



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

48 per pax [1 snack 1 small 1 carb or main 1 dessert]

68 per pax [1 snack 2 smalls 1 carb 1 main 1 dessert]

### OMAKASE

98 per pax (8-course) | 3-glass wine pairing available at 55

### 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

### 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

#### Venus Clams

fig chicken broth, cabbage kimchi, pickled wakame

#### Lamb Riblet

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

—> please turn over



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98 per pax [Omakase 8-course]

### CARBS

House-poached Octopus  
squid ink risotto, salted egg sauce, tobiko

Jeju Live Abalone +8  
fermented sakura ebi sauce, somen, shallot oil

Firecracker Duroc Pulled Pork  
shell pasta, habanero pesto (spicy), sour cream

### Noodle of the Week

### 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 +20  
foxtail millet, sebago jus, brussel sprout kimchi

### DESSERT

Strawberry  
camomile jelly, balsamic espuma, koji sable

Mochi  
namelaka chocolate, buckwheat Guinness cream, candied ginger

Morsels' Signature TiraMISO +5  
milo, Saratoga dark rum

\*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.

—> 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

KIAM CHYE DUCK NOODLE  
smoked duck breast | kiam chye pulled duck gyoza | homemade kiam chye,  
pickled cherry tomato | mee sua | kiam chye duck broth | fermented duck fat chili

SEAFOOD MEE REBUS  
marinated baby cuttlefish | prawn cake | pickled sweet potato  
turmeric ajitsuke egg | yellow noodle | homemade mee rebus gravy | cilantro calamansi chili

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

Strawberry +5  
camomile jelly, balsamic espuma, koji sable

Mochi +5  
namelaka chocolate, buckwheat Guinness cream, candied ginger

Morsels' Signature TiraMISO +5  
milo, Saratoga dark rum

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—> vegetarian menu please turn over