



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

-  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 yellow fin 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 – per piece

-  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


saucés

béarnaise
green pepper corn


side dishes

- creamed spinach
-  sautéed organic vegetables
- mashed potatoes
- crispy french fries

steam basket

-  wok-fried 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, 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
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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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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
