


appetiser

soup of the day

nuea nam-tok - grilled sangus beef salad, thai parsley, spring onion, tamarind, chilli

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

california roll, crab meat, cucumber, avocado

 raw organic vegetable salad, grains, nuts, seeds, herbs, balsamic dressing

heirloom tomatoes, ricotta cheese, marinated olives, basil pesto

 yellowtail crudo, lemon red onion dressing, radish, dill

blue swimmer crab cake, remoulade sauce

main dishes

crispy 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, french beans, mint chimichurri

beef steak of the day, mashed potatoes, confit carrot, green peppercorn sauce

rotisserie half chicken, pickled organic cucumbers, organic vegetable slaw

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	
		soup of the day	14
deli		live fish	
raw organic vegetable salad	14	soon hock, 750g	68
grains, nuts, seeds, fresh herbs, balsamic dressing		black grouper, 750g	58
caesar salad	14	sea bass, 750g	48
romaine lettuce, crispy bacon, parmesan cheese, sourdough croutons		choice of preparation: steamed or wok-fried	
heirloom tomatoes	13	superior soy sauce, shredded ginger	
ricotta cheese, marinated olives, basil pesto		black bean sauce, spring onion	
new england clam chowder , bacon, chive	18	garlic, ginger, chilli, dark soy sauce	
seasonal rock oysters , lemon, shallot vinegar, per piece	6	live crustacean	
blue swimmer crab cake , remoulade sauce, per piece	7	boston lobster, 650g	88
yellowtail crudo	22	mud crab, 850g	82
lemon red onion dressing, radish, dill		tiger prawn, 400g	42
spencer gulf wild king prawn cocktail	28	choice of preparation: steamed or wok-fried	
spicy tomato & horseradish, shaved fennel		chinese wine, ginger, garlic	
australian yarra valley golden trout caviar	88	chili, black or white pepper sauce	
crumpet, egg, chive, capers, onion, sour cream		szechuan style, onions, bell pepper, dried chilli	
mezza9 seafood platter – to share	88	pork & duck	
selection of seasonal rock oysters, spencer gulf wild king prawns, boston lobster, black mussels, clams, condiments		wok-fried pork spare ribs, fragrant sauce, garlic, chilli	38
		wok-fried shredded duck breast, spring onion, ginger, bean paste	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
sushi		grill	
miso soup , tofu, seaweed, spring onion	6	australian new south wales, sangus beef porterhouse , 1kg	128
sashimi salad , market fish, seaweed, tobiko roe, chukka dressing	22	australian new south wales, sangus beef prime rib , 1kg	128
sashimi moriwase – variation of raw fish and seafood	58	usda prime beef tenderloin , 180g	52
edomae nigiri sushi – tuna, salmon, squid, tamago, scallop, yellowtail, snapper, cucumber	48	usda prime beef striploin , 250g	58
sushi makoto	48	beef cheese burger , 220g	25
4 kinds of nigiri sushi – salmon, tuna, yellowtail, sea bream		dill pickle, lettuce, tomato	
3 kinds of sashimi – salmon, tuna, red prawn		australian roaring forties lamb , 260g	38
1/2 futo maki – egg, kanpyo, shiitake mushroom, prawn		chops	
sushi kiwami	98	american snake river farm kurobuta pork chop , 300g	42
7 kinds of nigiri – salmon, tuna, swordfish, yellowtail, sea bream, scallop, red prawn		mezza9 mixed meat grill - to share	98
5 kinds of sashimi – salmon, tuna, sea bream, swordfish, yellowtail		beef steak, lamb chops, chorizo, half free range chicken, choice of 2 sauces	
1/2 california roll, 1/2 shrimp tempura roll		sustainable market fish , 220g	34
		chimichurri	
thai		rotisserie half free range chicken , 350g	28
crispy chicken wings , lime chili sauce	12	beyond plant-based burger	25
tom yam goong	16	dairy free cheddar cheese, pickle, red onion, lettuce, plant-based mayonnaise, mustard, dairy free brioche bun	
spicy and sour black tiger prawn soup, lemon grass, galangal, chilli		sides	9
yam som-o	16	sautéed organic vegetables	sautéed green asparagus
spicy pomelo salad, shredded chicken		creamed spinach	mashed potatoes
nuea nam-tok	22	crispy french fries	crispy new potatoes, sea salt, chives
grilled sangus beef salad, thai parsley, spring onion, tamarind, chilli		sauces	3
pad kra pao	36	béarnaise	green peppercorn
stir-fried “heura” chicken, thai basil, organic vegetables, jasmine rice		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