

GRILL OUT

HAPPENING EVERY FRI & SAT | 5PM ONWARDS

Enjoy the freshest, juiciest meats and succulent seafood right off the grill in our floral garden.

GRILLED OP RIB (600GM – 1KG)

\$15++ per 100gm

"Cape Grim" Aus Natural Pasture Feb Beef Ms2+ Op Rib
Roasted Potato | Butterhead Lettuce | Bearnaise Sauce

FRESH KELONG SEABASS

\$78++

Grilled Whole Seabass | Baby Carrot | Mesclun & Fennel Salad
Tom Yum Miso Cream Sauce

GRILLED SATAY (1 DOZEN)

\$20++

House-Made Chicken Satay | Japanese Cucumber | Red Onion
Peanut Sauce

BROCCOLI STEAK (V)

\$15++

Grilled Broccoli Steak | Butter Bean Puree | Feta Cheese
Chimichurri Sauce



HAPPY HOUR

Daily | 5pm - 8pm

BEER

Heineken Draft	2 for \$25 ++
Guinness Draft	2 for \$27 ++

BEER BUCKET (*5 per bucket*)

Asahi Dry	\$45 ++
Kronenburg	\$45 ++
Tiger	\$45 ++
Corona	\$45 ++

WINE

Torresella Pinot Grigio	\$10 ++
Montes Pinot Noir	\$10 ++

SPIRITS

Haku Suntory	\$10 ++
Bacardi Carta Blanca	\$10 ++
Jose Cuervo Blanca	\$10 ++
Jim Beam White	\$10 ++
Courvoisier VSOP	\$10 ++
Auchentoshan 12 Yrs	\$10 ++



Wildseed
BAR & GRILL

SET DINNER \$45++
PP
(MINIMUM 2 PAX)

APPETISERS

SESAME CAESAR SALAD

with Choice of Grilled Tiger Prawns OR Grilled Chicken Ham
Butterhead Lettuce | Sesame Caesar Dressing
Cherry Tomato | Parmesan | Egg

OR

SOUP OF THE DAY (V)

With Crispy Croutons

MAIN COURSE

CHICKEN KATSU BURGER

Sourdough Bun | Roma Tomato | Pickled Cucumber
Caramelised Onion | Teriyaki Mayo | Shoestring Fries

OR

ANGUS STEAK

Grilled Tomatoes | Truffle Pomme Puree | Chimichuri

OR

GARDEN PESTO PASTA

Linguine | Basil Pesto | Pine Nuts | Grana Padano



**ADD
ON**

CAKE OF THE DAY | \$8

*Available on Weekdays except PH



FOOD MENU

AVAILABLE FROM
SUN - THUR: 5PM TO 10PM
FRI, SAT & PH: 5PM TO 12AM

BAR SNACKS & SIDES

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 MOZZARELLA STICK 🌱 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
SESAME CAESAR SALAD WITH SMOKED CHICKEN BUTTERHEAD LETTUCE SESAME CAESAR DRESSING SMOKED CHICKEN CROUTONS CHERRY TOMATOES PARMESAN EGG	18

DAILY SPECIALS

PLEASE CHECK IN WITH OUR FRIENDLY STAFF FOR DAILY SPECIALS

MEAT OF THE DAY (AVAILABLE SUN - THURS)
JUICY AND TENDER MEAT FLAME-GRILLED OVER THE COALS

FISH OF THE DAY (AVAILABLE SUN - THURS)
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)** 34
US ASPARAGUS | BAKED POTATO WITH SOUR CREAM AND CHIVES | BEARNAISE
- SMOKED CHICKEN LEG** 28
HOME-SMOKED WHOLE CHICKEN LEG MARINATED WITH MINT HARISSA SPICE,
CALAMANSI AND GINGER | DUCK FAT MASHED POTATO | MEDITERRANEAN SALAD
CITRON VINAIGRETTE | CRÈME FRAÎCHE AND MUSTARD SAUCE
- PAN-SEARED SEABASS** 28
GRILLED BROCCOLINI | SHIMEJI MUSHROOM | TOM YUM MISO CREAM SAUCE
- BARBEQUE IBERICO PORK RIB 'CHARSIEW' STYLE** 34
IBERICO PORK RIB | 'CHAR SIEW' GLAZE | BLACK GARLIC DIP
- TANDOORI CHICKEN** 25
HOUSE MARINATED CHICKEN LEG | MINT & CORIANDER YOGURT
JAPANESE CUCUMBER

