



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, an understanding of traditional chinese medicine, and most importantly, nourishing.

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

128 per pax [2 snacks 4 smalls 1 carb 1 main 1 dessert]

OMAKASE

158 per pax (12-course) | 5-glass wine pairing available at 100

SNACKS

Seasonal Oyster

tamarillo shrub, pear cucumber vin, pickled cucumber

Braised Pork Trotter

tea quail egg, lychee, pie tee shell

Negitoro

sea dust, calamansi kaffir vin, glutinous rice

Truffle Foie Gras Cappuccino

duck fat madeleine, poha crunch, five spice

*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

Hamachi Kombujime

tigernut milk, cilantro kosho, tobiko

Burrata

kuri pumpkin, kabocha gazpacho, brazil nut furikake

Wild Sri-Lankan Tiger Prawn

daikon kimchi cake, raspberry gochujang sauce, brown butter granola

Fennel

hummus, king oyster mushroom, mushroom garum vin

Line Caught Squid

natto crab meat forbidden rice stuffing, thousand island, bok choy

Venus Clams

fig chicken broth, cabbage kimchi, pickled wakame

Lamb Riblet

beet cherry bbq sauce, pickled beets, Murcia Al Vino cheese orzo

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CARBS

House-poached Octopus

squid ink risotto, salted egg sauce, tobiko

Jeju Live Abalone

fermented sakura ebi sauce, somen, shallot oil

Firecracker Duroc Pulled Pork

shell pasta, habanero pesto (spicy), sour cream

MAINS

Patra Ni Machi Sustainable Ling Cod

fermented Puy lentils, umami shallot crunch, pickled baby radish

Ibercom Iberico Abanico Pork

green harissa, pork jus, sake kasu polenta, endive

BVP Quail "Biryani"

spiced broken rice pilaf, grape raita, radicchio

Toriyama Japanese A4 Wagyu Chuck Roll

foxtail millet, sebago jus, brussel sprout kimchi

Stockyard Black Angus Short Rib

koji wasabi, Okinawan sweet potato, ume beef jus

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DESSERT

Strawberry

camomile jelly, balsamic espuma, koji sable

Mochi

namelaka chocolate, buckwheat Guinness cream, candied ginger

Morsels' Signature TiramISO

milo, Saratoga dark rum

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—-> vegetarian menu please turn over