



## DINNER MENU

### OMAKASE MENU

THE OMAKASE MENU HERE AT MORSELS WILL BE A SHARING MENU PUT TOGETHER BY THE TEAM TO SHOWCASE VARIOUS DISHES FROM EACH SECTION OF THIS MENU AND SEASONAL DISHES. EXPECT ABOUT 3 DISHES PER PERSON. DO INFORM YOUR SERVER OF ANY KNOWN ALLERGIES OR DIETARY RESTRICTIONS SO WE CAN BEST ACCOMMODATE YOU.

CHEF'S SELECTION OF DISHES	85/person
EARLY BIRD EXPRESS	65/person

*only 6pm and 630pm seatings available for EARLY BIRD EXPRESS,  
and table needs to be returned by 730pm  
omakase must be ordered by entire table  
wine pairing is available at 45/person for 3 glasses*

### SNACKS

*\*snacks available till the bar closes*

HOUSE-MARINATED SICILIAN & KALAMATA OLIVES	6
OYSTER ON HALF kumquat shrub   pickled kaiso seaweed	6/pc
DEVILLED EGGS smoked crabmeat   house-cured duck prosciutto	4.5/pc
DIP & CHIPS homemade seasonal dip   tortilla chips	8
MUSHROOM TOAST manchego   daikon kimchee	5/pc
CHEESE PLATE chef selection of two cheeses   chili lime jam	14
MORSELS' ODEN citrus bacon dashi   strawberry kosho	12

### SMALL PLATES

EVERY SMALL PLATE COMES WITH A TASTING POUR OF WINE SPECIALLY PAIRED BY CHEF PETRINA.

KASU-CURED HIRAMASA KINGFISH rhubarb aioli   pickled grapes   pistachio praline   ikura	22
COMPRESSED WATERMELON SALAD fermented watermelon salsa   whipped burrata   asparagus   pickled rind	18
GRILLED WILD SRI-LANKAN TIGER PRAWNS sakura ebi daikon cake   burnt okra   tamarind miso sauce   calamansi furikake	24

BURNT SOMEN 18  
monkey head mushroom dashi | charred corn | sugar snap peas |  
pickled wood ear

SNAKE RIVER FARMS KUROBUTA CHAR SIU 24  
fermented pineapple sauce | szechuan style pickled cucumber  
homemade char siu sauce | watercress

## MORSELS' CLASSICS

STEAMED VENUS CLAMS 24  
fig broth | homemade kimchee | pickled wakame

CHARRED HOUSE-POACHED OCTOPUS 26  
squid ink pearl rice risotto | salted egg sauce | tobiko  
*\*extra octopus 6*

FIRECRACKER DUROC PULLED PORK 24  
shell pasta | habanero cilantro pesto | sour cream

UME-SAKE BRAISED BLACK ANGUS BEEF SHORT RIB 110g-30  
okinawan sweet potato | shio koji wasabi | naibai 140g-38  
*\*takes 20 minutes to prepare*

## SHARING PLATES

WILD-CAUGHT SEASONAL FISH ALA PLANCHA 30  
muichoy olive tapenade | galangal rockmelon puree | chinese mustard  
| pickled rind

GRILLED IBERICO PORK JOWL 32  
boston bay blue mussels | fermented apple sauce | taro puree | quinoa

SEARED SLOW-COOKED DUCK BREAST 35  
yuzu white chocolate sauce | fennel kimchee | eryngii mushrooms | scratchings

SNAKE RIVER FARMS AMERICAN WAGYU FLAT IRON STEAK 48  
fermented garlic whipped potato | celtuce relish | fried capers | coffee balsamic vinaigrette

## SWEET STUFF

JACKFRUIT 3 WAYS 14  
homemade coconut yogurt | almond nougat brittle | brown butter crumble

MATCHA WHITE CHOCOLATE TRUFFLE 14  
spiced bubur terigu | bubur terigu puffs | raspberry shrub  
*\*extra truffle 4.5*

MORSELS' SIGNATURE MILO 'TIRAMISO' 16

*we recommend 6 dishes/ 2 persons. no substitutions, please.  
please inform your server of any dietary restrictions or allergies.  
prices are not inclusive of taxes and service charge*