



# 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
-  beetroot salad – organic beetroot, dill yogurt, spice nuts, rucola
-  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

luk chin yang – grilled thai fish balls, sweet tamarind sauce

## a la carte mains and dessert

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

### thai

gai yang som tam – grilled half free range chicken, tamarind, chilli, green papaya salad

### 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 – lemon, chimichurri



#### saucés

béarnaise  
green pepper corn  
 chimichurri

#### side dishes

-  sautéed mushrooms
- mashed potatoes
- sautéed organic vegetable
- 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

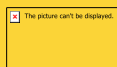
green tea soft serve – adzuki red bean, green tea sponge

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](http://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](http://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 |
|---|-------|--------|
| <b>white</b><br>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     |

|   |      |    |
|---|------|----|
| <b>rose</b><br>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 |

|   |      |    |
|---|------|----|
| <b>red</b><br>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 |

|   |    |     |
|---|----|-----|
| <b>champagne</b><br>perrier-jouet, grand brut, eprenay, france, nv              | 11 | 90  |
| billecart salmon, brut sous bois, france  |    | 145 |
| rive di san pietro 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