



sunday brunch

adult (alcohol)

158

adult (non-alcohol)

98

child (aged 4 - 12 years)

58

free-flow buffet

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

seafood counter

australian yarra valley salmon & trout caviar

sustainable boston lobster

 spencer gulf wild king prawns


fresh shucked rock oysters

saucers & condiments

cocktail sauce | lemon | mignonette | sour cream |

blini | egg | chive | shallots

salad counter

 organic raw vegetable salad – mixed lettuce, organic vegetables, toasted nuts & seeds, house dressing

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

 heirloom tomatoes salad – hummus, olives, capers, herbs

yam som-o – spicy pomelo salad, shredded chicken

sushi counter

nigiri & sashimi

vietnamese yellowfin tuna

 faroe island bakkafrost salmon

 new zealand yellowtail king fish

sashimi salad – market fish, tobiko, seaweed

maki

california maki

spicy tuna maki

 spicy salmon maki

soup

soup of the day

japanese miso soup

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

grill counter

australian, grass-fed beef roast, salt spice rub

slow roasted roaring forties lamb, garlic, mint jelly

sustainable market fish

stuffed turkey roll, dried fruits, chestnuts

baked honey mustard ham

saucers

béarnaise | green pepper corn | mushroom | horseradish

side dishes

creamed spinach, garlic, parmesan

 sautéed vegetables, herbs

 roasted mushrooms, garlic, herbs

mashed potatoes, nutmeg

oven-roasted potatoes, bacon, tomato, onion

steam & wok counter

wok-fried prawn, onion, garlic, spring onion, fragrant oil

wok-fried barramundi fillet, chilli, onion, bean paste

wok-fried hor fun, grass-fed beef, bell pepper, onion, xo sauce

 wok-fried organic jasmine rice, organic vegetables, spring onion

 stir-fried organic asian greens, ginger, garlic

dim sum

siew mai | char siew pau | prawn dumpling | mushroom dumpling

local roast meats

roasted

duck | pork belly | spare rib | char siew

saucers & condiments

hot bean sauce | soy sauce | duck sauce | char siew sauce

desserts

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

mezza9 extravaganza – for 2 to share

fair trade belgian chocolate fondant, vanilla bean soft serve

green tea soft serve – adzuki red bean, matcha 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, 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	6
vitalize banana, coconut, kale		coffee – lavazza tierra rainforest alliance certified regular or decaffeinated	6
detox lemon, pineapple, red apple, turmeric			

wine by the glass

white

	180ml	bottle
babich 'black label', sauvignon blanc, marlborough, new zealand, 2020	12	65
william fevre 'petit chablis', chardonnay, chablis, france, 2017	12	65
weingut max ferd. richter, 'signature edition', riesling, mosel, germany, 2018	12	65
vasse felix 'filius' chardonnay, margaret river, australia, 2018/2019	13	70

rose

aix, blend, coteaux d'aix-en-provence, france, 2019	13	70
chateau d'esclans, whispering angel rose, cote de provence, france, 2018/2019	14	75

red

backstory, cabernet sauvignon, california, usa, 2018	11	60
château clairac, merlot & cabernet sauvignon, blaye-côtes de bordeaux, france, 2016	11	60
el coto 'coto de imaz', tempranillo, rioja reserva, spain, 2014/2015	11	60
mitolo 'jester', shiraz, mclaren vale, australia, 2017	12	65
clos henri vineyard 'petit clos', pinot noir, marlborough, new zealand, 2018	13	70

champagne

barons de rothschild brut, france, nv	18	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
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cucumber cool down

gin, fresh cucumber juice, brown sugar, lemon, cucumber	
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espresso

vodka, kahlua, espresso, coffee beans	
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draught beers

heineken, tiger	10
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non-alcoholic beers

heineken 0.0, peroni 0.0	10
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signature gin & tonics

iron balls craft (thailand) fever tree mediterranean tonic, pineapple slice	12
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roku (japan)

fever tree premium indian tonic, ginger stick	
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hendrick's (scotland)

fever tree premium indian tonic, cucumber stick	
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bottled beers

asahi, corona, erdinger, heineken, pure blonde, tiger, peroni low carb, guinness stout	14
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