



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



DINNER MENU

SHARING SET MENU

85 per pax [2 snacks 4 smalls 1 carbs 1 main 1 dessert]
**with supplement*

115 per pax [3 snacks 5 smalls 1 carb 1 main 1 dessert]
**no supplement*

OMAKASE

135 per pax | *5-glass wine pairing available at 100*

SNACKS

Seasonal Oyster

starfruit shrub, green apple, fermented apple mignonette

Truffle Chicken Liver Pate

yuzu jam, togarashi, caper biscotti

Pounded Beef Shin Shank

pickled jalapeño tzatziki, aonori, beancurd puff

Blue Mussel

red curry cream, duck bacon, tortilla chip

*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.

—> please turn over



DINNER MENU

SHARING SET MENU

85 per pax [2 snacks 4 smalls 1 carbs 1 main 1 dessert]
*with supplement

115 per pax [3 snacks 5 smalls 1 carb 1 main 1 dessert]
*no supplement

SMALL PLATES

Fjord Trout

fermented hummus, sole fish furikake, pandan oil, ikura

Burrata

golden beets, tomato sago cracker, plum salsa, umeboshi vinaigrette

Wild Sri-Lankan Chettinad Tiger Prawns

ink pesto orzo, strawberry momo gazpacho, strawberry chinkiang, arugula

Baby Cuttlefish

marinated pig skin, fermented leek, dijon anchovy dressing, honey pomelo

Coastal NZ Lamb

vadouvan, lacto-ferm cauliflower, burnt coconut curd rice, forbidden rice puff

Heirloom Baby Carrot

chocolate bbq sauce, samphire, millet porridge, puffed millet

Venus Clams

fig chicken broth, cabbage kimchi, pickle wakame

Hokkaido Scallop

green chorizo, lacto-ferm corn and baby scallop, chicken scratchings, walnut

*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.

—> please turn over



DINNER MENU

SHARING SET MENU

85 per pax [2 snacks 4 smalls 1 carbs 1 main 1 dessert]
*with supplement

115 per pax [3 snacks 5 smalls 1 carb 1 main 1 dessert]
*no supplement

CARBS

House-poached Octopus

squid ink risotto, salted egg sauce, tobiko

Aged Duck Breast

rice cake, homemade chye poh, chinese chives

Firecracker Duroc Pulled Pork

shell pasta, habanero pesto (spicy), sour cream

MAINS

BVP Panch Phoran Quail

chocolate spaetzle, roasted cabbage emulsion,
salsa verde, yellow courgette

Batalle White Dong Po Pork Belly

kurobuta pork cheek, salted veg Job's tears,
lapsang souchong pork jus, baek kimchi

Sustainable Catch

tri-colored quinoa, pickled green mango,
mango curry sauce, crispy kailan+8

Toriyama Wagyu Chuck Roll

yucca garlic mash, black garlic bagna cauda sauce,
szechuan mushroom, fermented thai eggplant +20

Stockyard Black Angus Short Rib

koji wasabi, sweet potato puree, ume beef jus +15

*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.

—> please turn over



DINNER MENU

SHARING SET MENU

85 per pax [2 snacks 4 smalls 1 carbs 1 main 1 dessert]
*with supplement

115 per pax [3 snacks 5 smalls 1 carb 1 main 1 dessert]
*no supplement

DESSERT

Lemon Balm Panna Cotta

gooseberry peach compote, basil oil, ginger bread granola

Matcha Cheesecake

avocado kaya, raspberry shrub, teff graham soil

Morsels' Signature TiramISO

milo, saratoga dark rum +5

*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.

---> vegetarian menu please turn over



VEGETARIAN DINNER MENU

Truffle Eggplant Cashew Pate
yuzu jam, togarashi, caper biscotti

Moringa

pickled jalapeño tzatziki, aonori, beancurd puff

~

Burrata

golden beets, tomato sago cracker, plum salsa, umeboshi vinaigrette

Seed Crusted Daikon

louie dressing, garlic yucca mash, apple tomato chutney, frisée

Wild Mushroom Quinoa Beancurd Wrap

french onion egg drop sauce, onion jam, smokey oil

Heirloom Baby Carrot

chocolate bbq sauce, samphire, millet porridge, puffed millet

~

Phuture Meat Larb

shirataki noodle, coconut galangal sauce, spring onion oil

~

Rutabaga

lacto-ferm swiss brown mushroom, mushroom dashi, red lentil, fried kailan

~

Teff Chocolate Cake

avocado kaya, raspberry shrub gel, teff graham soil

85/person

9-course vegetarian menu