



FOOD MENU

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



WILDSEEDBARSG

HENDRICK'S
DISTILLED AND BOTTLED IN SCOTLAND
GIN

Wildseed
BAR

A WHIMSICAL GARDEN FEAST

Enjoy a magical evening of curious flavours and garden charm. Where every course meets its most peculiar Hendrick's companion in a fanciful four-course journey of garden-fresh creations.

5th December | 6PM Onwards
\$78++ PP (With Drinks) \$68++
PP (Without Drinks)

RSVP: 8809 5840



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!



GRILLED OP RIB (900G - 1KG) | \$148++

Served with Paprika Herb Butter

Available in the month of November.

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
CRISPY SPICED SQUID CRISPY SQUID LEMON WEDGE SAMBAL 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 CROUTONS 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 BURGER BUN WAGYU BEEF PATTY MS8 CHEDDAR CHEESE ROMA TOMATOES BACON ARUGULA KALE CURLY FRIES SMOKED TRUFFLE MAYONNAISE HOUSE SALAD	
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 POTATOES 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 SOURDOUGH	
VEGETARIAN PLATTER 🌱	48
GRILLED PITA BREAD FALAFEL 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
CRISPY SPICED SQUID CRISPY SQUID LEMON WEDGE SAMBAL 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