

A Heritage of Flavours

YOUR TRADITION OUR INNOVATION

23 April - 3 May 2012



mezza9, The Grand Hyatt Singapore
 epicurean lunch & dinner ala carte menu | 23 – 27 April

entree

beetroot Carpaccio, soft curd, smoked walnuts	26
potted Spencer Gulf prawns, rye bread	28
brawn croquettes, kohlrabi, celeriac remoulade	22/30
truffled duck liver, smoked eel, foie gras parfait	34
steak tartare, traditional condiments	32/42
a taste of all to share:	68/88/108

main course

salt roasted Chateaubriand Bourguignon, fat chips, roquette, pear salad	158
fricasse, fish, shellfish, black & white linguine	45
new season Greek lamb, braised shoulder spring roll, moussaka	48
South Australian seafood paella, padron peppers, chorizo	48/68/88
panfried goat cheese terrine, heirloom tomato salad, fine herbs, pickled shallots	38

dessert

pineapple bombe Alaska, tropical fruits	22
raspberries and cream	22
chocolate salty caramel, peanuts, sour cream ice cream	22
strawberry splice	22
a taste of all to share:	40

All prices are subject to 10% service charge and 7% GST
 Citibank cardmembers are entitled to 10% privilege
 Menu correct as at 31 March 2012

For reservations, please call (65) 6732 1234 or
 visit <http://singapore.grand.hyatt.com/hyatt/hotels/entertainment/restaurants/index.jsp>

WORLD GOURMET
SUMMIT
 2012

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