



MENU NO. 3.5

SEASONAL OYSTER strawberry chinkiang dashi, kosho, dill	7.5 pc 35 1/2 dz
MARINATED OLIVES* [add boquerones +5.5]	8.5
MULTIGRAIN BREAD* seasonal butter	12
FJORD TROUT GRAVLAX neri ume vinaigrette, pickled cucumber	24
SWIMMER CRAB TARTARE sichuan veg tartare sauce, tofu puff	15
AKA EBI CRUDO strawberry gazpacho, salsa, pulut hitam puffed rice	20
ENDIVE SALAD* green goddess dressing, brazil nuts	22
CANADIAN MANILLA CLAMS lemongrass broth, laksa leaf oil, bread	38
HISPI CABBAGE* sunflower seed emulsion, dukkah, gruyère	22
PULLED DUCK DUMPLING brodo, pickled kale, canellini bean purée	28
SPINACH VEG DUMPLINGS* coconut galangal sauce, wakame, ma jiao oil	24
ALBA LAMB NECK almond dashi, bagna cauda mash	26
TRUE NORTH AUS WAGYU KALRUBI BEEF koo chye soubise, ma la oil	34
ABAGOLD SOUTH AFRICAN ABALONE nori pesto, soba, soy dashi, thai basil oil	30
SUNCHOKE* Akitakomachi rice risotto, Morsels 2YO petai miso, shiitake	34
UPGRAIN MEE POK CARBONARA house cured mangalica pancetta	34/30
*FOGO Fungi [veg option]	
NOODLE OF WEEK [halfie/ regular]	22/32
MANGALICA PORK COLLAR black garlic assam sauce, fermented garlic mash	44
CATCH fermented tomato jus, ikura, fried capers	34
BVP QUAIL smoked corn miso cream, lacto-ferm baby corn	50
TORIYAMA JAP A4 WAGYU CHUCK ROLL Morsels 2YO heukmi gochujang, yam	65
PRESERVED LEMON CURD TART* meringue, lemon gel	17
MORSELS SIGNATURE MILO TIRAMiso* Saratoga dark rum, shiro miso	17
HOJICHA PANNA COTTA gula melaka shoyu caramel, roasted koji rice	15

FEED ME 138 [6-7 dishes excluding dessert]

FEED ME NIBBLES 72 [4-5 snacks excluding dessert]

*to include dessert in our FEED ME, +8 per pax

HYDRATE ME GLASS OF WINE 22