

OPEN EVERYDAY FROM 9AM

INCLUDING WEEKENDS & PUBLIC HOLIDAYS
SUNDAY - THURSDAY LAST ORDERS 8.30PM
FRIDAY, SATURDAY & PUBLIC HOLIDAYS EVE'S
LAST ORDERS 9.30PM

PLEASE NOTE WE ARE NOW CASHLESS.
WE ACCEPT VISA, MASTERCARD, AMEX, JCB, NETS,
APPLEPAY, SAMSUNGPAY, GRABPAY, UNIONPAY



SINGAPORE • KUALA LUMPUR
For online reservations visit www.wildhoney.com.sg



ALL DAY BREAKFAST

MEAT

TUNISIAN — 24

Spicy shakshouka (onion, tomato, red pepper & chilli), chorizo, eggs, signature brioche & chopped salad.
* Vegetarian version available

ENGLISH — 28

The full works - poached, fried or scrambled eggs, Canadian bacon, pork & fennel sausage, white pudding, potato champ, sautéed mushrooms, dad's baked beans, grilled tomato & toasted brioche

SPANISH — 25

Diced chorizo, house corned beef & potato, poached eggs & Hollandaise sauce with signature brioche.

BOULEVARD ST MICHEL — 25

Savoury French toast with double baked cheese & spinach souffle, parmesan crumbed poached egg, slow roasted tomato, grilled bacon & tomato chutney.

DELANCEY — 26

Hand sliced beef pastrami, poached eggs, tomatoes & grain mustard Hollandaise on sesame bagel.

EUROPEAN — 24

Two perfect poached eggs, sautéed mushrooms wrapped with Italian prosciutto, Hollandaise sauce on signature brioche.

CLASSIC STEAK FRITES — 36

250g Australian grain fed sirloin.
With your choice of French fries or mixed leaf salad & Dijon creme, Chimichurri or herb butter
Fried Egg +4 each
Foie Gras Torchon (cold) +8
*please note we serve our steaks sliced



SANDWICHES

SERVED WITH YOUR CHOICE OF SPICED PAPRIKA FRIES OR CHOPPED CUCUMBER & TOMATO SALAD W LEMON TAHINI DRESSING

HANGOVER — 20

Scrambled eggs, back bacon, Swiss cheese, roasted vine tomatoes & house tomato chutney on grilled ciabatta.

GRILLED REUBEN — 26

Hand sliced beef pastrami with sauerkraut, Swiss cheese & Russian dressing on grilled rye with pickles.

STEPH'S STEAK SANDWICH #3 — 30

150g grilled Australian sirloin, baked portobello mushrooms, caramelized onions, arugula leaves & Dijon mustard cream on grilled ciabatta.
Egg +4
Foie Gras Torchon (cold) +8

ITALIAN — 22

Sautéed mushrooms, artichokes, thyme, fried buffalo mozzarella & flecks of vine tomato on grilled sourdough.

FISH

NORWEGIAN — 28

Avocado, grilled asparagus spears, poached eggs wrapped with Norwegian smoked salmon, Hollandaise sauce & salmon pearls on wholewheat brioche.

I LOVE NY — 26

Creamy scrambled eggs with smoked sturgeon, smoked salmon & caramelized onions with hand rolled sesame bagel.

SCANDINAVIAN — 33

Grilled filet of fresh salmon, green asparagus spears, crisp potato rosti & Hollandaise sauce.

NEW YORK SMOKED FISH & BAGEL PLATTER

Smoked salmon, salmon pastrami, smoked trout salad, chopped egg salad, herb & garlic cream cheese, roasted jalapeño cream cheese, beetroot & horseradish, sliced tomato, onion, capers, dill pickles & hand rolled sesame bagels

FOR 2 \$60 ++ FOR 4 \$100++
INCLUDES UNLIMITED BAGELS
NO SUBSTITUTIONS

SWEET

CARIBBEAN — 20

Coconut waffles bound with fresh passion fruit creme patisserie, fresh sliced mango & baby bananas, toasted coconut flakes & passion fruit syrup.

