food. thoughtfully sourced. carefully served.

we are guided by our global philosophy that is focused on sourcing and providing fresh, flavourful, healthy, yet environmentally sustainable and ethical food options. look for our seafood that is third party certified sustainable or responsible to meet the rigorous standards set by independent labels.

fisheries certified under the msc sustainable standard for wild caught seafood or asc standard for responsibly farmed seafood have been assessed on core principles evaluating the environmental sustainability of the fishery or environmental and social responsibility of the farm.

enjoy in abundance, by choosing these products you ensure our oceans are teeming with life now and for future generations.

look out for these symbols to assist with your menu choice.

vegetarian, may contain egg and dairy

plant-based

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

(maine lobster, yesso scallop, spencer gulf wild king prawn, canadian surf clam)

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

(black tiger prawn, scottish black mussel, norweigan atlantic salmon)
**CHAMPAGNE BY THE GLASS**
perrier-jouët, grand brut, epernay, france, nv 29

**WHITE WINE BY THE GLASS**
180ML 250ML
pascal jolivet attitude, sauvignon blanc, loire valley, france 22 31
wynns coonawara estate, chardonnay, coonawarra, australia 23 32
marco felluga mongris, pinot grigio collio, friuli, italy 23 32
nautilus, sauvignon blanc, marlborough, new zealand 25 35

**ROSE WINE BY THE GLASS**
château mentone,
cuvée special vin biologique, côtes de provence, france 23 32

**RED WINE BY THE GLASS**
babich, pinot noir, marlborough, new zealand 23 32
katnook founder’s block, cabernet sauvignon, coonawarra, australia 24 33
numanthia termes, tempranillo, toro, spain 25 35
château devise d’ardilley–la petite devise, haut-médoc, france 25 35
kilikanoon killerman’s run, shiraz, clare valley, australia 25 35

**BEER**
asahi, corona, heineken, hoegaarden, pure blonde, guinness stout, stella artois, tiger, erdinger weissbier, erdinger non-alcohol 12

**FRESH SQUEEZED JUICE**
one, grapefruit, apple, melon, pineapple 8

**FRESH JUICE BLEND**
energize
green apple, lemon, ginger, vanilla bean 8
vitalize
coconut, kale, banana

detox
red apple, pineapple, lemon, tumeric

**SIGNATURE COOLER**
iced lemon tea, iced lychee tea, fresh lemonade, kombucha 8

**SMOOTHIE**
soy milk, apple & avocado
soy milk, avocado, banana, apple, celery, kale, ginger 9
apple, berries & chia seeds
cherries, cucumber, apple, raspberries, chia seed
blueberry, quinoa & chia seeds
almond milk, blue berries, vanilla bean, quinoa, chia seeds

**SOFT DRINK**
coke, sprite, diet coke, soda, tonic, bitter lemon, ginger ale, ginger beer 8

**MINERAL WATER**
still or sparkling water, 750ml 12
still or sparkling water, 250ml 7

**TEA (POT/ 2CUPS)**
english breakfast, earl grey, chamomile, sencha, moroccan mint, grand jasmine 7

**COFFEE – 100% CERTIFIED SUSTAINABLE**
regular or decaffeinated, cappuccino, espresso 5

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oxheart tomato salad

mezza9 seafood platter for 2

wood-roasted beetroot salad

spencer gulf wild king prawn cocktail

maine lobster cocktail

blue swimmer crab cake
mezza9 bread, dip 3
marinated olives 9
wood-roasted padron peppers smoked sea salt 18

SOUP
soup of the day 14
maine lobster bisque corn bread croutons, tarragon, cognac 18

SALADS
mezza9 salad mixed lettuce, vegetables, mushrooms, toasted seeds, mezza9 dressing 9
caeasar salad romaine lettuce, bacon, parmesan cheese, croutons 9
add char-grilled chicken breast 9
add poached spencer gulf king prawns 14
wood-roasted beetroot salad beetroot, goat cheese, pickled raisins, horseradish 12
oxheart tomato salad sliced oxheart tomatoes, pomegranate, shallots, tarragon, mint, sumac 12
ancient grain salad freekeh, farro, fregula, toasted seeds, almonds, goji berries, preserved lemon, parsley, mint, dressing 14

