

Starters

Plantain Chips & Guacamole - 9.95

Crispy Chips, Guacamole, Achiote Seasoning

🐾 Cacio E Pepe Fried Squid - 16.50

Fried Squid with Pecorino | Black Pepper | Lemon Zest | Saffron Aioli

Corn Ribs - 9.95

Aji Garlic Butter | Parmesan

🐾 Tempura Shrimp Tacos - 12.90

Shrimp Tempura Tortilla with Tomatoes | Lettuce | Avocado | Chipotle Mayo

Braised Beef Tortilla - 12.50

Beef Brisket Tortilla with Avocado | Fresh Cheese | Chile Pepper Mayo

Tangy Beef Brisket - 17.90

Pulled Beef Brisket with Kale | Crispy Leaves | Candied Walnuts | Goji Berries | Manchego Cheese

🐾 Truffle Arancini & Tuna Tartare - 16.00

Fresh Local Tuna | Avocado | Pomegranate | Truffle Arancini

Seafood Platter - 65.00

Mussels | Clams | King Prawns | Crispy Calamari | Grilled Octopus | Prawn Tempura | Grilled Meagre | Swordfish Anticucho | Grilled Lime | Focaccia | Chips | Sriracha Mayo

Nine Lives Antipasto Platter - 27.50

Assorted Cured Meats and Smoked Fish with Focaccia | Dips

Salads

Artichoke Salad - 15.50

Artichokes | Rucola | Kalamata Olives | Parmesan Cheese | Cherry Tomatoes | Anchovy Puree

Niçoise Salad - 16.50

Grilled Fresh Tuna | Green Beans | Boiled Egg | New Potatoes | Cherry Tomatoes | Black Olive Dressing

Nine Ingredients Salad - 16.90

Smoked Salmon | Mixed Greens | Avocado | Dried Figs | Olives with Salted Ricotta | Onion Soy Dressing

🐾 Bang Bang Chicken Salad - 16.50

Crispy Noodle Chicken Salad with Coriander | Cucumber | Peanuts | Chirashi | Sriracha Sauce

Pasta

Asparagus & Artichoke

Risotto - 11.50 | 15.50

Asparagus And Artichoke Mascarpone Cheese Risotto with Parmesan



Pizza

Caprese Focaccia - 15.50

Mozzarella Di Bufala | Garlic Oil | Cherry Tomatoes | Olives | Shaved Grana

Italian - 16.50

Mozzarella | Tomato Sauce | Plum Tomatoes | Mozzarella Di Bufala | Parma Ham | Basil

Capricciosa - 13.50

Mozzarella | Eggs | Mushrooms | Ham | Olives | Onions | Tomato Sauce

Margherita - 9.95

Mozzarella | Tomato Sauce | Fresh Basil

Gnocchi Burrata - 12.50 | 16.50

Potato Gnocchi | Burrata Cheese | Tomato Sauce | Basil | Garlic | Olive Oil

🐾 Lobster Ravioli - 14.50 | 18.50

Lobster Prawn Ravioli with Cream | Tomato Concassé | Basil Leaves

Tagliatelle Seafood - 14.00 | 17.50

King Prawns | Vongole | Black Mussel In Bisque Sauce | Fresh Herbs

Tagliatelle Pork Ragu - 13.00 | 16.00

Braised Pork | Tomato Sauce | Parmesan Cheese | Fresh Oregano & Thyme

Gluten Free Available Upon Request

Hot Chicken Pizza - 13.90

Crispy Hot Chicken | Manchego Cheese | Bacon | Jalapeno Peppers | Red Onion | Sour Cream

Pepperoni - 12.90

Mozzarella | Tomato Sauce | Pepperoni Salami | Oregano | Olives

Nine - 16.00

Prawns | Mozzarella | Olives | Herb & Tomato Sauce

Smoked Salmon - 15.00

Mozzarella | Smoked Salmon | Baby Spinach | Cherry Tomatoes | Queso Fresco

Diavola - 12.90

Mozzarella | Tomato Sauce | Fresh Basil | Oregano | Spicy Salami | Chilli

Mushrooms - 14.00

Trio Of Mushrooms | Truffle Oil | Mozzarella | Basil

Mains

🐾 Crispy Salmon - 24.50

Pan Grilled Salmon Fillet with Piedmont Peppers | Mozzarella | Cherry Tomatoes & Verde Sauce

