



WILDSEED BAR

**FOOD
MENU**

AVAILABLE FROM
MONDAY TO SUNDAY
5PM TO 9:30PM

📷 f /WILDSEEDSG



GARDEN GRILL OUT

EVERY FRIDAY | 6PM ONWARDS

Join us at our Garden Grill Out, experience our chefs in action and enjoy mouthwatering grills in our charming open courtyard!

MENU

**GRAIN-FED BLACK ANGUS SIRLOIN STEAK
(400G) | \$78++**

Creamy Mashed Potato | Grilled Seasonal Vegetable
Juniper Beef Jus

Available in the month of February

ALL PRICES ARE SUBJECT TO PREVAILING GOVERNMENT TAXES.
PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES AND / OR DIETARY RESTRICTIONS.

Wildseed
BAR

frozt

POPSICLE PARADISE

COOL, COLOURFUL, AND OH-SO-YUMMY!

1 FOR \$3++

FLAVOURS:

MIXED BERRIES | ORANGE | COCONUT | MANGO | WATERMELON
STRAWBERRY | SOURSOP | PEACH | DURIAN | AVOCADO



MADE WITH
REAL FRUITS

VEGAN
FRIENDLY

DAIRY
FREE

GLUTEN
FREE

MADE IN
SINGAPORE

ALL PRICES ARE SUBJECT TO PREVAILING GOVERNMENT TAXES & SERVICE CHARGE

BAR SNACKS & SIDES

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| BAKED POTATO (1 PC) 🌱 WITH SOUR CREAM AND CHIVES | 5 |
| CORN SALAD WITH BACON AND PARSLEY | 8 |
| SPICY SAUTÉED MIXED MUSHROOMS 🌱 | 8 |
| CREAMY MUSHROOM SOUP 🌱 | 11 |
| FRIED CALAMARI WITH 'KEWPIE' WITH YUZU KUSHO MAYONNAISE | 16 |
| BUFFALO WINGS WITH SAMBAL MAYONNAISE 🌶️ | 16 |
| CURLY FRIES 🌱 WITH 2 CHOICES OF TRUFFLE MAYO, CHEESE SAUCE OR SAMBAL MAYO 🌶️ | 16 |
| BREADED CHEESE BITES 🌱 WITH THAI MAYO SAUCE | 16 |
| COD BITES FRIED COD FISH BITES YUZU MAYO NORI FLAKES | 25 |
| FRIED CHICKEN BASKET CHICKEN WINGS KICAP MANIS THAI CHILI MAYO PARMESAN CHEESE | 25 |
| KALE SALAD 🌱 RED & WHITE QUINOA DRIED CRANBERRY KALE GREEN APPLE JAPANESE CUCUMBER CHERRY TOMATO CITRUS VINAIGRETTE | 16 |
| SESAME CAESAR SALAD WITH SMOKED CHICKEN BUTTERHEAD LETTUCE SESAME CAESAR DRESSING SMOKED CHICKEN CROUTON CHERRY TOMATO PARMESAN EGG | 18 |
| BURRATA SALAD 🌱 BURRATA MARINATED CHERRY TOMATO BASIL ROMA TOMATO HERB SEA SALT BALSAMIC REDUCTION EXTRA VIRGIN OLIVE OIL | 28 |

DAILY SPECIALS

PLEASE CHECK IN WITH OUR FRIENDLY STAFF FOR DAILY SPECIALS

*MIN. 30 MINS WAITING TIME

MEAT OF THE DAY

JUICY AND TENDER MEAT FLAME-GRILLED OVER THE COALS

FISH OF THE DAY

WHOLE GRILLED FRESH FISH STRAIGHT FROM THE KELONG

WILDSEED CAKES OF THE DAY

HOMEMADE LAYERED CAKES FOR A SWEET ENDING

ALL PRICES ARE SUBJECT TO PREVAILING GOVERNMENT TAXES & SERVICE CHARGE

BURGERS

- WAGYU BEEF BURGER** 29
HONEY OAT BURGER BUN | WAGYU BEEF MS8 PATTY (200G) CHEDDAR
CHEESE | ROMA TOMATO | BACON | ARUGULA SMOKED TRUFFLE
MAYONNAISE | BUTTERHEAD LETTUCE | CURLY FRIES
- GRILLED CHICKEN TACO** 26
GRILLED CHICKEN | TACO | BELL PEPPERS | SRIRACHA MAYO
CHEDDAR CHEESE | CORIANDER
- SPICY CHICKEN BURGER** 🌶️ 26
SOURDOUGH BUN | CRISPY FRIED CHICKEN KATSU | CURLY FRIES
BUTTERHEAD LETTUCE | TOMATO | PICKLED CUCUMBER | PURPLE COLESLAW
FRIED EGG | SAMBAL MAYO SAUCE

