



SUNDAY LUNCH
ALA CARTE MENU

SNACKS

Seasonal Oyster starfruit shrub, fermented apple mignonette	6/pc or 30/half dz
Blue Mussel red curry cream, duck bacon	10/2pc
Pounded Beef Shin Shank jalapeño tzatziki, beancurd puff	10/2pc
*vegetarian braised celeriac option available	

SMALL PLATES

Cured Fjord Trout fermented hummus, sole fish furikake, pandan oil	18
Burrata golden beets, plum salsa, tomato sago cracker*	18
Wild Sri-Lankan Chettinad Tiger Prawns strawberry momotaro gazpacho, orzo	24
Coastal NZ Lamb burnt coconut curd rice, vadouvan glaze, forbidden puffed rice	20
Venus Clams fig chicken broth, cabbage kimchi, pickle wakame	22
Hokkaido Scallop lacto-ferm corn & baby scallop, green chorizo, chicken scratchings	24

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
Phuture Meat Larb garlic chives, coconut galangal sauce*	22
Noodle of the week	14 (half ptn) / 24

MAINS

BVP Quail cabbage emulsion, chocolate spaetzle, yellow courgette	36
Batalle White Dongpo Pork Belly kurobuta pork cheek, Job's tears, lapsang jus	32
Rutabaga fermented swiss brown, dried mango mushroom dashi*	26
Sustainable Catch green mango pickle, mango curry sauce, quinoa	32
Toriyama Wagyu A4 Chuck Roll szechuan mushroom, yucca mash, bagna cauda	55

DESSERT

Lemon Balm Panna Cotta gooseberry peach compote, ginger bread granola*	14
Matcha Cheesecake avocado kaya, raspberry shrub*	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 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 chinking | 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*

Add on:

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