Nine Lives Burger - 17.50

Beef Burger | Lollo Bianco Salad | Cheese | Aioli Sauce | Herb Fries

Chicken Milanese Burger - 17.00

Crispy Chicken Burger | Mozzarella Di Buffalo | Roasted Peppers | Mayo | Baby Gem on a Brioche Bun served with Fries

Grilled Baby Spatchcock Chicken - 27.00

Grilled Truffled Marinated Baby Chicken | Pecorino | Rosemary with Polenta Chips

Grilled Beef Ribeye - 33.50

Aged Beef (35 Day) Ribeye with Entrecote Sauce | French Fries

Costillas De Cerdo - 25.90

Glazed Grilled Pork Ribs in Miso | Lemon Drop Peppers

Octopus Alla Luciana - 23.00

Crispy Grilled Octopus Served with Caper Tomato Sauce | Olives

Beef Tagliata - 29.50

Grilled Beef Bavette Steak | Salsa Verde Sauce

🐾 Herb Crusted Tomahawk (to Share) - 90.00

Grilled Beef Tomahawk with Baked Baby Potatoes | Comfit Shallots | Porcini Sauce

Sushi

Fried Chicken Roll - 12.00

Buttermilk Fried Chicken | Kimchi | Crispy Onions | Lime | Chilli Mayo

Volcano Roll - 15.00

Tempura Prawns | Asparagus | Sriracha Mayo | Wakame | Sesame Seeds | Black Roe

California Roll - 14.00

Crab | Avocado | Cucumber | Orange Masago | Japanese mayo

Spicy Tuna Roll - 11.00

Marinated Tuna Belly | Spring Onions | Spicy Mayo

Flamed Salmon Roll - 12.00

Torched Salmon | Wakame | Avocado | Spring Onions | Spicy Mayo | Teriyaki Sauce | Sesame Seeds

Dragon Roll - 13.00

Salmon | Cucumber | Lettuce | Avocado | Cream Cheese | Sesame seeds | Teriyaki

Spicy Salmon Roll - 12.00

Fresh Salmon | Tanuki Flakes | Spicy Mayo

Avocado Roll - 8.50

Avocado | Cucumber



32 Pieces Mixed Platter - 48.00

2pc Tuna Nigiri
2pc Salmon Nigiri
2pc Salmon Nigiri

2pc Ebi Nigiri
4pc Ebiten Roll
4pc Spicy Salmon Roll

4pc Dragon Roll
4pc California Roll

4pc Volcano Roll
4pc Fried Chicken Roll

52 Pieces Mixed Boat Platter (Ideal For 4 Persons) - 89.00

2pc Tuna Nigiri
2pc Salmon Nigiri
2pc Salmon Nigiri
2pc Ebi Nigiri

4pc Ebiten Roll
4pc Spicy Salmon Roll
4pc Spicy Tuna Roll
4pc Fried Chicken Roll

4pc Dragon Roll
4pc California Roll
8pc Volcano Roll
4pc Avocado Roll

2pc Salmon Sashimi
2pc Tuna Sashimi
2pc Seabass Sashimi
2pc Ebi Sashimi

French Fries - 4.50

Herbed Baby Potatoes - 5.00

Gem Salad with Honey Mustard Dressing and Walnuts - 5.90

Tenderstem Broccoli | Almonds | Aioli - 5.90

Sautéed Seasonal Greens - 5.00

Porcini Sauce - 3.00

Mediterranean Herb Sauce - 3.50

Please be advised some of our dishes may contain the following Allergens: Gluten | Soya | Eggs | Milk | Fish | Crustaceans | Molluscs | Sulphites | Sesame | Celery | Mustard | Peanuts | Lupin | Tree Nuts. If you have a food allergy or a special dietary needs | please notify a member of our serving team.