



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

starfruit shrub, green apple, fermented apple mignonette

#### Pounded Beef Shin Shank

pickled jalapeño tzatziki, aonori, beancurd puff

#### Blue Mussel

red curry cream, duck bacon, tortilla chip

### SMALL PLATES

#### Fjord Trout

fermented hummus, sole fish furikake, pandan oil, ikura

#### Burrata

golden beets, tomato sago cracker, plum salsa, umeboshi vinaigrette

#### Wild Sri-Lankan Chettinad Tiger Prawns

ink pesto orzo, strawberry momo gazpacho, strawberry chinkiang, arugula

#### Baby Cuttlefish

marinated pig skin, fermented leek, dijon anchovy dressing, honey pomelo

#### Venus Clams

fig chicken broth, cabbage kimchi, pickle wakame

#### Coastal NZ Lamb Saddle

vadouvan, lacto-ferm cauliflower, burnt coconut curd rice, forbidden rice puff

\*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

BVP Panch Phoran Quail  
chocolate spaetzle, roasted cabbage emulsion, salsa verde, yellow courgette

Batalle White Dong Po Pork Belly  
kurobuta pork cheek, salted veg Job's tears, lapsang souchong pork jus, baek kimchi

Sustainable Catch  
tri-colored quinoa, pickled green mango, mango curry sauce, crispy kailan +8

Toriyama Wagyu Chuck Roll  
yucca garlic mash, black garlic bagna cauda sauce, szechuan mushroom,  
fermented thai eggplant +20

### DESSERT

Lemon Balm Panna Cotta  
gooseberry peach compote, basil oil, ginger bread granola

Matcha Cheesecake  
avocado kaya, raspberry shrub, teff graham soil

Morsels' Signature Tiramiso  
milo, saratoga dark rum +5

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—> noodle menu please turn over



## 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 snack of the week.

PORK JOWL CHAR SIEW WONTON MEE  
primrose farms pork jowl char siew | herbal soya sauce | charred kailan  
pork kimchi wonton | wonton noodle | jalapeño chili sauce

DUCK LOR MEE  
herbal duck breast | battered fried gizzard | duck liver ngoh hiang  
ajitsuke tamago | baek kimchi | flat yellow noodles  
fermented red chili | garlic chinkiang | sole fish powder

SEAFOOD BÚN RIÊU  
homemade chicken mortadella | crab cake | beacurd puff | nori chicharrón  
pickled Roma tomato | rice noodle | yuzu tamarind fermented chili

MORSELS DRY BEEF NOODLE  
grilled beef flank | beef ball | braised tendon | peanut brittle  
pickled spring onion | laksa noodle | cincalok calamansi chili

28/set

*\*please check with your server which noodles we are currently serving*

### DESSERT

Lemon Balm Panna Cotta  
gooseberry peach compote, basil oil, ginger bread granola +4

Matcha Cheesecake  
avocado kaya, raspberry shrub, teff graham soil +4

Morsels' Signature Tiramiso  
milo, saratoga dark rum +5

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—> vegetarian menu please turn over



## VEGETARIAN LUNCH MENU

### Moringa

pickled jalapeño tzatziki, aonori, beancurd puff

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### Burrata

golden beets, tomato sago cracker, plum salsa, umeboshi vinaigrette

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### Phuture Meat Larb

shirataki noodle, coconut galangal sauce, spring onion oil

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### Rutabaga

lacto-ferm swiss brown mushroom, mushroom dashi, red lentil, fried kailan

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### Teff Chocolate Cake

avocado kaya, raspberry shrub gel, teff graham soil

45/person  
5-course vegetarian menu