alchimie Rouge, Loire, France	82
2018 Domaine Ballorin, Cote Du Nuit Village, Le Village, Burgundy, France	90
2018 Charles Lachaux, Bourgogne Rouge, "La Croix Blanche", Burgundy, France	100
2018 Noelia Ricci, Sangiovese di Romagna Superiore DOC, Predappio, Italy	78
2016 Domaine de Galouchey, Beychac-et-caillau, Vin De Jardin, Bordeaux, France	92
2018 Domaine Les Terres Promises, Vin de Pays la Sainte- Baume, l'Antidote, Provence, France	88
2017 Fabrice Dodane, VDF, Le P'tit Cote Rouge, Jura, France	78
2016 Domaine Vaisse, Terrasses du Larzac, Galibaou du Russe, Languedoc, France	108
2018 Antoine Sunier, Régnié, Beaujolais, France	82
2016 Domaine Jean Grivot, Bourgogne Rouge, Burgundy, France	130
2016 Didier Michaud, VDF, "Planquette", Bordeaux, France	78
2007 A&G Fantino Cascina Dardi, Barolo Bussia, Piedmont, Italy	180



## MORSELS TAKEAWAY

### SAKE (720ml)

<b>Gozenshu, Junmai Bodaimoto, Junmai Nigori,</b>	80
Omachi, 65% semaibuai, -8 smv, 17% alc Tsuji Honten, Okayama	
<b>Kameizumi CEL-24 Namazake</b>	82
Hattan Nishiki, 50% semaibuai, -1.3smv, 14% alc Kameizumi Shuzo, Kochi	
<b>Yamamoto, Junmai Ginjo "Wain" Chardonnay Yeast 2019</b>	95
Ginnosei, 55% semaibuai, +2 smv, 15% alc Yamamoto Gomei, Akita	
<b>Yamashiroya, First Class Junmai Daiginjo</b>	82
Ipponjima, 38% semaibuai, +2 smv, 15% alc Koshimeijyo Shuzo, Niigata	
<b>Kuroshi Junmaishu,</b>	76
Yamadanishiki & Brewer's Blend, 50% kojimai semaibuai & 60% kakemai semaibuai, -1.3smv, 14% alc Nate Shuzo, Wakayama	
<b>Kanemasu Treasure Black Junmai Daiginjo</b>	110
Miyamanishiki, 50% semaibuai, +1 smv, 17% alc Kanemasu Shuzo, Niigata	
<b>Takanami, Honjozo Genshu, Nama-zake</b>	85
Miyamanishikii, 65% semaibuai, +5 smv, 19% alc Marunaga Shuzo, Nagano	
<b>Nihonsakari Junmai Daiginjo, Souhana</b>	122
Miyamanishiki, 50% semaibuai, +1 smv, 17% alc Nihonsakari Shuzo, Hyogo	
<b>2017 Kakeya, Junmai Ginjo</b>	118
Gohyakumangoku 100%, 70% semaibuai, +4 smv, 18.1% alc Takeshita Honten - Nihonshu Oendan, Shimane	

### BEERS

Gosnells Hibiscus Mead, UK	12
Offday Brewing, Easy IPA, Singapore	9.5
ParrotDog Brewing, Rifleman, XPA, NZ	10
Iwate Kura, Takata no Yume, Dream Ale, Japan	13
Sierra Nevada, Tropical Torpedo, American IPA, USA	10





## MORSELS TAKEAWAY

### OTHER BEVERAGES

#### SODA & WATER

Homemade Marmalade & Soda	8
Shrub & Tonic	8
Kimino Sparkling Yuzu (250ml) Bottle	8
Kimino Sparkling Ume (250ml) Bottle	8
Coke	4
Coke Light	4
Sprite	4
Antipodes Sparkling Water (1L) Bottle	10
Antipodes Still Water (1L) Bottle	10

#### COFFEE

Long Black	5.5
Cappuccino	6.5
Latte	6.5
Flat White	6.5
Ice Black	7
Ice White	7

#### TEA

Earl Grey	5
Ice Earl Grey	7
Organic Rooibos Paradiso	5
Ice Organic Rooibos Paradiso	7
Sencha	5
Ice Sencha	7
Morsels Tisane, Immunity Boost	6
Ice Morsels Tisane, Immunity Boost	7
Morsels Tisane, Stomach Wellness	6
Ice Morsels Tisane, Stomach Wellness	7



## MORSELS TAKEAWAY

### HOW TO ORDER

Fastest Method (30min - 1hr)

1. CALL US AT +65 6266 3822

2. WHATSAPP ORDER +65 9657 0585



3. ORDER ONLINE - many more options for takeaway  
min 2hours pre-order



### HOW TO PAY

1. CASHIER AT MORSELS - CASH/ VISA/ MASTER/ AMEX/ CHOPE VOUCHERS

2. PAYNOW



3. ONLINE ON [www.morselsdabao.com.sg](http://www.morselsdabao.com.sg) VISA/MASTER/AMEX

### NEED DELIVERY?

All areas except (except Changi, Woodlands, Seletar, Tuas, Sentosa) -- \$15

Changi, Woodlands, Seletar, Tuas, Sentosa -- \$20