



FOOD MENU

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



WILDSEEDBARSG



GARDEN GRILL OUT Oktoberfest

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!



CRISPY PORK KNUCKLE | \$72++

Pickled Red Cabbage | Roasted Potatoes

SAUSAGE PLATTER FOR 2 PAX | \$55++

Chorizo Snail Sausage | Chicken Bratwurst
Beef Sausage | Mesclun Salad | Pretzel | Cheese Dip

Available from 15 Sept - 31 Oct

ALL PRICES ARE SUBJECT TO PREVAILING GOVERNMENT TAXES.



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POPSICLE PARADISE

COOL, COLOURFUL, AND OH-SO-YUMMY!

1 FOR \$3++

FLAVOURS:

MIXED BERRIES | ORANGE | PASSION FRUIT | MANGO | PEACH
STRAWBERRY | SOURSOP | PINEAPPLE | WATERMELON



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

SPICY SAUTÉED MIXED MUSHROOMS 🌿	8
ROASTED SEASONAL VEGETABLES 🌿	8
CREAMY MASHED POTATOES 🌿 WITH PINENUT AND EXTRA VIRGIN OLIVE OIL CAVIAR	10
CREAMY MUSHROOM SOUP 🌿	11
FRIED CALAMARI WITH 'KEWPIE' WITH YUZU KUSHO MAYONNAISE	16
SWEET POTATO FRIES 🌿 WITH 2 CHOICES OF: TRUFFLE MAYO / CHEESE / SAMBAL MAYO	16
BUFFALO WINGS 🌶️ ★ WITH SAMBAL MAYONNAISE	16
CURLY FRIES 🌿 WITH 2 CHOICES OF: TRUFFLE MAYO / CHEESE / SAMBAL MAYO	16
BREADED CHEESE BITES 🌿 WITH THAI MAYO SAUCE	16
COD BITES FRIED COD BITES YUZU MAYO NORI FLAKES	25
FRIED CHICKEN BASKET CHICKEN WINGS KICAP MANIS THAI MAYO PARMESAN CHEESE	25
BANGER & MASH ★ CHICKEN BRATWURST CREAMY MASHED POTATOES CARAMELISED ONIONS FRESH SUSTAINABLE SALAD	26
CLAMS & MUSSELS BOWL 🌶️ ★ LIVE VENUS CLAMS BLACK MUSSELS CHILLI GARLIC WHITE WINE ITALIAN PARSLEY	26
SESAME CAESAR SALAD WITH SMOKED CHICKEN BUTTERHEAD LETTUCE SMOKED CHICKEN CRUTON CHERRY TOMATOES PARMESAN EGG SESAME CAESAR DRESSING	18
KALE SALAD 🌿 RED & WHITE QUINOA DRIED CRANBERRY KALE GREEN APPLE JAPANESE CUCUMBER CHERRY TOMATO CITRUS VINAIGRETTE	16
BURRATA SALAD 🌿 ★ BURRATA MARINATED CHERRY TOMATO BASIL ROMA TOMATOES SEA SALT BALSAMIC REDUCTION EXTRA VIRGIN OLIVE OIL	28

BURGERS

WAGYU BEEF BURGER ★

29

HONEY OAT BUN | WAGYU BEEF MS8 PATTY (200G) | BACON
CHEDDAR CHEESE | ARUGULA | BUTTERHEAD LETTUCE
ROMA TOMATO | CURLY FRIES | SMOKED TRUFFLE MAYONNAISE

SPICY CHICKEN BURGER 🌶️

26

BRIOCHE BUN | CRISPY FRIED CHICKEN KATSU | TOMATO
PICKLED CUCUMBER | PURPLE COLESLAW | FRIED EGG
BUTTERHEAD LETTUCE | CURLY FRIES | SAMBAL MAYO

GRILLED OVER COALS

24-HOURS BRAISED BEEF CHEEK (200G)

34

CREAMY MASHED POTATO | BROCCOLINI | BEEF JUS

GRILLED BLACK ANGUS SIRLOIN (200G) ★

48

US ASPARAGUS | CREAMY MASHED POTATOES | JUNIPER BEEF JUS

SMOKED CHICKEN LEG

28

HOME SMOKED CHICKEN LEG MARINATED WITH HARISSA SPICE
CALAMANSI & GINGER | MASHED POTATO
MEDITERRANEAN SALAD | CITRON VINAIGRETTE
ALABAMA WHITE SAUCE *COOKING METHOD: SMOKED BEFORE
GRILLING TO PERFECTION. DISH IS SAFE TO CONSUME
DESPITE ITS SLIGHT PINKISH APPEARANCE

