steam basket
soup of the day 14

live fish
soon hock, 750g 68
hybrid grouper, 750g 58
sea bass, 750g 48

choice of preparation: steamed or wok-fried
superior soy sauce, shredded ginger
black bean sauce, spring onion
garlic, ginger, chili, dark soy sauce

live crustacean
maine lobster, 650g 88
mud crab, 850g 82
live tiger prawns, 400g 38

choice of preparation: steamed or wok-fried
chinesewine, ginger, garlic
chili, black or white pepper sauce
szechuanstyle, onions, bell pepper, dried chili

beef & chicken
wok-fried angus beef, leek, onion, chili, 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 maine 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, chili, dark soy sauce 18
steamed or crispy man toubuns 6
steamed organic jasmine rice or brown rice 4

grill
australian rosedale ruby beef tomahawk, 1kg 128
usa beef bone-in ribeye, 1kg 128
usda prime beef tenderloin, 180g 42
usda prime striploin, 250g 68

beef cheese burger, 220g, dill pickle,lettuce, tomato 25
australian mottainai lamb chops, 260g 38
cut of the day, 220g 32
american snake river farm kurobuta pork chop, 300g 38
mezza9 mixed meat grill - to share
beef steak, lamb chops, chorizo, half free range chicken, choice of 2 sauces 98
sustainable market fish, 180g chimichurri 34
rotisserie half free range chicken, 350g 26
mezza9 wild king prawns, 300g 42

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

sides
sautéed organic vegetables 9
creamed spinach
sautéed green asparagus
mashed potatoes
crispy french fries
crispy new potatoes, sea salt, chives

sauces
béarnaise 3
green peppercorn
chimichurri
red wine bordelaise
drinks

**nordaq fresh water**  
still or sparkling water, free-flow  

**freshly squeezed juice**  
apple, orange, grapefruit, melon, pineapple  

**fresh fruit juice blend**  
energize  
Ginger, green apple, vanilla bean  
vitalize  
banana, coconut, kale  

**detox**  
lemon, pineapple, red apple, turmeric

**signature cooler**  
iced lemon tea, iced lychee tea, fresh lemonade

**soft drink**  
coke, diet coke, sprite, soda, tonic, bitter lemon, ginger ale, ginger beer

**tea (pot/2 cups)**  
french earl grey, jasmine gold, marrakesh mint, chamomile flower, shizouka sencha, special breakfast tea

**coffee – 100% certified sustainable**  
regular or decaffeinated

**wine by the glass**

**white**

<table>
<thead>
<tr>
<th>Wine</th>
<th>180ml</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Babich “black label”, sauvignon blanc, marlborough, new zealand, 2019</td>
<td>15</td>
<td>60</td>
</tr>
<tr>
<td>William fevre ‘petit chablis’, chardonnay, chablis, france, 2017</td>
<td>16</td>
<td>65</td>
</tr>
<tr>
<td>Weingut max ferd. richter, “signature edition”, riesling, mosel, germany, 2018</td>
<td>16</td>
<td>65</td>
</tr>
<tr>
<td>Vasse felix ‘filius’ chardonnay, margaret river, australia, 2018/2019</td>
<td>17</td>
<td>70</td>
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</tbody>
</table>

**rose**

<table>
<thead>
<tr>
<th>Wine</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Aix, blend, coteaux d’aix-en-provence, france, 2019</td>
<td>17</td>
<td>70</td>
</tr>
<tr>
<td>Chateau d’esclans, whispering angel rose, cote de provence, france, 2018/2019</td>
<td>18</td>
<td>75</td>
</tr>
</tbody>
</table>

**red**

<table>
<thead>
<tr>
<th>Wine</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Backstory, cabernet sauvignon, california, usa, 2018</td>
<td>15</td>
<td>60</td>
</tr>
<tr>
<td>Chateau clairac, merlot &amp; cabernet sauvignon, blaye-cotes de bordeaux, france, 2016</td>
<td>15</td>
<td>60</td>
</tr>
<tr>
<td>El Coto “coto de imaz”, tempranillo, rioja reserva, spain, 2014/2015</td>
<td>15</td>
<td>60</td>
</tr>
<tr>
<td>Mitolo “jester”, shiraz, mclaren vale, australia, 2017</td>
<td>16</td>
<td>65</td>
</tr>
<tr>
<td>Clos Henri vineyard ‘petit clos’, pinot noir, marlborough, new zealand, 2018</td>
<td>15</td>
<td>60</td>
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</tbody>
</table>

**champagne**

<table>
<thead>
<tr>
<th>Wine</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Perrier-Jouet, grand brut, epernay, france, nv</td>
<td>22</td>
<td>90</td>
</tr>
<tr>
<td>Billecart salmon, brut sous bois, france</td>
<td>22</td>
<td>145</td>
</tr>
<tr>
<td>Rive di san pietro di barbozza, valdobbiadene prosecco superiore d.o.c.g, italy</td>
<td>22</td>
<td>40</td>
</tr>
</tbody>
</table>

**drinks**

**signature martinis**

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**

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