NORMANDIE — 24

Spiced brioche, rustic green apple compote, custard creme, toffee sauce, rosemary crumble & rosemary.

CANADIAN — 20

Classic stack of buttermilk pancakes with candied back bacon, hibiscus-berry compote & Canadian maple syrup.

SALADS

PROVENCE — 24

Grilled Goat Cheese & caramelised onion bruschetta with baby spinach, roasted pumpkin, crispy prosciutto, toasted hazelnuts, dried figs & apple cider, mustard & maple syrup dressing.

CURLY KALE CAESAR — 28

Poached egg, crispy prosciutto, white anchovies, shaved parmesan, dried cranberries, garlic brioche croutons, crispy sweet potato ribbons & anchovy lemon dressing.

ROASTED CAULIFLOWER & GRAIN — 24

Roasted cauliflower, pearl cous cous, quinoa, baby spinach, goat cheese, toasted almonds, chick peas with lemon - tahini dressing.

BABY SPINACH & ROASTED PUMPKIN & SWEET POTATO — 24

Spicy roasted pumpkin & sweet potato, baby spinach, goat curd, caramelised onions, roasted hazelnuts & chickpeas, beetroot chips w honey mustard dressing.

KOREAN — 28

Spicy gochugaru seared Australian sirloin (150g), raw bok choy, ribboned kale, avocado, pickled onion & radish topped with Brussel sprouts kimchi, sesame seeds & herbs w sesame oil dressing.

VEGETARIAN

PORTOBELLO ROAD — 24

Poached eggs, portobello mushrooms, wilted spinach, onion & bell pepper confit, Hollandaise sauce on wholewheat brioche.

FLINDER'S LANE — 28

Mallawach (crispy savoury filo base), poached eggs, grilled asparagus, sliced avocado, vine tomatoes, feta, sesame seed & nut dukkha, harissa & spicy tomato kasundi.

MEXICAN — 22

Breakfast burrito with softly scrambled eggs, monterey jack, breakfast potatoes, black beans, zucchini & capsicum, spicy red chimayo sauce, guacamole & sour cream.

CORSICAN — 24

Classic omelette folded with goat and feta cheese, shredded basil, lavender honey & grilled sourdough. Available in egg white.

GALLIC — 16

Simple yet classic dish of soft creamy scrambled eggs with vine ripened tomatoes & signature brioche. Available in egg white.

CALIFORNIAN — 22

Softly scrambled tofu, bell peppers, onion, mushrooms w Sriracha, fresh herbs, eggplant 'bacon' on grilled sourdough
*available in whole egg or egg white scramble

CEREALS · FRUITS · BREADS

BRAZILIAN BREAD — 6

Warm, ooey, gooey cheesy bites.

SWISS — 16

Homemade bircher muesli with rolled oats, sour cream, almonds, apples, golden raisins raspberries & blackberries.
*Not available as Dairy Free

BERKELEY — 18

Clean house baked granola, yoghurt, peach & plum compote & berries.
*Coconut Yoghurt, Soy Milk or Almond Milk +1

EXOTIC FRUIT SALAD — 16

Mango, raspberries, blackberries, green apple & hibiscus berry sauce.
*Greek yoghurt or coconut yoghurt +1

AMAZON — 22

Superfood bowl with organic acai berry, mixed berries, coconut water, house granola, chia seeds, baked coconut & tropical fruits.
*Coconut Yoghurt +1

SIDES

* SIDES MAY ONLY BE ORDERED AS AN EXTRA DISH TO A MAIN, SANDWICH OR SALAD

CANADIAN BACK BACON OR CANDIED BACON — 8

HANDMADE EGGPLANT 'BACON' (VEGAN) — 8

PORK & FENNEL SAUSAGE — 8

AVOCADO (WHOLE) — 7

SAUTÉED MUSHROOMS — 8

SPICED PAPRIKA FRIES — 7

SMOKED SALMON OR SALMON PASTRAMI — 16

HAND SLICED BEEF PASTRAMI (150G) — 18

SPECIAL REQUESTS: Please let your server know if you have any special dietary needs, restrictions or allergies & we'll do our best to find a solution however please understand this may not always be possible especially during peak dining periods.
NO OUTSIDE FOOD OR DRINK PLEASE.