SHARING PLATES

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

PIZZAS & PASTAS

PLEASE ALLOW 20 MINUTES COOKING TIME FOR THE PIZZAS

- GARDEN PESTO ORECCHIETTE** 🌿 **26**
ORECCHIETTE | BABY CORN | ASPARAGUS | BASIL PESTO
BURRATA CHEESE | PINE NUTS | PARMESAN
- SOFT-SHELL CHILLI CRAB LINGUINE** 🌶️ **29**
FRIED SOFT SHELL CRAB | CRAB MEAT
CAMERON HIGHLAND CHERRY TOMATOES | CHILLI CRAB SAUCE
- TIGER PRAWN DRY LAKSA WITH RICE VERMICELLI** **25**
HOUSE-MADE LAKSA SPICE | DRIED SHRIMP CRUMBS | TIGER PRAWNS
- TRUFFLE BRIE PIZZA (ALLOW 20 MINUTES)** 🌿 **28**
BRIE | OYSTER MUSHROOMS | TRUFFLE OIL
TRUFFLE CREAM SAUCE | ROCKET
- KELONG PRAWN & SCALLOP PIZZA (ALLOW 20 MINUTES)** **27**
KELONG TIGER PRAWNS | SCALLOPS | MOZZARELLA CHEESE
CAMERON HIGHLAND CHERRY TOMATOES | MASCARPONE | PESTO
- SMOKED DUCK PIZZA (ALLOW 20 MINUTES)** 🌶️ **27**
SMOKED DUCK BREAST | GOCHUJANG | KIMCHI | FRIED KALE
- VEGETARIAN PESTO PIZZA** 🌿 **29**
PESTO | FETA CHEESE | BROCCOLINI | CHERRY TOMATOES | ONIONS
BELL PEPPERS | OLIVES | WALNUTS | BASIL



NIGHT MENU

AVAILABLE FROM
FRI, SAT & PH:
10PM TO 11:30PM

LATE NIGHT SNACKS

SPICY SAUTÉED MIXED MUSHROOMS 🌶️	8
FRIED CALAMARI WITH 'KEWPIE' YUZU KOSHŌ MAYONNAISE	16
BUFFALO WINGS SAMBAL MAYONNAISE	16
CURLY FRIES WITH 2 CHOICES OF TRUFFLE MAYO, CHEESE SAUCE OR SAMBAL MAYO	16
BREADED MOZZARELLA STICKS WITH THAI MAYO SAUCE	16
FRIED CHICKEN BASKET CHICKEN WINGS KICAP MANIS THAI CHILI MAYO PARMESAN CHEESE	25
TANDOORI CHICKEN HOUSE MARINATED CHICKEN LEG MINT & CORIANDER YOGURT JAPANESE CUCUMBER	25



DRINKS MENU

AVAILABLE FROM
SUN - THUR: 5PM TO 10PM
FRI, SAT & PH: 5PM TO 12AM



SPIRITS

VODKA

	30ML	BTL
HAKU SUNTORY	12	140
BELVEDERE	15	200
GREY GOOSE	15	200
KETEL ONE	18	210
HANGER ONE ROSE	20	220
ORIENTALIST ORIGIN	20	220
BELVEDERE 10		580

GIN

BOMBAY SAPPHIRE	12	140
MONKEY 47 (500ML)	14	180
ROKU SUNTORY	15	200
HENDRICK'S	15	200
BOTANIST ISLAY	15	200
G'VINE FLORAISON	20	220
TANQUERAY TEN	20	220
STAR OF BOMBAY	20	220

RUM

BACARDI CARTA BLANCA	12	140
SAILOR JERRY SPICED	18	200
MOUNT GAY XO	20	220
SAINT JAMES 1765	20	220
RON ZACAPA 23	25	260

TEQUILA

	30ML	BTL
JOSE CUERVO REPOSADO	12	140
ESPOLON BLANCO	18	200
DON JULIO REPOSADO	20	200
CODIGO BLANCO	20	200

BOURBON

JIM BEAM WHITE	12	140
MAKER'S MARK	20	200
WOODFORD'S RESERVE	23	250
MITCHER'S RYE	23	250

COGNAC & BRANDY

COURVOISIER VSOP	14	180
REMY MARTIN 1738	20	200
HENNESSY VSOP	23	250
MARTELL RED BARREL	23	250

SINGLE MALT & BLEND WHISKEY

AUCHENTOSHAN 12 YR	14	180
AUCHENTOSHAN 3 WOOD	23	220
JOHNNIE WALKER GOLD	18	200
JOHNNIE WALKER BLUE		520
MONKEY SHOULDER BLENDED MALT	18	200
BALVENIE 12 YR DOUBLE WOOD	23	260
BALVENIE 14 YR CARIBBEAN CASK		320
GLENFIDDICH 12 YR	23	260
GLENFIDDICH 18 YR		320
MACALLAN 12 YR	23	260
MACALLAN 15 YR		320
BRUICHLADDICH	23	250
GLENLIVET 15 YR	23	250
GLENLIVET 18 YR		320



