



sunday brunch

adult (alcohol)

158

adult (non-alcohol)

98

child (aged 4 - 12 years)

58

free-flow appetisers

guests can choose from the following appetisers, via our socially-distanced food line served by our chefs


seafood counter

australian yarra valley salmon caviar – crumpets, sour cream, egg, chives


boston lobster – cocktail sauce

 spencer gulf wild king prawns – lemon

salad counter

 organic raw vegetable salad – mixed lettuce, organic vegetables, toasted nuts & seeds, house dressing

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

 heirloom tomatoes salad – pomegranate, shallot, tarragon, mint, sumac dressing


yam som-o – spicy pomelo salad, shredded chicken

sushi counter

japanese miso soup

nigiri & sashimi

vietnamese yellow fin tuna

 faroe island bakkafrost salmon

 new zealand yellowtail king fish

maki

california maki

spicy tuna maki

spicy salmon maki

a la minute appetisers

soup of the day

blue swimmer crab cake – remoulade sauce – per piece

 tom yam goong – spicy & sour black tiger prawn soup, lemon grass, galangal, chilli

a la carte mains & desserts

select your choice of 1 main course & 1 dessert, which will be served to the table

grill

australian, new south wales, sangus beef porterhouse – 800g, for 2 to share

australian beef steak of the day – 180g

australian lamb cut of the day – 200g, mint jelly

sustainable market fish – 180g, lemon, chimichurri

sauces

béarnaise

green pepper corn

 chimichurri

side dishes

 sautéed mushrooms

sautéed french beans – onion

mashed potatoes

oven roasted new potatoes – tomato, onion, bacon

steam basket

 wok-fried boston lobster noodles – for 2 to share

wok-fried angus beef – leek, onion, chilli, spicy sauce

wok-fried mud crab – chilli, black or white pepper sauce

steamed tiger prawns – chinese wine, ginger, garlic

steamed sustainable barramundi – superior soya sauce, shredded ginger

side dishes

 stir-fried organic asian greens – ginger, garlic

wok-fried organic brown rice – mushrooms, yam, chilli, dark soy sauce

dessert

mezza9 extravaganza – for 2 to share

fair trade swiss chocolate fondant, vanilla bean soft serve

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

seasonal fruits selection

artisanal cheese selection – nuts, dried fruits, chutney, grapes



seafood with this mark comes from an msc certified sustainable fishery. www.msc.org



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



plant-based

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



drinks

nordaq fresh water Still or sparkling water, free-flow	2	signature cooler iced lemon tea, iced lychee tea, fresh lemonade	8
freshly squeezed juice apple, orange, grapefruit, melon, pineapple	8	soft drink coke, coke zero, sprite, soda, tonic, bitter lemon, ginger ale, ginger beer	5
fresh fruit juice blend energize ginger, green apple, vanilla	10	tea (pot/2 cups) french earl grey, jasmine gold, chamomile flower, marrakesh mint, shizuoka sencha, special breakfast tea	5
vitalize banana, coconut, kale		coffee – 100% certified sustainable regular or decaffeinated	5
detox lemon, pineapple, red apple, turmeric			

wine by the glass

white

	180ml	bottle
babich 'black label', sauvignon blanc, marlborough, new zealand, 2020	7.50	60
william fevre 'petit chablis', chardonnay, chablis, france, 2017	8	65
weingut max ferd. richter, 'signature edition', riesling, mosel, germany, 2018	8	65
vasse felix 'filius' chardonnay, margaret river, australia, 2018/2019	8.50	70

rose

aix, blend, coteaux d'aix-en-provence, france, 2019	8.50	70
chateau d'esclans, whispering angel rose, cote de provence, france, 2018/2019	9	75

red

backstory, cabernet sauvignon, california, usa, 2018	7.50	60
château clairac, merlot & cabernet sauvignon, blaye-côtes de bordeaux, france, 2016	7.50	60
el coto 'coto de imaz', tempranillo, rioja reserva, spain, 2014/2015	7.50	60
mitolo 'jester', shiraz, mclaren vale, australia, 2017	8	65
clos henri vineyard 'petit clos', pinot noir, marlborough, new zealand, 2018	8.50	70

champagne

barons de rothschild brut, france, nv	12	95
billecart salmon, brut sous bois, france, nv		145
rive di san pietro di barbozza, valdobbiadene prosecco superiore d.o.c.g, Italy		40

signature martinis classic lycheetini vodka, lychee liqueur, lychee juice, lychee	12	signature gin & tonics iron balls craft (thailand) fever tree mediterranean, pineapple slice	12
cucumber cool down gin, fresh cucumber juice, brown sugar, lemon, cucumber		roku (japan) fever tree premium indian tonic, ginger stick	
espresso vodka, kahlua, espresso, coffee beans		hendrick's (england) fever tree premium indian tonic, cucumber stick	

draught beers guinness stout, heineken, tiger	10		
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