



**WILDSEED BAR**

**FOOD  
MENU**

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

📷 **f /WILDSEEDSG**

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

## MENU

**Kimchi Marinated Pork Loin**

**\$38++**

Served with grilled broccolini & mashed potato

**Squid \$16++**

Served with salad

**Snapper \$55++**

Served with fries / salad

*\*Available in the  
Month of January*

## BAR SNACKS & SIDES

---

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

## 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

---

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

# GRILLED OVER THE COALS

---

<b>GRILLED BLACK ANGUS OYSTER BLADE (200G) NEW!</b>	<b>34</b>
US ASPARAGUS   BAKED POTATO WITH SOUR CREAM AND CHIVES   BEARNAISE	
<b>SMOKED CHICKEN LEG</b>	<b>28</b>
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>	
<b>PAN-SEARED SEABASS NEW!</b>	<b>28</b>
GRILLED BROCCOLINI   SHIMEJI MUSHROOM   TOM YUM MISO CREAM SAUCE	
<b>BEYOND BANGERS AND MASH NEW!</b>	<b>28</b>
BEYOND SAUSAGE   GUINNESS STOUT CARAMELIZED ONION   MASHED POTATO	
<b>IBERICO PORK RIBS</b>	<b>34</b>
COOKED AT LOW TEMPERATURE FOR 12 HOURS ASIAN SPICE MARINADE   GRILLED RADICCHIO   HOISIN MAYO SAUCE	

# SHARING PLATES

---

<b>SEAFOOD AQUA PAZZA</b>	<b>52</b>
SCALLOP IN SHELL   SAVOURY CLAMS   MUSSELS   KELONG PRAWN BABY SQUID   MARINATED TOMATO   BASIL   CHILLI   PARSLEY GRILLED RYE BREAD	
<b>VEGETARIAN PLATTER</b> 🌱	<b>48</b>
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

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



# LATE NIGHT SNACKS

Available Fridays, Saturdays & Eve of PH 10PM - 11:30PM

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