

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	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, parmesan cheese, croutons	9	suitable for 4	198
 add char-grilled chicken breast add poached spencer gulf king prawns	14	selection of seasonal rock oysters, maine lobster, spencer gulf wild king prawns, black mussels, clams, sustainable farmed caviar, smoked atlantic salmon, condiments	
wood-roasted beetroot salad beetroot, goat cheese, pickled raisins, horseradish	12	MEZZA9 SEAFOOD CLASSICS	
 oxheart tomato salad sliced oxheart tomatoes, pomegranate, shallots, tarragon, mint, sumac	12	blue swimmer crab cake , per piece	7.5
 ancient grain salad freekeh, farro, fregula, toasted seeds, almonds, goji berries, preserved lemon, parsley, mint, dressing	14	remoulade sauce	
		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
moriwase on ice



sushi kiwami



luk chin yang –
grilled thai fish balls



miang pla pao – rock salt crusted whole red tilapia



 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	
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	



 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



cape grim 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
sirloin on the bone, 650g	88

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

rib eye, 250g	72
fillet, 250g	76
tomahawk, 1200g	138

australian victorian lamb, grass fed

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

single chop, 300g	34
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mezza9 meat grill

hereford fillet, lamb chops, half free range chicken, dingley dell pork chop, choice of 2 sauces	98
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sustainable seafood

 wild alaskan salmon fillet, 300g	38
 wild skull island tiger prawns, 300g, split & marinated	42
 maine lobster, 650g, truffle hollandaise	78
whole sea bream, 500g, lemon, thyme	48

SLOW SIMMERED & ROASTED

 mezza9 clam & lobster bake	128
maine lobster, tiger prawns, manilla clams, black mussels, smoked sausage, sweet corn, new potatoes	
wood-roasted market fish, 180g, salsa verde	34
free range chicken cooked on the rotisserie, 350g field mushrooms, kale, natural jus	26
 root vegetable & chickpeas pot pie, plant based short crust pastry	24
 beyond burger	26
dairy free cheddar cheese, pickle, red onion, lettuce, plant-based mayonnaise, mustard, dairy free brioche bun	

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	
crispy new potatoes, sea salt, chives	
mashed potatoes, nutmeg	
french fries	
thick-cut tomato salad, shallots, blue cheese	

SAUCES

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

**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, 650g	42

CHOICE OF PREPARATION

steamed – superior soy sauce, shredded ginger	
steamed – preserved vegetables, ginger, oyster sauce	
steamed – hot bean paste, salted 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	82
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 & 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 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 baby kai lan, ginger, garlic	14
stir-fried baby pak choi, garlic, chilli, dried shrimps	14
 stir-fried mixed vegetables, garlic	14
 wok-fried organic jasmine rice, yesso scallops, black tiger prawns, salted egg yolk	28
wok-fried organic jasmine rice, chicken, onions, bean sprouts, lettuce, XO sauce	26
 wok-fried organic brown rice, mushrooms, yam, chilli, dark soy sauce	18
 steamed or crispy man tao buns	6
 steamed organic fragrant rice	4
XO sauce	3



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