

grill

sushi

steam
basket

thai

patisserie

seafood

martini
bar

party
room

shop

food. thoughtfully sourced. carefully served.

we are guided by our global philosophy that is focused on sourcing and providing fresh, flavourful, healthy, yet environmentally sustainable and ethical food options. look for our seafood that is third party certified sustainable or responsible to meet the rigorous standards set by independent labels.

fisheries certified under the msc sustainable standard for wild caught seafood or asc standard for responsibly farmed seafood have been assessed on core principles evaluating the environmental sustainability of the fishery or environmental and social responsibility of the farm.

enjoy in abundance, by choosing these products you ensure our oceans are teeming with life now and for future generations.

look out for these symbols to assist with your menu choice.



vegetarian, may contain egg and dairy



plant-based



MSC-c-54472

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

(maine lobster, yesso scallop,
spencer gulf wild king prawn, canadian surf clam)



ASC-c-00608

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

(black tiger prawn, scottish black mussel,
norweigan atlantic salmon)

**CHAMPAGNE BY THE GLASS**

perrier-jouët, grand brut, epernay, france, nv 29

WHITE WINE BY THE GLASS**180ML 250ML**pascal jolivet attitude, sauvignon blanc, 22 31
loire valley, francewynns coonawara estate, chardonnay, 23 32
coonawarra, australiamarco felluga mongris, pinot grigio collio, 23 32
friuli, Italynautilus, sauvignon blanc, marlborough, 25 35
new zealand**ROSE WINE BY THE GLASS**château mentone, 23 32
cuvée special vin biologique,
côtes de provence, france**RED WINE BY THE GLASS**babich, pinot noir, marlborough, 23 32
new zealandkatnook founder's block, cabernet sauvignon, 24 33
coonawarra, australianumanthia termes, tempranillo, 25 35
toro, spainchâteau devise d'ardilley-la petite devise, 25 35
haut-médoc, francekilikanoon killerman's run, shiraz, 25 35
clare valley, australia**BEER**asahi, corona, heineken, hoegaarden, 12
pure blonde, guinness stout,
stella artois, tiger, erdinger weissbier,
erdinger non-alcohol**FRESH SQUEEZED JUICE** 8
orange, grapefruit, apple, melon, pineapple**FRESH JUICE BLEND** 8**energize**
green apple, lemon, ginger, vanilla bean**vitalize**
coconut, kale, banana**detox**
red apple, pineapple, lemon, tumeric**SIGNATURE COOLER** 8
iced lemon tea, iced lychee tea, fresh lemonade,
kombucha**SMOOTHIE** 9**soy milk, apple & avocado**
soy milk, avocado, banana, apple, celery,
kale, ginger**apple, berries & chia seeds**
cherries, cucumber, apple, raspberries, chia seed**blueberry, quinoa & chia seeds**
almond milk, blue berries, vanilla bean, quinoa,
chia seeds**SOFT DRINK** 8
coke, sprite, diet coke, soda, tonic, bitter lemon,
ginger ale, ginger beer**MINERAL WATER**
still or sparkling water, 750ml 12
still or sparkling water, 250ml 7**TEA (POT/ 2CUPS)** 7
english breakfast, earl grey, chamomile, sencha,
moroccan mint, grand jasmine**COFFEE – 100% CERTIFIED SUSTAINABLE** 5
regular or decaffeinated, cappuccino, espresso



oxheart tomato salad



wood-roasted
beetroot salad



spencer gulf
wild king prawn
cocktail



maine lobster cocktail



blue swimmer
crab cake



mezza9 seafood
platter for 2





mezza9 bread, dip	3	SUSTAINABLE RAW SEAFOOD	
 marinated olives	9	seasonal rock oysters , per piece	6
 wood-roasted padron peppers smoked sea salt	18	lemon, shallot vinegar	
SOUP		sustainable farmed sturgeon caviar , 30g	98
 soup of the day	14	crème fraiche, brioche	
 maine lobster bisque corn bread croutons, tarragon, cognac	18	 mezza9 seafood platter	
SALADS		 suitable for 2	88
 mezza9 salad mixed lettuce, vegetables, mushrooms, toasted seeds, mezza9 dressing	9	selection of seasonal rock oysters, maine lobster, spencer gulf wild king prawns, black mussels , clams, condiments	
caesar salad romaine lettuce, bacon, parmesan cheese, croutons	9	suitable for 4	198
 add char-grilled chicken breast	9	selection of seasonal rock oysters, maine lobster, spencer gulf wild king prawns, black mussels, clams, sustainable farmed caviar, smoked atlantic salmon, condiments	
 add poached spencer gulf king prawns	14	MEZZA9 SEAFOOD CLASSICS	
wood-roasted beetroot salad beetroot, goat cheese, pickled raisins, horseradish	12	blue swimmer crab cake , per piece	7.5
 oxheart tomato salad sliced oxheart tomatoes, pomegranate, shallots, tarragon, mint, sumac	12	remoulade sauce	
 ancient grain salad freekeh, farro, fregula, toasted seeds, almonds, goji berries, preserved lemon, parsley, mint, dressing	14	smoked atlantic king salmon tartine herb cream cheese, salmon roe, radishes	25
		 maine lobster roll, 350g avocado, cucumber, buttered soft roll	38
		SUSTAINABLE SEAFOOD COCKTAILS	
		 spencer gulf wild king prawn cocktail spicy tomato & horseradish, shaved fennel	28
		alaskan king crab cocktail mayonnaise, dijon mustard, gem lettuce	38
		 maine lobster cocktail, 350g orange, basil, spring onions, gem lettuce, endives	38

