



two course lunch set
three course lunch set

35
45

appetiser

soup of the day

yam som-o, spicy pomelo salad, shredded chicken

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

california roll, crab meat, cucumber, avocado

caesar salad, romaine lettuce, crispy bacon, parmesan cheese, sourdough croutons

 mandarin cured faroe island salmon, fennel apple salad, horseradish

duck & pork terrine, pickled vegetables, fig jam, sourdough bread chip

blue swimmer crab cake, remoulade sauce

main dishes

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, organic zucchini, eggplant puree, chimichurri

beef steak of the day, roasted beetroots, kale, green peppercorn sauce

roasted turkey roll, red wine cabbage, bread dumpling, dried fruit gravy

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

flambéed plum pudding, jameson irish whiskey, sauce anglaise, vanilla bean soft serve

coupe of the day



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plant-based



3-course festive set dinner menu	78	steam basket	
appetiser (choose one)		soup of the day	14
mandarin cured faroe island salmon, fennel apple salad, horseradish		live fish	
duck & pork terrine, pickled vegetables, fig jam, sourdough bread chip		soon hock, 750g	68
main course (choose one)		sea bass, 750g	48
pistachio crusted barramundi fillet, jerusalem artichoke puree, kale		choice of preparation: steamed or wok-fried	
roasted turkey roll, red wine cabbage, bread dumpling, dried fruit		superior soy sauce, shredded ginger	
gravy		black bean sauce, spring onion	
dessert (choose one)		garlic, ginger, chilli, dark soy sauce	
flambéed plum pudding, jameson irish whiskey, sauce anglaise,		live crustacean	
vanilla bean soft serve		 boston lobster, 650g	88
millefeuille, chestnut cream, manjari chocolate ganache, salted		mud crab, 850g	82
caramel sauce		choice of preparation: steamed or wok-fried	
mezza9 sourdough bread, dip	3	chinese wine, ginger, garlic	
deli		chili, black or white pepper sauce	
 mezza9 salad	12	szechuan style, onions, bell pepper, dried chilli	
mixed lettuce, vegetables, mushrooms, seeds, mezza9 dressing		beef & chicken	
 raw organic vegetable salad	14	wok-fried angus beef, leek, onion, chilli, spicy sauce	38
grains, nuts, seeds, fresh herbs, mezza9 dressing		wok-fried chicken, dry chilli, szechuan style	32
caesar salad	14	noodles	
romaine lettuce, crispy bacon, parmesan cheese, sourdough croutons		wok-fried hor fun, angus beef, bell pepper, onion, xo sauce	38
heirloom tomatoes	13	 wok-fried boston lobster, half or whole	42/84
ricotta cheese, marinated olives, basil pesto		crispy egg noodles, mushrooms, spring onions, ginger, egg gravy	
new england clam chowder , bacon, chive	18	vegetables & rice	
blue swimmer crab cake , remoulade sauce, per piece	7	 stir-fried organic asian greens, ginger, garlic	14
seasonal rock oysters , lemon, shallot vinegar, per piece	7	 wok-fried organic brown rice, mushrooms, yam, chilli, dark soy sauce	18
spencer gulf wild king prawn cocktail	28	 steamed or crispy man tou buns	6
spicy tomato & horseradish, shaved fennel		 steamed organic jasmine rice or brown rice	4
mezza9 seafood platter – to share	88	grill	
selection of seasonal rock oysters, spencer gulf wild king prawns,		australian new south wales, sangus beef porterhouse , 1kg	128
boston lobster, black mussels, clams, condiments		australian new south wales, sangus beef prime rib , 1kg	128
sushi		usda prime beef tenderloin , 180g	52
miso soup , tofu, seaweed, spring onion	6	usda prime beef striploin , 250g	58
sashimi salad , market fish, seaweed, tobiko roe, chukka dressing	22	beef cheese burger , 220g	25
sashimi moriawase – variation of raw fish and seafood	58	dill pickle, lettuce, tomato	
edomae nigiri sushi – tuna, salmon, squid, tamago, scallop,	48	australian roaring forties lamb , 260g	38
yellowtail, snapper, cucumber		chops	
sushi makoto	48	american snake river farm kurobuta pork chop , 300g	42
4 kinds of nigiri sushi – salmon, tuna, yellowtail, sea bream		mezza9 mixed meat grill - to share	98
3 kinds of sashimi – salmon, tuna, red prawn		beef steak, lamb chops, chorizo, half free range chicken,	
1/2 futo maki – egg, kanpyo, shiitake mushroom, prawn		choice of 2 sauces	
 sushi kiwami	98	sustainable market fish , 220g	34
7 kinds of nigiri – salmon, tuna, swordfish, yellowtail, sea bream,		chimichurri	
scallop, red prawn		rotisserie half free range chicken , 350g	26
5 kinds of sashimi – salmon, tuna, sea bream, swordfish, yellowtail		 beyond plant-based burger	25
1/2 california roll, 1/2 shrimp tempura roll		dairy free cheddar cheese, pickle, red onion, lettuce,	
thai		plant-based mayonnaise, mustard, dairy free brioche bun	
tom yam goong	16	sides	9
spicy and sour black tiger prawn soup, lemon grass, galangal, chilli		sautéed organic vegetables	
yam som-o	16	creamed spinach	
spicy pomelo salad, shredded chicken		crispy french fries	
luk chin yang	16	sautéed green asparagus	
grilled thai fish balls, sweet tamarind sauce		mashed potatoes	
gai yang som tam	28	crispy new potatoes, sea salt, chives	
grilled half free range chicken, tamarind, chilli, green papaya salad		saucés	3
		béarnaise	green peppercorn
		chimichurri	red wine bordelaise



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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	