



SUNDAY LUNCH
ALA CARTE MENU

SNACKS

Seasonal Oyster bergamot shrub, sage shiso kosho, verjus vinaigrette	6/pc or 30/half dz
Maguro Tartare katsuoboshi aioli, fermented celery, gim bugak*	10/2pc
Veal Heart Pastrami curry leaf chimmichuri, cilantro aioli, yaki onigiri	10/2pc

*vegetarian plant based meat version available

SMALL PLATES

Kombujime Hokkaido Scallop carrot kokum sauce, koo chye pesto, ikura	18
Burrata kiwi goddess, endive frisée salad, pinenut oat crunch*	18
BC Spot Prawns strawberry romesco, marinated liang pi, cherry tomato	20
Jeju Live Abalone lacto chicken thigh, fermented garlic sauce, roasted koji cream	26
Magra Lamb Shoulder anchovy butter polenta, egg yolk gel, preserved lemon oil	22
Venus Clams fig chicken broth, cabbage kimchi, pickle wakame	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
Karana Plant Based Pork buckwheat kasha, pickled shallots, rendang sauce*	22
Noodle of the week	14 (half ptn) / 24

MAINS

BVP Quail fermented white asparagus sebago cream, bulgogi sauce	32
Sakura Pork Sirloin chai boey, black bean bbq sauce, millet mash	32
Fjord Trout pickled starfruit & guava, amok sauce, puy lentils	32
Toriyama Wagyu Chuck Roll sorrel pesto, coffee rub, confit kipfler potatoes	55
Gochujang Tempeh sorrel pesto, gochujang sauce, kale*	26

DESSERT

Galangal Panna Cotta strawberry, shaved white asparagus, sesame tuille*	14
Banoffee Mille Feuille banana Bavarian, spiced dulce de leche, macadamia brittle	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.

Please note that all prices are subjected to tax and service charges.

—> 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 special appetiser of the week.

PORK JOWL CHAR SIEW WONTON MEE

primrose farms pork jowl char siew | herbal soya sauce
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

SUAN CAI SEAFOOD NOODLE

sago battered Wild Sri-Lankan Tiger Prawns | baby cuttlefish | venus clams
gari | royale chives | sweet potato noodle | szechuan pepper oil

THAI HERBAL BEEF NOODLE

braised shin shank | mala tripe | beef ball | homemade smoked chicken ham
pickled chinese celery & kangkong | bún rice noodle | green chili sauce

28/set

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

Add on:

DESSERT

Galangal Panna Cotta +4

strawberry, basil oil, shaved white asparagus, sesame tuille

Banoffee Mille Feuille +4

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

Morsels' Signature Tiramiso +5

milo, saratoga dark rum

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