



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

bergamot shrub, sage shiso kosho, verjus vinaigrette

#### Haebi Hiam Cream Cheese

haebi denbu, togarashi, kuih loyang

#### Maguro Tartare

katsuoboshi aioli, fermented celery, gim bugak

### 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

#### Heart of Palm

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

#### Venus Clams

fig chicken broth, cabbage kimchi, pickle wakame

#### Magra Lamb Shoulder

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

\*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



## 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]

### 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 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

### 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 +5  
milo, saratoga dark rum

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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 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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—> vegetarian menu please turn over



## VEGETARIAN LUNCH MENU

Phuture Meat Larb  
pickled green papaya, red onion, gim bugak

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

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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

45/person  
5-course vegetarian menu