all prices quoted are subject to 10% service charge and prevailing government taxes in singapore dollars.



chirashi don



yum makeua pao –
thai grilled eggplant



premium sashimi
moriawase on ice



sushi kiwami



luk chin yang –
grilled thai fish balls



miang pla pao – rock salt crusted whole red tilapia

thai

- 🌿 **tom yam goong nam kon** 16
 spicy & sour black tiger prawn soup, milk, lemon grass, galangal, chilli
- 🍷 **som tam kai kem** 16
 shredded green papaya salad, snake beans, tomatoes, salted egg, peanuts
- yam som-o** 16
 spicy honey pomelo salad, shredded chicken
- 🌿 **yum makeua yao** 16
 thai style grilled eggplant, shallot, chilli, mint, tamarind
- 🌿 **luk chin yang** 18
 grilled thai fish balls, sweet tamarind sauce
- pla muk yang** 20
 grilled squid, soy sauce, turmeric, lime & chilli sauce
- moo yang** 24
 thai style pork skewer, tamarind, thai parsley, cucumber, thai lettuce, spring onion
- gai yang som tam** 28
 grilled free range chicken leg, honey, tamarind, chilli, shredded green papaya salad
- 🌿 **goong yang woon sen** 36
 grilled black tiger prawns in banana leaf, glass noodle, cabbage, ginger
- nuea yang** 48
 grilled black angus beef salad, thai parsley, spring onion, tamarind, chilli
- 🌿 **miang pla pao** 48
serves 2
 rock salt-crusted whole red tilapia, 750g, lemongrass, galangal, rice noodle, tamarind sauce, lime & chilli sauce

sushi

- miso soup** 6
 tofu, seaweed, spring onion
- 🌿 **edamame**, shaved sea salt 12
- 🌿 **sashimi salad** 22
 market fish, seaweed, tobiko roe, chukka dressing
- 🍷 **chirashi don** 48
🌿 tuna, salmon, yellowtail, scallop, sweet prawn, sea urchin roe, salmon roe
- 🌿 **sashimi moriwase** 58
 variation of raw fish and seafood
- 🍷 **premium sashimi moriwase on ice** 88
🌿 variation of raw fish and seafood
- 🍷 **edomae nigiri sushi** 48
🌿 tuna, salmon, squid, tamago, ark shell, yellow tail, snapper, cucumber
- 🍷 **aburi sushi** 28
🌿 tuna, salmon belly, scallop, yellowtail, market fish
- 🌿 **yasai sushi moriwase** 22
 variation of plant-based sushi
- 🌿 **sushi makoto** 48
 4 kinds of nigiri sushi
 salmon, tuna, yellowtail, sea bream
 3 kinds of sashimi
 salmon, tuna, sweet prawn
 ½ futo maki
 egg, kanpyo, shiitake mushroom, prawn
- 🍷 **sushi kiwami** 98
🌿 7 kinds of nigiri
 salmon, tuna, swordfish, yellowtail, sea bream, surf clam, sweet prawn
 5 kinds of sashimi
 salmon, tuna, sea bream, swordfish, king crab
 ½ california roll, ½ shrimp tempura roll



thick-cut tomato salad,
shallots, blue cheese



pot-roasted maine lobster



green asparagus,
hollandaise, dukkah



roasted aceh
tiger prawns



dingley dell pork chop



charolais beef fillet



hereford beef sirloin on the
bone



cape grim beef tomahawk



victorian lamb chops



free-range chicken cooked
on the rotisserie





GRILLED OVER JARRAH HARD WOOD

irish hereford beef, dry aged 28 days, grass fed

beef burger, 220g	32
cheddar cheese, dill pickles, tomatoes, lettuce fillet, 180g	40
short rib, 220g	36
sirloin on the bone, 650g	88