GRILLED OVER THE COALS

- GRILLED BLACK ANGUS OYSTER BLADE (200G) NEW!** 34
US ASPARAGUS | BAKED POTATO WITH SOUR CREAM AND CHIVES | BEARNAISE
- SMOKED CHICKEN LEG** 28
HOME SMOKED CHICKEN LEG MARINATED WITH MINT HARISSA SPICE, CALAMANSI
AND GINGER | DUCK FAT MASHED POTATO | MEDITERRANEAN SALAD CITRON
VINAIGRETTE | CREME FRAICHE AND MUSTARD SAUCE
**COOKING METHOD: SMOKED BEFORE GRILLING TO PERFECTION. DISH IS SAFE TO CONSUME
DESPITE IT'S SLIGHT PINKISH APPEARANCE.**
- PAN-SEARED SEABASS NEW!** 28
GRILLED BROCCOLINI | SHIMEJI MUSHROOM | TOM YUM MISO CREAM SAUCE
- IBERICO PORK RIBS** 34
COOKED AT LOW TEMPERATURE FOR 12 HOURS ASIAN SPICE MARINADE
GRILLED RADICCHIO | HOISIN MAYO SAUCE

SHARING PLATES

- SEAFOOD AQUA PAZZA** 52
SCALLOP IN SHELL | SAVOURY CLAMS | MUSSELS | KELONG PRAWN
BABY SQUID | MARINATED TOMATO | BASIL | CHILLI | PARSLEY
GRILLED RYE BREAD
- VEGETARIAN PLATTER** 🌱 48
GRILLED PITA BREAD | FALAFEL | HUMMUS | TZATZIKI
BABA GANOUSH | FETA CHEESE | OLIVE | SUNDRIED TOMATO
EXTRA VIRGIN OLIVE OIL

PIZZAS & PASTAS

PLEASE ALLOW 20 MINUTES COOKING TIME FOR THE PIZZAS

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| GARDEN PESTO ORECCHIETTE 🌿 NEW! | 26 |
| ORECCHIETTE BABY CORN ASPARAGUS BASIL PESTO BURRATA CHEESE PINE NUTS PARMESAN | |
| TRUFFLE CARBONARA | 27 |
| LINGUINE CREAMY TRUFFLE PARMESAN SAUCE CRISPY BACON ONSEN EGG | |
| MUSSEL AND CLAM VONGOLE 🍷 | 26 |
| LINGUINE LIVE VENUS CLAMS MUSSELS CHILLI GARLIC WHITE WINE ITALIAN PARSLEY | |
| WAGYU & PORK RAGOUT LINGUINE | 26 |
| HOMEMADE WAGYU BOLOGNESE WITH SLOW-COOKED IBERICO PORK COLLAR RAGOUT PARMESAN LINGUINE | |
| SEAFOOD LAKSA LINGUINE 🍷 NEW! | 28 |
| TIGER PRAWN CLAMS MUSSELS BABY SQUID LINGUINE | |
| SOFT-SHELL CHILLI CRAB LINGUINE 🍷 | 29 |
| LINGUINE FRIED SOFT SHELL CRAB CRAB MEAT CAMERON HIGHLAND CHERRY TOMATOES CHILLI CRAB SAUCE | |
| KELONG PRAWN & SCALLOP PIZZA | 27 |
| KELONG TIGER PRAWNS SCALLOPS TOMATO SAUCE MOZZARELLA CAMERON HIGHLAND CHERRY TOMATOES MASCARPONE PESTO | |
| SMOKED DUCK PIZZA 🍷 NEW! | 27 |
| SMOKED DUCK BREAST MOZZARELLA GOCHUJANG KIMCHI FRIED KALE | |
| SMOKED PORK PIZZA 🍷 | 27 |
| SPICY SMOKED PORK COLLAR PINEAPPLE BITS TOMATO SAUCE MOZZARELLA SRIRACHA MAYO | |
| 'KAM HEONG' SEAFOOD PIZZA NEW! | 28 |
| MUSSEL SQUID DRIED SHRIMP ONION SHALLOT MOZZARELLA CURRY LEAF | |
| TRUFFLED BRIE PIZZA 🌿 | 28 |
| BRIE TRUFFLE CREAM SAUCE ABALONE MUSHROOM MOZZARELLA TRUFFLE OIL ARUGULA | |
| VEGETARIAN PESTO PIZZA 🌿 NEW! | 29 |
| PESTO FETA CHEESE BROCCOLINI CHERRY TOMATO BELL PEPPER ONION OLIVES WALNUT BASIL | |



LATE NIGHT SNACKS

AVAILABLE FRIDAYS, SATURDAYS & EVE OF PH | 10PM - 11:30PM

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| SPICY SAUTÉED MIXED MUSHROOMS NEW! | 8 |
| FRIED CALAMARI WITH 'KEWPIE' WITH YUZU KUSHO MAYO | 16 |
| BUFFALO WINGS WITH SAMBAL MAYO | 16 |
| CURLY FRIES WITH 2 CHOICES OF TRUFFLE MAYO, CHEESE SAUCE OR SAMBAL MAYO | 16 |
| BREADED CHEESE BITES WITH THAI MAYO SAUCE | 16 |
| COD BITES NEW! FRIED COD FISH BITES YUZU MAYO NORI FLAKES | 25 |
| FRIED CHICKEN BASKET NEW! CHICKEN WINGS KICAP MANIS THAI CHILI MAYO PARMESAN CHEESE | 25 |
| KELONG PRAWN & SCALLOP PIZZA KELONG TIGER PRAWNS SCALLOPS TOMATO SAUCE MOZZARELLA CAMERON HIGHLAND CHERRY TOMATOES MASCARPONE PESTO | 27 |
| TRUFFLE BRIE PIZZA BRIE TRUFFLE CREAM SAUCE ABALONE MUSHROOM MOZZARELLA TRUFFLE OIL ARUGULA | 28 |