



sunday brunch

adult (alcohol)

158

adult (non-alcohol)

98

child (aged 4 - 12 years)

58

free-flow appetisers

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


seafood counter

australian yarra valley salmon caviar – crumpets, sour cream, egg, chives


sustainable boston lobster – cocktail sauce

 spencer gulf wild king prawns – lemon

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

japanese miso soup

nigiri & sashimi

vietnamese yellowfin tuna

 faroe island bakkafrost salmon

 new zealand yellowtail king fish

maki

california maki

spicy tuna maki

 spicy salmon maki

a la minute appetisers

soup of the day

blue swimmer crab cake – remoulade sauce

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

a la carte mains & desserts

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

grill

australian new south wales, sangus beef cut of the day – 800g, for 2 to share

australian beef steak of the day – 200g

australian lamb cut of the day – 250g, mint jelly

sustainable market fish – 220g, lemon

Sauces

béarnaise

green pepper corn

side dishes

creamed spinach

 sautéed organic vegetables

mashed potatoes

crispy french fries

steam basket

wok-fried sustainable boston lobster noodles – for 2 to share

wok-fried hor fun – angus beef, bell pepper, onion, xo sauce

wok-fried mud crab – chilli, black or white pepper sauce

steamed tiger prawns – chinese wine, ginger, garlic

wok-fried shredded duck breast, spring onion, ginger, bean paste

side dishes

stir-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 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	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
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cucumber cool down

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

espresso

vodka, kahlua, espresso, coffee beans

draught beers

guinness stout, 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, pineapple slice	12
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roku (japan)

fever tree premium indian tonic, ginger stick

hendrick's (scotland)

fever tree premium indian tonic, cucumber stick

bottled beers

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