tasmanian cape grim beef, aged 28 days grass fed, hormone free, antibiotic free

rib eye, 250g	76
tomahawk, 1200g	138

french charolais beef, dry aged 50 days grass fed

fillet, 250g	76
rib eye on the bone, 400g	138

australian victorian lamb grass fed



chop, 260g	34
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british dingley dell pork hormone free, antibiotic free



single chop, 300g	34
cumberland sausage, 250g	18

mezza9 meat grill



hereford beef short rib, grass-fed lamb chops, half free-range chicken, dingley dell pork chop & cumberland pork sausages, and choice of 2 sauces	108
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 mezza9 clam & lobster bake	128
 maine lobster, aceh tiger prawns, manilla clams, black mussels, smoked sausage, sweet corn, new potatoes	


SLOW-SIMMERED & ROASTED

wood-roasted market fish, salsa verde	34
grilled sashimi grade yellow fin tuna, 220g	38
roasted aceh tiger prawns, 300g split & marinated	38
 pot-roasted maine lobster, 650g truffle hollandaise	78
roasted whole sea bream, 500g lemon, thyme, white wine	48
free-range chicken, 350g cooked on the rotisserie, field mushrooms, kale, natural jus	26
 root vegetable & chickpeas pot pie, plant-based short crust pastry	24

SIDES

green asparagus, hollandaise, dukkha	9
 sautéed field mushrooms, kale, lemon	
 sautéed organic vegetables extra virgin olive oil, lemon	
creamed spinach, fried garlic, parmesan cheese	
roasted new potatoes, garlic, rosemary	
mashed potatoes, nutmeg	
french fries	
thick-cut tomato salad, shallots, blue cheese	

SAUCES

béarnaise	mushroom cream	3
red wine bordelaise	truffle hollandaise	
 salsa verde	black peppercorn & cognac	

**stir-fried baby pak choi,
garlic, chilli, dried shrimps**



wok-fried maine lobster, crispy egg noodles



**steamed black tiger prawns, ginger,
soy sauce, wolf berries**



**crispy soon hock, leek,
coriander, light soy sauce**



**claypot braised eggplant,
chicken, dry shrimps, bean paste**


SOUP OF THE DAY 14


LIVE FISH

red grouper, 750g	88
soon hock, 750g	68
black grouper, 750g	52
sea bass, 750g	42

CHOICE OF PREPARATION

steamed – superior soy sauce, shredded ginger	
steamed – preserved vegetables, ginger, oyster sauce	
steamed – hot bean paste, plum, garlic	
crispy fried – leek, coriander, light soy sauce	
wok-fried – spring onion, ginger, leek, bean paste, oyster sauce	


LIVE CRUSTACEAN

 maine lobster, 650g	88
indo-china mud crab, 850g	78
black tiger prawns, 400g	38

CHOICE OF PREPARATION

steamed – chinese wine, ginger, garlic	
steamed – ginger paste, soy sauce, wolf berries	
wok-fried – chilli, black or white pepper sauce	
wok-fried – onions, bell pepper, dried chilli, szechuan style	
wok-fried – ginger, leek, bean paste, oyster sauce	


CLAY POT

braised eggplant, chicken, dry shrimps, bean paste	28
 braised bean curd, black fungus, mushrooms, fermented bean paste	32


BEEF, PORK & POULTRY

wok-fried black angus beef, celery, bell pepper, chilli, onions, garlic	40
wok-fried pork spare rib, golden garlic, fragrant salt	34
wok-fried chicken, mushrooms, yam, walnuts, bean paste	32
wok-fried dry chilli chicken, szechuan style	32

NOODLES

 wok-fried maine lobster, half or whole, crispy egg noodles, mushrooms, spring onions, ginger, egg gravy	42 / 84
wok-fried horfun, black angus beef, bell pepper, onions, black bean paste	38
wok-fried ee-fu noodles, blue swimmer crab meat, bean sprouts, yellow chives	32

VEGETABLES & RICE

 stir-fried snow beans, black tiger prawns,	48
 yesso scallops, preserved olives	
 stir-fried baby kai lan, ginger, garlic	14
stir-fried baby pak choi, garlic, chilli, dried shrimps	14
 stir-fried mixed vegetables, garlic	14
 wok-fried rice, yesso scallops, black tiger prawns,	28
 salted egg yolk	
wok-fried rice, chicken, onions, bean sprouts, lettuce, XO sauce	26
 wok-fried brown rice, mushrooms, yam, chilli, dark soy sauce	18
steamed or crispy man tao buns	6
 steamed fragrant rice	4
XO sauce	3

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