DIETARY & NUTRITIONAL INFORMATION

Wild Honey signature dishes GF Gluten Free EW Egg White option CN Contains Nuts V Vegetarian DF Dairy Free option on request **VEGAN OPTIONS** available. **OPTION** Gluten Free bread available on request

All sauces, condiments, jams, pastries, desserts, cakes & bagels are made in house to our own recipes..
If you would like to purchase any of these or other items to take home please let your server know.
All cakes can also be ordered for birthdays and celebrations.



All our sausages are handmade, filler & gluten free.



Ciabatta, Sourdough, Sourdough Baguette are Dairy & Egg Free.
Bagels are Dairy Free but contains Eggs.
Brioche contains Dairy & Eggs.
Whole Wheat Brioche contains Dairy, Eggs, Seeds & Nuts.
Gluten Free Grain Bread no Gluten, Dairy or Eggs.

WE ARE PROUD TO PARTNER WITH SOME OF THE BEST PROVIDORS SINGAPORE HAS TO OFFER
BREAD YARD, BLU KOUZINA, COMMON MAN COFFEE ROASTERS, CLASSIC FINE FOODS, CULINA GOURMET FOOD & WINES, HUBER'S BUTCHERS, LITTLE FARMS & TWG TEAS.

CAKES & DESSERTS

ALL OUR CAKES & PASTRIES ARE MADE FRESH BY US EVERYDAY.

PAVLOVA WITH LEMON CURD, PASSIONFRUIT JAM, MANGO & BASIL — 16

NEW YORK CHEESECAKE WITH BRÛLÉED TOFFEE — 14

COCONUT LEMON LAYER CAKE — 12

RICH DOUBLE BAKED CHOCOLATE CAKE — 12

APPLE CRUMBLE — 12

CHOCOLATE BROWNIE — 12

TRIO OF SCONES — 14

Plain (2) cranberry (1) scones with Devonshire cream, house churned honeycomb butter & signature preserves

MACADAMIA, PLUM & LEMON MYRTLE SUNDAY — 14

Macadamia ice-cream, damson plum compote, lemon myrtle custard, coconut blossom caramel, macadamia brittle.

MISS BEHAVING — 18

Espresso, Kahlua, Vanilla Ice-cream, Honey.

SCOOP OF ICE-CREAM — 4 for 1 • 7 for 2 • 10 for 3

Vanilla, Strawberry, chocolate, macadamia or salted caramel.

AFTERNOON TEA

3PM - 6PM WEEKDAYS ONLY
100 MINUTES* \$19.00++ STRICTLY PER PRSON

TRIO OF SCONES
Plain (2) , cranberry (1)
with house churned honeycomb butter, homemade Devonshire cream & signature preserves

ANY DESSERT

— & —
Your choice of

TWG SELECT TEAS

COMMON MAN COFFEE

PARIS HOT CHOCOLATE

RUFFINO BLANC PROSECCO Italy, NV

MIGEL TORRES SPARKLING ROSE

ADD 14++
ADD 50++ Free flow

WEEKEND FREE FLOW

AVAILABLE FRIDAY THROUGH SUNDAY
100 MINUTES* \$50++ PER PERSON

RUFFIAN BLANC PROSECCO ITALY NV

MIGUEL TORRES CHILE SPARKLING ROSÉ FAIR TRADE

COFFEE · TEAS

COFFEE BY COMMON MAN ROASTERS

CAPPUCCINO • LATTE • FLAT WHITE — 6.50

FRENCH PRESS — 7.50

LONG BLACK • ESPRESSO • MACCHIATTO • PICCOLO LATTE — 5.50

WHOLE MILK • SKIM MILK • SOY MILK • EXTRA SHOT • ICE — ADD 1

ICED COLD BREW — 6.50

Cold brew single origin straight up or with sugar syrup & milk.

