

appetiser


 soup of the day

yam som-o, spicy pomelo salad, shredded chicken

thai fish balls, spicy thai lime chilli sauce

sashimi salad, market fish, seaweed, tobiko roe, chukka dressing

california roll, crab meat, cucumber, avocado

 mezza9 salad, mixed lettuce, vegetables, mushrooms, toasted seeds, mezza9 dressing

beetroot salad, organic beetroot, dill yogurt, spiced nuts, rucola

blue swimmer crab cake, remoulade sauce

main dishes

 green heura 'chicken' curry, coconut cream, eggplant, thai basil, red chilli, long bean

steamed barramundi, superior soy sauce, shredded ginger, organic asian greens

chinese style wok-fried black pepper prawn, organic asian greens, organic jasmine rice

  sustainable market fish of the day, organic vegetables, lemon

lamb steak of the day, sautéed mushrooms, crispy potatoes, chimichurri

beef steak of the day, mashed potatoes, kale, green peppercorn sauce

cheese burger, dill pickle, lettuce, tomato, french fries

beyond burger, dairy free cheddar cheese, dill pickle, red onion, lettuce, french fries

desserts

 seasonal fruit platter

green tea soft serve, adzuki red bean, green tea sponge

fair-trade belgian chocolate fondant, vanilla soft serve

coupe of the day



mezza9 sourdough bread, dip	3	steam basket	
citrus marinated green & black olives	8	soup of the day	14
crispy chicken wings, lime chili sauce	8	live fish	
grilled chorizo sausage, mustard	8	soon hock, 750g	68
		sea bass, 750g	48
deli		choice of preparation: steamed or wok-fried	
mezza9 salad	12	superior soy sauce, shredded ginger	
mixed lettuce, vegetables, mushrooms, seeds, mezza9 dressing		black bean sauce, spring onion	
raw organic vegetable salad	14	garlic, ginger, chilli, dark soy sauce	
grains, nuts, seeds, fresh herbs, mezza9 dressing		live crustacean	
caesar salad	14	boston lobster, 650g	88
romaine lettuce, crispy bacon, parmesan cheese, sourdough croutons		mud crab, 850g	82
heirloom tomatoes	13	choice of preparation: steamed or wok-fried	
ricotta cheese, marinated olives, basil pesto		chinese wine, ginger, garlic	
beetroot salad	13	chili, black or white pepper sauce	
organic beetroots, dill yogurt, spiced nuts, rucola		szechuan style, onions, bell pepper, dried chilli	
boston lobster bisque, cognac, tarragon	18	beef & chicken	
blue swimmer crab cake, remoulade sauce, per piece	7	wok-fried angus beef, leek, onion, chilli, spicy sauce	38
seasonal rock oysters, lemon, shallot vinegar, per piece	7	wok-fried chicken, dry chilli, szechuan style	32
spencer gulf wild king prawn cocktail	28	noodles	
spicy tomato & horseradish, shaved fennel		wok-fried hor fun, angus beef, bell pepper, onion, xo sauce	38
mezza9 seafood platter – to share	88	wok-fried boston lobster, half or whole,	42/84
selection of seasonal rock oysters, spencer gulf wild king prawns,		crispy egg noodles, mushrooms, spring onions, ginger, egg gravy	
boston lobster, black mussels, clams, condiments		vegetables & rice	
sushi		stir-fried organic asian greens, ginger, garlic	14
miso soup, tofu, seaweed, spring onion	6	wok-fried organic brown rice, mushrooms, yam, chilli, dark soy sauce	18
sashimi salad, market fish, seaweed, tobiko roe, chukka dressing	22	steamed or crispy man tou buns	6
sashimi moriawase – variation of raw fish and seafood	58	steamed organic jasmine rice or brown rice	4
edomae nigiri sushi – tuna, salmon, squid, tamago, scallop, yellowtail, snapper, cucumber	48		
sushi makoto	48	grill	
4 kinds of nigiri sushi – salmon, tuna, yellowtail, sea bream		australian new south wales, sangus beef porterhouse, 1kg	128
3 kinds of sashimi – salmon, tuna, red prawn		australian new south wales, sangus beef prime rib, 1kg	128
1/2 futo maki – egg, kanpyo, shiitake mushroom, prawn		usda prime beef tenderloin, 180g	52
sushi kiwami	98	usda prime beef striploin, 250g	58
7 kinds of nigiri – salmon, tuna, swordfish, yellowtail, sea bream,		beef cheese burger, 220g, dill pickle, lettuce, tomato	25
scallop, red prawn		australian roaring forties lamb	
5 kinds of sashimi – salmon, tuna, sea bream, swordfish, yellowtail		chops, 260g	38
1/2 california roll, 1/2 shrimp tempura roll		cut of the day, 220g	34
thai		american snake river farm kurobuta pork chop, 300g	42
tom yam goong	16	mezza9 mixed meat grill - to share	98
spicy & sour black tiger prawn soup, lemon grass, galangal, chilli		beef steak, lamb chops, chorizo, half free range chicken,	
som tam	16	choice of 2 sauces	
shredded green papaya salad, snake beans, tomatoes, peanuts		sustainable market fish, 220g, chimichurri	34
yam som-o	16	roisserie half free range chicken, 350g	26
spicy pomelo salad, shredded chicken		beyond burger - dairy free cheddar cheese, pickle, red onion, lettuce, plant-based mayonnaise, mustard, dairy free brioche bun	25
luk chin yang	16	sides	9
grilled thai fish balls, sweet tamarind sauce		sautéed organic vegetables	sautéed green asparagus
gai yang som tam	28	creamed spinach	mashed potatoes
grilled half free range chicken, tamarind, chilli, green papaya salad		crispy french fries	crispy new potatoes, sea salt, chives
		saucés	3
		béarnaise	green peppercorn
		chimichurri	red wine bordelaise



