



BAR SNACKS & SWEETS

Seasonal Oyster starfruit shrub, fermented apple mignonette	6/pc or 30/ half dz
House-marinated Sicilian Green Olives (v)	8
Fjord Trout fermented hummus, sole fish furikake, pandan oil	18
Burrata golden beets, plum salsa, tomato sago cracker (v)	12
Wild-Sri Lankan Chettinad Prawns strawberry momotaro gazpacho, orzo	12
Heirloom Baby Carrots chocolate bbq sauce, millet (v)	12
Steamed Venus Clams dried fig chicken broth, homemade kimchi	16
Coastal NZ Lamb vadouvan, burnt coconut curd rice	22
Phuture Meat Larb shirataki noodles, coconut galangal sauce (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 mango curry sauce, pickled green mango	26
BVP Panch Phoran Quail cabbage emulsion, chocolate spaetzle	28
Batalle White Dongpo Pork Belly pork cheek, job's tears	24
Rutabaga fermented swiss brown, mushroom dashi, red lentil (v)	22
Lemon Balm Panna Cotta gooseberry peach compote, ginger bread granola	14
Morsels' Signature Milo Tiramiso milo, saratoga dark rum	16