PAN-SEARED SEABASS

28

GRILLED BROCCOLINI | SHIMEJI MUSHROOM
TOM YUM MISO CREAM SAUCE

PAN-SEARED SALMON (180G)

38

GARLIC POTATOES | ROASTED★ASPARAGUS | FRESH SALAD
CHIMICHURRI

IBERICO PORK RIBS

34

SLOW-COOKED FOR 12 HOURS IN AN ASIAN SPICE MARINADE
GRILLED RADICCHIO | HOISIN MAYO

SHARING PLATES

SEAFOOD ACQUA PAZZA

52

SCALLOP IN SHELL | SAVOURY CLAMS | MUSSELS
KELONG PRAWN | BABY SQUID | MARINATED TOMATOES
BASIL | CHILI | PARSLEY | GRILLED RYE BREAD

VEGETARIAN PLATTER 🌱

48

GRILLED PITA BREAD | FELAFEL | HUMMUS
TZATZIKI | BABA GANOUSH | FETA CHEESE | OLIVE
SUNDRIED TOMATO | EXTRA VIRGIN OLIVE OIL

PASTAS

GARDEN PESTO ORECCHIETTE 🌿	26
ORECCHIETTE BABY CORN ASPARAGUS BURRATA CHEESE PINE NUTS PARMESAN BASIL PESTO	
TRUFFLE CARBONARA	27
LINGUINE CRISPY BACON ONSEN EGG CREAMY TRUFFLE PARMESAN SAUCE	
MUSSEL AND CLAM VONGOLE 🌶️	26
LINGUINE LIVE VENUS CLAMS MUSSELS CHILLI GARLIC ITALIAN PARSLEY WHITE WINE	
WAGYU & PORK RAGOUT LINGUINE	26
LINGUINE HOMEMADE WAGYU BOLOGNESE SLOW-COOKED IBERICO PORK COLLAR PARMESAN RAGOUT	
SEAFOOD LAKSA LINGUINE 🌶️	28
LINGUINE TIGER PRAWN CLAMS MUSSELS BABY SQUID	
SOFT-SHELL CHILLI CRAB LINGUINE 🌶️ ★	29
LINGUINE FRIED SOFT-SHELL CRAB CRAB MEAT CAMERON HIGHLAND CHERRY TOMATOES CHILLI CRAB SAUCE	

PIZZAS

*MIN. 20 MINS WAITING TIME

KELONG PRAWN AND SCALLOP PIZZA ★	27
KELONG TIGER PRAWN SCALLOPS MOZZARELLA CAMERON HIGHLAND CHERRY TOMATOES MASCARPONE TOMATO SAUCE PESTO	
SMOKED PORK PIZZA 🌶️	27
SPICY SMOKED PORK COLLAR PINEAPPLE CHUNKS MOZZARELLA TOMATO SAUCE SRIRACHA MAYO	
TRUFFLED BRIE PIZZA 🌿 ★	28
BRIE ABALONE MUSHROOM MOZZARELLA ARUGULA TRUFFLE OIL TRUFFLE CREAM SAUCE	
VEGETARIAN PESTO PIZZA 🌿	29
FETA CHEESE CHERRY TOMATOES BELL PEPPER ONION BROCCOLINI OLIVES WALNUT BASIL PESTO	

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 FLAMED-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



LATE NIGHT SNACKS

AVAILABLE FRIDAYS, SATURDAYS & EVE OF PH | 10PM - 11:15PM

SWEET POTATO FRIES WITH 2 CHOICES OF: TRUFFLE MAYO / CHEESE / SAMBAL MAYO	16
FRIED CALAMARI WITH 'KEWPIE' WITH YUZU KUSHO MAYONNAISE	16
CURLY FRIES WITH 2 CHOICES OF: TRUFFLE MAYO / CHEESE / SAMBAL MAYO	16
BUFFALO WINGS WITH SAMBAL MAYONNAISE	16
BREADED CHEESE BITES WITH THAI MAYO SAUCE	16
COD BITES FRIED COD BITES YUZU MAYO NORI FLAKES	25
FRIED CHICKEN BASKET CHICKEN WINGS KICAP MANIS THAI MAYO PARMESAN CHEESE	25
KELONG PRAWN AND SCALLOP PIZZA KELONG TIGER PRAWN SCALLOPS MOZZARELLA CAMERON HIGHLAND CHERRY TOMATOES MASCARPONE TOMATO SAUCE PESTO	27
TRUFFLED BRIE PIZZA BRIE ABALONE MUSHROOM MOZZARELLA ARUGULA TRUFFLE OIL TRUFFLE CREAM SAUCE	28