



MENU NO. 2.0

SEASONAL OYSTER kumquat pepper kosho, citron kombucha vin	6.5pc 32 1/2 dz
CHICKEN LIVER MOUSSE mini vol au vent, burnt banana leaf oil	12/2pc
MARINATED OLIVES* (add boquerones +5)	8
MULTIGRAIN BREAD* seasonal butter	10
HOKKAIDO SCALLOP CEVICHE tom kha sauce, pulut hitam cracker	28
CHILI CRAB SLIDERS pickled torch ginger, fried mantou	20
PADRON PEPPERS* homemade thousand island, shaved candlenut	15
MUSHROOM PORK DUMPLINGS fermented mushroom sauce, spring onion oil	18/3pc
IMPOSSIBLE™ MEAT FRIED GYOZA* Morsels doenjang sauce, onion pickle	18/3pc
BURRATA SALAD* strawberry gazpacho, shio koji green tomatoes	24
BOSTON BAY MUSSELS lemongrass broth, kimchi garlic butter baguette	26
WILD MUSHROOMS TRUFFLE RISOTTO* chive oil, toasted almonds	30
JEJU ABALONE porridge, perilla leaf oil, toasted seaweed	36
ARGENTINIAN RED PRAWN black garlic aglio olio, capellini	36
NOODLE OF THE WEEK	20
SAKURA CHICKEN THIGH red bechamel mac & cheese	28
IBERICO ABANICO PORK kimchi pork jus, lentils	30
CATCH pickled wakame, rhubarb compote, soy dashi	34
MAGRA LAMB RIBLETS Murcia Al vino, hummus, plum bbq sauce	26
2GR FULL BLOOD WAGYU MB 6-7 fermented garlic mash, bordelaise	52
PRESERVED LEMON CURD TART* meringue, lemon gel	16
MORSELS SIGNATURE MILO TIRAMiso* Saratoga dark rum, shiro miso	16
TWIX foxtail millet miso caramel, duck fat biscuit	15/3pc
FEED ME 118	
FEED ME NIBBLES 58	
HYDRATE ME GLASS OF WINE 20	