



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



## DINNER MENU

### SHARING SET MENU

85 per pax [2 snacks 4 smalls 1 carbs 1 main 1 dessert]  
*\*with supplement*

115 per pax [3 snacks 5 smalls 1 carb 1 main 1 dessert]  
*\*no supplement*

### OMAKASE

135 per pax | *5-glass wine pairing available at 100*

### SNACKS

**Seasonal Oyster**  
bergamot shrub, sage shiso kosho, verjus vinaigrette

**Haebi Hiam Cream Cheese**  
haebi denbu, togarashi, kuih loyang

**Maguro Tartare**  
katsuoboshi aioli, fermented celery, gim bugak

**Veal Heart Pastrami**  
curry leaf chimmichuri, cilantro aioli, yaki onigiri

\*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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### SMALL PLATES

#### Hokkaido Scallop

carrot kokum sauce, koo chye pesto, forbidden rice puff, ikura

#### Burrata

compressed kiwi, endive frisée salad, candied pinenut oat crunch, kiwi goddess

#### British Columbia Wild Spot Prawns

strawberry romesco, marinated liang pi, cherry tomato, shaved radish

#### Jeju Live Abalaone +5

lacto chicken thigh, fermented garlic sauce, roasted koji cream, sauerkraut

#### Magra Lamb Shoulder

anchovy butter polenta, egg yolk gel, spring salad, ras el hanout

#### Heart of Palm

corn miso sauce, pickled corn, hen of the woods, borlotti beans

#### Venus Clams

fig chicken broth, cabbage kimchi, pickle wakame

#### Wild Boston Lobster

mee sua kueh, sambal gouda sauce, pickled leek, pumpkin seeds

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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

### MAINS

#### BVP Quail

bulgogi sauce, fermented white asparagus sebago cream,  
radish kimchi, cordycep flower bok choy salad

#### Sakura Pork Sirloin

black bean bbq sauce, fennel mustard green chai boey,  
sichuan rub, millet mash

#### Fjord Trout +8

amok sauce, baby okra  
pickled starfruit and guava, puy lentils

#### Toriyama Wagyu Chuck Roll +20

caper oil, sorrel pesto,  
coffee rub, confit kipfler potatoes

#### Stockyard Black Angus Short Rib +15

koji wasabi, sweet potato puree, ume beef jus

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### DESSERT

#### Galangal Panna Cotta

strawberry, basil oil, shaved white asparagus, sesame tuille

#### Banoffee Mille Feuille

banana Bavarian cream, banana, macadamia brittle, spiced dulce de leche

#### Morsels' Signature TiramISO

milo, saratoga dark rum +5

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—> vegetarian menu please turn over



## VEGETARIAN DINNER MENU

#### Tahini Hummus

puffed rice, wakame powder, kuih loyang

#### Phuture Meat Larb

pickled green papaya, red onion, gim bugak

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#### Tofu

carrot kokum sauce, koo chye pesto, koo chye oil, forbidden rice puff

#### Burrata

compressed kiwi, endive frisée salad, candied pinenut oat crunch, kiwi goddess

#### Soured Vegetable

mee suah kueh, cilantro mayo, cordycep flower, pumpkin seeds

#### Heart of Palm

corn miso sauce, pickled corn, hen of the woods, borlotti beans

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#### Karana Plant Based Pork Rendang

buckwheat kasha, pickled shallot & ginger flower, honshimeiji mushroom

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#### Gochujang Tempeh

sorrel pesto, gochujang sauce, confit kipfler, kale

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#### Coconut Banana Yogurt

macadamia teff soil, spiced coconut caramel, banana

85/person

9-course vegetarian menu