



mezza9 sourdough bread, dip	3	<b>steam basket</b>	
		soup of the day	14
<b>deli</b>		<b>live fish</b>	
mezza9 salad	12	soon hock, 750g	68
mixed lettuce, vegetables, mushrooms, toasted seeds, mezza9 dressing		hybrid grouper, 750g	58
<b>caesar salad</b>	14	sea bass, 750g	48
romaine lettuce, crispy bacon, parmesan cheese, sourdough croutons		<b>choice of preparation: steamed or wok-fried</b>	
<b>heirloom tomatoes</b>	13	superior soy sauce, shredded ginger	
ricotta cheese, marinated olives, basil pesto		black bean sauce, spring onion	
<b>beetroot salad</b>	13	garlic, ginger, chilli, dark soy sauce	
organic beetroot, dill yogurt, spiced nuts, rucola		<b>live crustacean</b>	
<b>maine lobster bisque</b> , corn bread croutons, tarragon	18	maine lobster, 650g	88
<b>blue swimmer crab cake</b> , remoulade sauce, per piece	7	mud crab, 850g	82
<b>seasonal rock oysters</b> , lemon, shallot vinegar, per piece	7	live tiger prawns, 400g	38
<b>spencer gulf wild king prawn cocktail</b>	28	<b>choice of preparation: steamed or wok-fried</b>	
spicy tomato & horseradish, shaved fennel		chinese wine, ginger, garlic	
<b>mezza9 seafood platter – to share</b>	88	chili, black or white pepper sauce	
selection of seasonal rock oysters, spencer gulf wild king prawns, maine lobster, black mussels, clams, condiments		szechuan style, onions, bell pepper, dried chilli	
<b>sushi</b>		<b>beef &amp; chicken</b>	
<b>miso soup</b> , tofu, seaweed, spring onion	6	wok-fried angus beef, leek, onion, chilli, spicy sauce	38
<b>sashimi salad</b> , market fish, seaweed, tobiko roe, chukka dressing	22	wok-fried chicken, dry chilli, szechuan style	32
<b>sashimi moriwase</b> – variation of raw fish and seafood	58	<b>noodles</b>	
<b>edomae nigiri sushi</b> – tuna, salmon, squid, tamago, scallop, yellowtail, snapper, cucumber	48	wok-fried hor fun, angus beef, bell pepper, onion, xo sauce	38
<b>sushi makoto</b>	48	wok-fried maine lobster, half or whole,	42/84
4 kinds of nigiri sushi – salmon, tuna, yellowtail, sea bream		crispy egg noodles, mushrooms, spring onions, ginger, egg gravy	
3 kinds of sashimi – salmon, tuna, red prawn		<b>vegetables &amp; rice</b>	
1/2 futo maki – egg, kanpyo, shiitake mushroom, prawn		stir-fried organic asian greens, ginger, garlic	14
<b>sushi kiwami</b>	98	wok-fried organic brown rice, mushrooms, yam, chilli, dark soy sauce	18
7 kinds of nigiri – salmon, tuna, swordfish, yellowtail, sea bream, scallop, red prawn		steamed or crispy man tou buns	6
5 kinds of sashimi – salmon, tuna, sea bream, swordfish, yellowtail		steamed organic jasmine rice or brown rice	4
1/2 california roll, 1/2 shrimp tempura roll		<b>grill</b>	
<b>thai</b>		<b>australian new south wales, sangus beef porterhouse, 1kg</b>	128
<b>tom yam goong</b>	16	<b>australian new south wales, sangus beef tomahawk, 1kg</b>	128
spicy & sour black tiger prawn soup, lemon grass, galangal, chilli		<b>usda prime beef tenderloin, 180g</b>	42
<b>som tam</b>	16	<b>usda prime beef striploin, 250g</b>	68
shredded green papaya salad, snake beans, tomatoes, peanuts		<b>beef cheese burger, 220g, dill pickle, lettuce, tomato</b>	25
<b>yam som-o</b>	16	<b>australian roaring forties lamb</b>	
spicy pomelo salad, shredded chicken		chops, 260g	38
<b>luk chin yang</b>	16	cut of the day, 220g	34
grilled thai fish balls, sweet tamarind sauce		<b>american snake river farm kurobuta pork chop, 300g</b>	38
<b>gai yang som tam</b>	28	<b>mezza9 mixed meat grill - to share</b>	98
grilled half free range chicken, tamarind, chilli, green papaya salad		beef steak, lamb chops, chorizo, half free range chicken, choice of 2 sauces	
<b>italian</b>		<b>sustainable market fish, 180g chimichurri</b>	34
<b>tagliatelle alla bolognese</b>	26	<b>rotisserie half free range chicken, 350g</b>	26
bolognese sauce, plum tomatoes, basil, parmesan		<b>beyond burger</b> - dairy free cheddar cheese, pickle, red onion, lettuce, plant-based mayonnaise, mustard, dairy free brioche bun	25
<b>spaghetti alla carbonara</b>	22	<b>sides</b>	9
black pepper, pancetta & cage free egg		sautéed organic vegetables	sautéed green asparagus
<b>linguine alle vongole</b>	28	creamed spinach	mashed potatoes
vongole clams, white wine, chilli, garlic		crispy french fries	crispy new potatoes, sea salt, chives
<b>spaghetti cioppino</b>	44	<b>saucés</b>	3
plum tomato sauce, half maine lobster, scallops, black tiger prawns, blue swimmer crab meat, vongole clams, squid, herbs		béarnaise	green peppercorn
		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

<b>white</b>	<b>180ml</b>	<b>bottle</b>
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

<b>rose</b>		
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

<b>red</b>		
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

<b>champagne</b>		
perrier-jouet, grand brut, eprenay, france, nv	22	90
billecart salmon, brut sous bois, france		145
rive di san pierre 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