



mother's day sunday brunch

adult (alcohol)	188
adult (non-alcohol)	108
child (aged 4 – 12 years)	54

free-flow appetisers

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

seafood counter

mussels & clams


rock oysters – mignonette, lemon wedges


 boston lobster – cocktail sauce

 spencer gulf wild king prawns – lemon

salad counter

 yarra valley salmon caviar, deviled egg, chive

 mezza9 salad – mixed lettuce, organic vegetables, mushrooms, toasted seeds

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


roasted heirloom beets – red onion, toasted nuts, watercress

yam som-o – spicy pomelo salad, shredded chicken

sushi counter

nigiri & sashimi

vietnamese yellowfin tuna

 faroe island bakkafrost salmon
new zealand yellowtail king fish

maki

california maki

spicy tuna maki

spicy salmon maki

japanese miso soup

a la minute appetisers

new england clam chowder

blue swimmer crab cake – remoulade sauce – per piece

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

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

kid's favorites

cheeseburger & fries

grilled salmon, green beans, mashed potato

wok fried organic jasmine rice, cage free egg, organic vegetables

chicken & prawn dumpling, condiments

a la carte mains & desserts

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

grill

grilled bbq platter – for 4 to share

australian, new south wales, sangus beef bone-in ribeye

chargrilled roaring forties lamb

rotisserie spiced chicken

chargrilled sustainable yellowfin tuna

chorizo sausages

all items also available individually

sauces

 béarnaise

green pepper corn

 chimichurri

side dishes

sautéed organic vegetables

roasted mix mushrooms

truffle mashed potatoes

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 sustainable barramundi – superior soya sauce, shredded ginger

wok-fried organic asian greens – ginger, garlic

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

dessert

mezza9 mother's extravaganza 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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