

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



3-course festive set dinner menu 78

appetiser (choose one)

mandarin cured faroe island salmon, fennel apple salad, horseradish duck & pork terrine, pickled vegetables, fig jam, sourdough bread chip

main course (choose one)

pistachio crusted barramundi fillet, jerusalem artichoke puree, kale roasted turkey roll, red wine cabbage, bread dumpling, dried fruit gravy

dessert (choose one)

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

millefeuille, chestnut cream, manjari chocolate ganache, salted caramel sauce

mezza9 sourdough bread, dip 3

deli

mezza9 salad 12
mixed lettuce, vegetables, mushrooms, seeds, mezza9 dressing

raw organic vegetable salad 14
grains, nuts, seeds, fresh herbs, mezza9 dressing

caesar salad 14
romaine lettuce, crispy bacon, parmesan cheese, sourdough croutons

heirloom tomatoes 13
ricotta cheese, marinated olives, basil pesto

new england clam chowder, bacon, chive 18

blue swimmer crab cake, remoulade sauce, per piece 7

seasonal rock oysters, lemon, shallot vinegar, per piece 7

spencer gulf wild king prawn cocktail 28
spicy tomato & horseradish, shaved fennel

mezza9 seafood platter - to share 88
selection of seasonal rock oysters, spencer gulf wild king prawns, boston lobster, black mussels, clams, condiments

sushi

miso soup, tofu, seaweed, spring onion 6

sashimi salad, market fish, seaweed, tobiko roe, chukka dressing 22

sashimi moriwase - variation of raw fish and seafood 58

edomae nigiri sushi - tuna, salmon, squid, tamago, scallop, yellowtail, snapper, cucumber 48

sushi makoto 48
4 kinds of nigiri sushi - salmon, tuna, yellowtail, sea bream
3 kinds of sashimi - salmon, tuna, red prawn
1/2 futo maki - egg, kanpyo, shiitake mushroom, prawn

sushi kiwami 98
7 kinds of nigiri - salmon, tuna, swordfish, yellowtail, sea bream, scallop, red prawn
5 kinds of sashimi - salmon, tuna, sea bream, swordfish, yellowtail
1/2 california roll, 1/2 shrimp tempura roll

thai

tom yam goong 16
spicy and sour black tiger prawn soup, lemon grass, galangal, chilli

yam som-o 16
spicy pomelo salad, shredded chicken

luk chin yang 16
grilled thai fish balls, sweet tamarind sauce

gai yang som tam 28
grilled half free range chicken, tamarind, chilli, green papaya salad

steam basket

soup of the day 14

live fish

soon hock, 750g 68
sea bass, 750g 48

choice of preparation: steamed or wok-fried

superior soy sauce, shredded ginger
black bean sauce, spring onion
garlic, ginger, chilli, dark soy sauce

live crustacean

boston lobster, 650g 88
mud crab, 850g 82

choice of preparation: steamed or wok-fried

chinese wine, ginger, garlic
chili, black or white pepper sauce
szechuan style, onions, bell pepper, dried chilli

beef & chicken

wok-fried angus beef, leek, onion, chilli, spicy sauce 38
wok-fried chicken, dry chilli, szechuan style 32

noodles

wok-fried hor fun, angus beef, bell pepper, onion, xo sauce 38
 wok-fried boston lobster, half or whole 42/84
crispy egg noodles, mushrooms, spring onions, ginger, egg gravy

vegetables & rice

stir-fried organic asian greens, ginger, garlic 14
 wok-fried organic brown rice, mushrooms, yam, chilli, dark soy sauce 18
 steamed or crispy man tou buns 6
 steamed organic jasmine rice or brown rice 4

grill

australian new south wales, sangus beef porterhouse, 1kg 128

australian new south wales, sangus beef prime rib, 1kg 128

usda prime beef tenderloin, 180g 52

usda prime beef striploin, 250g 58

beef cheese burger, 220g 25
dill pickle, lettuce, tomato

australian roaring forties lamb, 260g 38
chops

american snake river farm kurobuta pork chop, 300g 42

mezza9 mixed meat grill - to share 98
beef steak, lamb chops, chorizo, half free range chicken, choice of 2 sauces

sustainable market fish, 220g 34
chimichurri

rotisserie half free range chicken, 350g 26

beyond plant-based burger 25
dairy free cheddar cheese, pickle, red onion, lettuce, plant-based mayonnaise, mustard, dairy free brioche bun

sides

sautéed organic vegetables sautéed green asparagus
creamed spinach mashed potatoes
crispy french fries crispy new potatoes, sea salt, chives

saucés

béarnaise green peppercorn
chimichurri red wine bordelaise 3



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