Wildseed

BAR & GRILL

CHAMPAGNE & SPARKLING

MOET & CHANDON BRUT CHAMPAGNE	150
MAMA PEACH MOSCATO	15 65
CHANDON GARDEN SPRITZ BRUT	16 80

WHITE

TORRESELLA PINOT GRIGIO - ITALY (2023)	15 68
MONTES LIMITED SAUVIGNON BLANC - CHILE (2022)	16 90
PASCAL BOUCHARD BOURGOGNE CHARDONNAY - BURGUNDY (2016)	105
DOMAINE SCHLUMBERGER RIESLING LES PRINCE ABBES - ALSACE (2020)	105

RED

MONTES LIMITED SELECTION PINOT NOIR CHILE (2022)	15 70
TASCA D'ALMERITA REGALIALI NERO D'AVOLA ITALY (2021)	16 80
CHATEAU DE GUIET COTES DE BOURG TRADITION - BORDEAUX (2019)	90
CHATEAU DE LA FONT DU LOUP COTES DU RHONE SIGNATURE - RHONE (2021)	100

ROSE

CHATEAU D'ESCLANS WHISPERING ANGEL ROSE - FRANCE	18 90
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BEERS

HEINEKEN SILVER (500ML)	16
GUINNESS (500ML)	18
TIGER (BTL / BKT)	14 / 55
ASAHI SUPER DRY (BTL / BKT)	14 / 55
CORONA (BTL / BKT)	14 / 55
KRONENBOURG 1664 BLANC (BTL / BKT)	14 / 55

WATER

EVIAN STILL (750ML)	9
EVIAN SPARKLING (750ML)	9






COFFEE

 ESPRESSO SINGLE	4
 AMERICANO	5
 LONG BLACK	5
 LATTE	6
 CAPPUCINO	6
 MOCHA	7
 MATCHA LATTE	7
 VANILLA LATTE	7
 BULLETPROOF COFFEE	8
SOY / ALMOND / OAT MILK +1 ESPRESSO +1 ICED +1	






TEA

MORNING ENGLISH	POT 10
EARL GREY NEROLI	10
JASMINE SILK PEARLS	10
MILKY OOLONG	10
SHISO MINT	10
UJI SENCHA	10










SHAKES

 CHOCOLATE	12
 STRAWBERRY	12
 50 BEAN VANILLA	12
 MATCHA	12
 CHOCOLATE RASPBERRY	12

JUICES

 RED APPLE JUICE	6
 CRANBERRY JUICE	6
 PINEAPPLE JUICE	6
 ORANGE JUICE	6
 LIME JUICE	6

SOFT DRINKS

 COCA COLA	5
 COKE ZERO	5
 SPRITE	5
 GINGLE ALE	5
 BITTER LEMON	5
 TONIC	5
 FEVER TREE GINGER BEER	5
 RED BULL ENERGY DRINK	6
 RED BULL SUGAR FREE	6



SHOOTERS

LEMONDROP HALF DOZEN | 50

VODKA, ORANGE CURACAO, LIME

CITRUS BOMB | 15

ORANGE CURACAO, PROSECCO

JAGERBOMB | 12

JAGERMEISTER, REDBULL ENERGY

B52 | 13

KAHLUA, BAILEYS IRISH CREAM, GRAND MARNIER

ALL PRICES ARE SUBJECT TO PREVAILING GOVERNMENT TAXES & SERVICE CHARGE



INTERNATIONAL COCKTAILS

MANHATTAN | 17

BOURBON, ROSSO, BITTERS, SUGAR

OLD FASHION | 17

BOURBON, BITTERS, SUGAR

MIMOSA | 14

PROSECCO, ORANGE

CAMPARI SPRITZ | 17

PROSECCO, CAMPARI

PINA COLADA | 18

SPICED RUM, COCONUT, PINEAPPLE

HIGHBALL | 14

BOURBON, SODA, LEMON

LONG ISLAND TEA | 22

GIN, VODKA, RUM, TEQUILA, ORANGE CURACAO, LEMON, COKE

MOJITO | 18

RUM, LIME, MINT, SUGAR

STRAWBERRY MOJITO | 18

RUM, STRAWBERRY, LIME, MINT, SUGAR

SINGAPORE SLING | 20

GIN, TRIPLE SEC, CHAMBORD, BENEDICTINE DOM, ANGUSTURA BITTERS, GRENADINE, LIME, PINEAPPLE

ALL PRICES ARE SUBJECT TO PREVAILING GOVERNMENT TAXES & SERVICE CHARGE