SUSTAINABLE RAW SEAFOOD
seasonal rock oysters, per piece lemon, shallot vinegar 6
sustainable farmed sturgeon caviar, 30g crème fraiche, brioche 98

mezza9 seafood platter
suitable for 2
selection of seasonal rock oysters, maine lobster, spencer gulf wild king prawns, black mussels, clams, condiments 88
suitable for 4
selection of seasonal rock oysters, maine lobster, spencer gulf wild king prawns, black mussels, clams, sustainable farmed caviar, smoked atlantic salmon, condiments 198

MEZZA9 SEAFOOD CLASSICS
blue swimmer crab cake, per piece remoulade sauce 7.5
smoked atlantic king salmon tartine herb cream cheese, salmon roe, radishes 25
maine lobster roll, 350g avocado, cucumber, buttered soft roll 38

SUSTAINABLE SEAFOOD COCKTAILS
spencer gulf wild king prawn cocktail spicy tomato & horseradish, shaved fennel 28
alaskan king crab cocktail mayonnaise, dijon mustard, gem lettuce 38
maine lobster cocktail, 350g orange, basil, spring onions, gem lettuce, endives 38

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chirashi don

luk chin yang – grilled thai fish balls

miang pla pao – rock salt crusted whole red tilapia

sushi kiwami

premium sashimi moriawase on ice

yum makeua pao – thai grilled eggplant

luk chin yang – grilled thai fish balls

miang pla pao – rock salt crusted whole red tilapia
tom yam goong nam kon
spicy & sour black tiger prawn soup,
milk, lemon grass, galangal, chilli

som tam kai kem
shredded green papaya salad, snake beans,
tomatoes, salted egg, peanuts

yam som-o
spicy honey pomelo salad, shredded chicken

yum makeua yao
Thai style grilled eggplant, shallot, chilli, mint, tamarind

luk chin yang
gilled thai fish balls, sweet tamarind sauce

pla muk yang
gilled squid, soy sauce, turmeric,
lime & chilli sauce

moo yang
Thai style pork skewer, tamarind, Thai parsley,
cucumber, Thai lettuce, spring onion

gai yang som tam
Grilled free range chicken leg, honey, tamarind,
chilli, shredded green papaya salad

goong yang woon sen
Grilled black tiger prawns in banana leaf,
glass noodle, cabbage, ginger

nuea yang
Grilled black angus beef salad, Thai parsley,
spring onion, tamarind, chilli

miang pla pao
Serves 2
Rock salt-crusted whole red tilapia, 750g,
lemongrass, galangal, rice noodle, tamarind sauce,
lime & chilli sauce

miso soup
Tofu, seaweed, spring onion

edamame, shaved sea salt

sashimi salad
Market fish, seaweed, tobiko roe, chukka dressing

chirashi don
tuna, salmon, yellowtail, scallop,
sweet prawn, sea urchin roe, salmon roe

sashimi moriawase
Variation of raw fish and seafood

premium sashimi moriawase on ice
Variation of raw fish and seafood

edomae nigiri sushi
tuna, salmon, squid, tamago, ark shell, yellow tail,
spender, cucumber

aburi sushi
tuna, salmon belly, scallop, yellowtail, market fish

yasai sushi moriawase
Variation of plant-based sushi

sushi makoto
4 kinds of nigiri sushi
salmon, tuna, yellowtail, sea bream
3 kinds of sashimi
salmon, tuna, sweet prawn
½ futo maki
egg, kanpyo, shiitake mushroom, prawn

sushi kiwami
7 kinds of nigiri
salmon, tuna, swordfish, yellowtail, sea bream,
surf clam, sweet prawn
5 kinds of sashimi
salmon, tuna, sea bream, swordfish, king crab
½ California roll, ½ shrimp tempura roll

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free-range chicken cooked on the rotisserie

hereford beef sirloin on the bone

dingley dell pork chop

cape grim beef tomahawk

thick-cut tomato salad, shallots, blue cheese

green asparagus, hollandaise, dukkah

charolais beef fillet

victorian lamb chops

pot-roasted maine lobster

roasted aceh tiger prawns

free-range chicken cooked on the rotisserie

pot-roasted maine lobster

roasted aceh tiger prawns
GRILLED OVER JARRAH HARD WOOD

**Irish Hereford Beef, dry aged 28 days, grass fed**
- Beef burger, 220g: $32
- Cheddar cheese, dill pickles, tomatoes, lettuce
- Fillet, 180g: $40
- Short rib, 220g: $36
- Sirloin on the bone, 650g: $88

**Tasmanian Cape Grim Beef, aged 28 days, grass fed, hormone free, antibiotic free**
- Rib eye, 250g: $76
- Tomahawk, 1200g: $138

