



MENU NO. 2.5

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	10/2pc
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*	14
MUSHROOM PORK DUMPLINGS fermented mushroom sauce, shaved cashew	18/3pc
IMPOSSIBLE™ MEAT FRIED GYOZA Morsels doenjang sauce, onion pickle*	16/3pc
BURRATA green gazpacho, shio koji cherry tomato, baby bok choy*	22
BOSTON BAY MUSSELS lemongrass broth, kimchi garlic butter baguette	26
ARGENTINIAN RED PRAWN fermented celery shellfish broth, polenta	24
NZ BEEF TONGUE alabama white sauce, black bean Guinness sauce	24
BROCOLLINI tri-color quinoa, sake kasu bagna cauda*	16
WILD MUSHROOMS TRUFFLE RISOTTO chive oil, toasted almonds*	30
JEJU ABALONE porridge, perilla leaf oil, toasted seaweed	36
PRIMROSE FARMS PULLED PORK gorgonzola rigatoni, confit pear	32
NOODLE OF THE WEEK	20
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

prices are before service charge and taxes

*vegetarian options