



sunday brunch

adult

child

\$88++




\$48++

free flow appetizer

enjoy free flow of your favourite appetisers from our deli, sushi and thai kitchens below

deli

soup of the day



-  mezza9 salad – mixed lettuce, organic vegetables, mushrooms, toasted seeds
 -  caesar salad - romaine lettuce, crispy bacon, parmesan cheese, sourdough croutons
 -  heirloom tomatoes salad – ricotta cheese, marinated olives, basil pesto
- rock oysters – mignonette, lemon wedges – per piece
- blue swimmer crab cake – remoulade sauce – per piece
- mezza9 seafood platter – selection of seasonal rock oysters, boston lobster, spencer gulf wild king prawns, black mussels, clams, condiments – for 2 to share

sushi

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

thai

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

yam som-o – spicy pomelo salad, shredded chicken

a la carte mains and dessert

select 1 main from the following kitchens, and end your meal with a dessert

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



saucés

béarnaise
green pepper corn
 chimichurri

side dishes

-  sautéed mushrooms
- sautéed organic vegetable
- mashed potatoes
- crispy new potatoes – sea salt, chives

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
-  wok-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 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 energize 8
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

	180ml	bottle
white babich 'black label', sauvignon blanc, marlborough, new zealand, 2019	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 perrier-jouet, grand brut, eprenay, france, nv	11	90
billecart salmon, brut sous bois, france		145
rive di san pierre di barbozza, valdobbiadene prosecco superiore d.o.c.g, Italy		40

alcohol drinks

signature martinis 12
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

draught beer 10
guinness stout, heineken, tiger

gin & tonics 12
beefeater24 (england)
fever tree mediterranean, grapefruit slice

brass lion (singapore)
fever tree premium indian tonic, orange slice

bombay (england)
fever tree premium indian tonic, lime wedge