**French Charolais Beef, dry aged 50 days, grass fed**
- Fillet, 250g: $76
- Rib eye on the bone, 400g: $138

**Australian Victorian Lamb Grass Fed**
- Chop, 260g: $34

**British Dingley Dell Pork**
- Hormone free, antibiotic free
- Single chop, 300g: $34
- Cumberland sausage, 250g: $18

**Mezza9 Meat Grill**
- Hereford beef short rib, grass-fed lamb chops, half free-range chicken, dingley dell pork chop & Cumberland pork sausages, and choice of 2 sauces: $108

**Mezza9 Clam & Lobster Bake**
- Maine lobster, aceh tiger prawns, manilla clams, black mussels, smoked sausage, sweet corn, new potatoes: $128

SLOW-SIMMERED & ROASTED

**Wood-Roasted Market Fish, Salsa Verde**
- Grilled sashimi grade yellow fin tuna, 220g: $38
- Roasted aceh tiger prawns, 300g: $38

**Pot-Roasted Maine Lobster, 650g, Truffle Hollandaise**
- Roasted whole sea bream, 500g: $48
- Lemon, thyme, white wine
- Free-range chicken, 350g
- Cooked on the rotisserie, field mushrooms, kale, natural jus

**Roasted Root Vegetable & Chickpeas Pot Pie, Plant-Based Short Crust Pastry**
- $24

SIDES

- Green asparagus, hollandaise, dukkha
- Sautéed field mushrooms, kale, lemon
- Sautéed organic vegetables, extra virgin olive oil, lemon
- Creamed spinach, fried garlic, parmesan cheese
- Roasted new potatoes, garlic, rosemary
- Mashed potatoes, nutmeg
- French fries
- Thick-cut tomato salad, shallots, blue cheese

SAUCES

- Béarnaise
- Mushroom cream
- Red wine bordelaise
- Truffle hollandaise
- Salsa verde
- Black peppercorn & cognac

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stir-fried baby pak choi, garlic, chilli, dried shrimps
steamed black tiger prawns, ginger, soy sauce, wolf berries
claypot braised eggplant, chicken, dry shrimps, bean paste
crispy soon hock, leek, coriander, light soy sauce
wok-fried maine lobster, crispy egg noodles
SOUP OF THE DAY 14
LIVE FISH
red garoupa, 750g 88
soon hock, 750g 68
black garoupa, 750g 52
sea bass, 750g 42

CHOICE OF PREPARATION
steamed – superior soy sauce, shredded ginger
steamed – preserved vegetables, ginger, oyster sauce
steamed – hot bean paste, plum, garlic
crispy fried – leek, coriander, light soy sauce
wok-fried – spring onion, ginger, leek, bean paste, oyster sauce

LIVE CRUSTACEAN
maine lobster, 650g 88
indo-china mud crab, 850g 78
black tiger prawns, 400g 38

CHOICE OF PREPARATION
steamed – chinese wine, ginger, garlic
steamed – ginger paste, soy sauce, wolf berries
wok-fried – chilli, black or white pepper sauce
wok-fried – onions, bell pepper, dried chilli, szechuan style
wok-fried – ginger, leek, bean paste, oyster sauce

CLAY POT
braised eggplant, chicken, dry shrimps, bean paste 28
braised bean curd, black fungus, mushrooms, fermented bean paste 32

BEEF, PORK & POULTRY
wok-fried black angus beef, celery, bell pepper, chilli, onions, garlic 40
wok-fried pork spare rib, golden garlic, fragrant salt 34
wok-fried chicken, mushrooms, yam, walnuts, bean paste 32
wok-fried dry chilli chicken, szechuan style 32

NOODLES
wok-fried maine lobster, half or whole, crispy egg noodles, mushrooms, spring onions, ginger, egg gravy 42 / 84
wok-fried horfun, black angus beef, bell pepper, onions, black bean paste 38
wok-fried ee-fu noodles, blue swimmer crab meat, bean sprouts, yellow chives 32

VEGETABLES & RICE
stir-fried snow beans, black tiger prawns, yesso scallops, preserved olives 48
stir-fried baby kai lan, ginger, garlic 14
stir-fried baby pak choi, garlic, chilli, dried shrimps 14
stir-fried mixed vegetables, garlic 14
wok-fried rice, yesso scallops, black tiger prawns, salted egg yolk 28
wok-fried brown rice, mushrooms, yam, chilli, dark soy sauce 18
steamed or crispy man tao buns 6
steamed fragrant rice 4
XO sauce 3

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