



MENU NO. 3.75

SEASONAL OYSTER preserved lemon vinaigrette, seaweed	7.5 pc 35 1/2 dz
MARINATED OLIVES* [add boquerones +5,5]	8.5
MULTIGRAIN BREAD* seasonal butter	12
SHIO KOJI HOKKAIDO SCALLOPS tom kha vinaigrette, kiwi berry cream	24
SWIMMER CRAB TARTARE sichuan veg tartare sauce, tofu puff	15
AKA EBI CRUDO strawberry gazpacho, salsa, pulut hitam puffed rice	20
ENDIVE SALAD* whipped burrata, green goddess dressing, brazil nuts	22
CANADIAN MANILLA CLAMS lemongrass broth, laksa leaf oil, bread	38
SEASONAL CABBAGE* sunflower seed emulsion, dukkah, gruyère	22
BUAH KELUAK PULLED DUCK DUMPLING almond dashi, bagna cauda, enoki	28
SPINACH VEG DUMPLINGS* coconut galangal sauce, wakame, ma jiao oil	24
SILERE LAMB NECK nasu dengaku, hops beurre blanc, preserved lemon	26
FRIGORIFICO ENTRE TODOS LA CUT KALBI BEEF sticky rice, mango salad	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
ARITA JAP A5 WAGYU CHUCK ROLL Morsels 2YO heukmi gochujang, celeriac	65
PRESERVED LEMON CURD TART* meringue, lemon gel	12
MORSELS HORLICKS TiraMiso* Five Farms Irish cream, 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	