



WILDSEED BAR

**FOOD
MENU**

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

📍 f /WILDSEEDSG



RUM-BLE UP THE TASTE

WHERE FLAVOUR TAKES THE STAGE



RUM MARINATED CHICKEN KARAAGE
WITH THAI CHILI MAYO
ALA CARTE: \$25++

+



RUM-BASED FLIGHT COCKTAIL
BIRDS OF PARADISE | DARK STORMY | PINEAPPLE PUNCH
ALA CARTE: \$25++

SET:
\$39++

AVAILABLE FROM 1 - 30 APRIL



Wildseed
BAR

Grill Out

**EVERY FRIDAY & SUNDAY,
5PM ONWARDS**

Join us at our Garden Grill Out at Wildseed Bar to catch our Chefs in action and savour delicious grills, grilled to perfection



Grilled Chicken Kebab

\$26++

Served with
Pita Bread



Stuffed Squid

\$18++

Served with
Roasted Potatoes

**Available in the
Month of April*

BAR SNACKS & SIDES

BAKED POTATO (1 PC) 🌱 NEW! WITH SOUR CREAM AND CHIVES	5
CORN SALAD WITH BACON AND PARSLEY NEW!	8
SPICY SAUTÉED MIXED MUSHROOMS 🌱 NEW!	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 MOZZARELLA STICK 🌱 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
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

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

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 <small>COOKING METHOD: SMOKED BEFORE GRILLING TO PERFECTION. DISH IS SAFE TO CONSUME DESPITE IT'S SLIGHT PINKISH APPEARANCE.</small>	
PAN-SEARED SEABASS NEW!	28
GRILLED BROCCOLINI SHIMEJI MUSHROOM TOM YUM MISO CREAM SAUCE	
BEYOND BANGERS AND MASH NEW!	28
BEYOND SAUSAGE GUINNESS STOUT CARAMELIZED ONION MASHED POTATO	
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

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

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 MOZZARELLA STICK 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