seafood with this mark comes from a fishery that has been independently certified to the msc's standard for a well-managed and sustainable fishery.
www.msc.org



seafood with this mark comes from a fishery that has been independently certified to the asc's standard for responsibly farmed seafood.
www.asc-aqua.org



Plant-based



drinks

nordaq fresh water	2
still or sparkling water, free-flow	
freshly squeezed juice	8
apple, orange, grapefruit, melon, pineapple	
fresh fruit juice blend	8
energize	
ginger, green apple, vanilla bean	
vitalize	
banana, coconut, kale	
detox	
lemon, pineapple, red apple, turmeric	

signature cooler	8
iced lemon tea, iced lychee tea, fresh lemonade	
soft drink	5
coke, diet coke, sprite, soda, tonic, bitter lemon, ginger ale, ginger beer	
tea (pot/2 cups)	5
french earl grey, jasmine gold, marrakesh mint, chamomile flower, shizouka sencha, special breakfast tea	
coffee - 100% certified sustainable	5
regular or decaffeinated	

wine by the glass

white	180ml	bottle
babich 'black label', sauvignon blanc, marlborough, new zealand, 2019	15	60
william fevre 'petit chablis', chardonnay, chablis, france, 2017	16	65
weingut max ferd. richter, 'signature edition', riesling, mosel, germany, 2018	16	65
vasse felix 'filius' chardonnay, margaret river, australia, 2018/2019	17	70
rose		
aix, blend, coteaux d'aix-en-provence, france, 2019	17	70
chateau d'esclans, whispering angel rose, cote de provence, france, 2018/2019	18	75
red		
backstory, cabernet sauvignon, california, usa, 2018	15	60
château clairac, merlot & cabernet sauvignon, blaye-côtes de bordeaux, france, 2016	15	60
el coto 'coto de imaz', tempranillo, rioja reserva, spain, 2014/2015	15	60
mitolo 'jester', shiraz, mclaren vale, australia, 2017	16	65
clos henri vineyard 'petit clos', pinot noir, marlborough, new zealand, 2018	17	70
champagne		
perrier-jouet, grand brut, eprenay, france, nv	22	90
billecart salmon, brut sous bois, france		145
rive di san pietro di barbozza, valdobbiadene prosecco superiore d.o.c.g, italy		40

drinks

signature martinis	24
classic lycheetini	
vodka, lychee liqueur, lychee juice, lychee	
cucumber cool down	
gin, fresh cucumber juice, brown sugar, lemon, cucumber	
espresso	
vodka, kahlua, espresso, coffee beans	

gins

signature gin & tonics	22
iron balls craft (thailand)	
fever tree mediterranean, pineapple slice and basil leaf	
tanglin gin (singapore)	
fever tree premium indian tonic, orange slice	
brass lion (singapore)	
fever tree elderflower tonic, lime wedge garnish with kaffir lime	