PARIS HOT CHOCOLATE — 8

Valrhona chocolate, whole milk.

FLAVOURED LATTES — Hot 7.50 • Iced 8.50

Caramel, Hazelnut, Vanilla, Roasted Almond.

TURMERIC LATTE — 9.50

Cold brew coffee, almond milk, EGA organic turmeric, coconut sugar, coconut oil, almond milk, black pepper.
*Available without coffee

ICED LATTE — 7.50

Frozen cubes of cold brew coffee, warm milk & sugar syrup.

WILD MOCHA DOLCE — 8.50

Espresso, chocolate, milk, honey.

TEA BY TWG

PRICE IS PER POT. PER PERSON. NO REFILLS. *THEANINE FREE

BLACK TEA & BLENDS

T3005 FRENCH EARL GREY — 11
A fragrant variation of the great classic, this black tea has been delicately infused with citrus fruits & French blue cornflowers. Perfect formorning or afternoon with a splash of milk.

ENGLISH BREAKFAST TEA — 11

Strong and full-bodied with light floral undertones, this TWG Tea broken-leaf black tea is perfect with any of our wonderful breakfast dishes.

T1009 KILIMANJARO SNOW TEA — 11

This black tea beckons a walk up mountain slopes on a cool morning & has a pleasant bite and refreshing notes of lemon pith and tangerine for clean, crisp drinking.

T6004 ALFONSO TEA — 12

A gorgeous alliance of black tea and the rare Alfonso mango with a special combination of fruits and flowers that is both fragrant and comforting.

T6003 COMPTOIR DES INDES TEA — 11

This is a rich and elegant Chai tea blend of black tea and spices. Delicious alone or with a dash of milk.

GREEN TEA

T4002 JASMINE MONKEY KING — 11
This prestigious green tea is blended with gorgeous jasmine blossoms. This intoxicating infusion yields a mellow and relaxing aroma with great floral sweetness.

T6058 PINK FLAMINGO TEA — 11

A graceful blend of green tea with crimson hibiscus blossoms that infuse into a rose - coloured cup with tart, fruity overtones.

T6106 CRIMSON HILL TEA — 11

This green tea with radiant wild berries offers a soothing touch of delicate rose and southern Tuscan fruit.

HERBAL TEA

T4006 MOROCCAN MINT TEA* — 11
A timeless favourite, this beautiful tea is blended with string and fragrant Sahara Mint.

T2002 LEMON BUSH TEA* — 11

Red tea from South Africa blended with wild citrus fruits. Refreshing and theanine free & beautiful drinking any time of the day.

T6800 MIDNIGHT HOUR TEA* — 12

As the clock chimes midnight, this tea unfolds a magical infusion of decaffeinated black tea delicately blended with fragrant tropical fruits. A tea to transform and renew.

TB100 CHAMOMILE* — 11

Soft and soothing, these rare TWG Tea chamomile flowers boast a rich honey aroma and yield a golden, theine-free cup.

WINES · COCKTAILS · BUBBLES

Glass Bottle Pitcher

CHAMPAGNE & SPARKLING WINE

TAITTINGER BRUT — 28 150
Reserve (France) NV

RUFFINO PROSECCO — 14 60
Italy, NV

MIGUEL TORRES — 14 60
Santa Digna Estelada Sparkling Rose (Chile) (Fair Trade)

WHITE WINE
TORRES VINA — 12 55
Esmeralda DO Catalunya (Spain)

MOUNT RILEY — 15 65
Sauvignon Blanc (NZ)

ST FRANCIS SONOMA — 16 75
Chardonnay (USA)

PETALUMA HANLIN — 18 75
Hill Riesling (Australia)

RED WINE

PIERRE FERRAUD MORGON — 15 70
Domaine Ferraud "Les Charmes" Gamay (Beaujolais)

ST HALLET GAMEKEEPER'S — 12 55
Cabernet Sauvignon (Australia)

TORRES IBERICOS — 14 65
Crianza Tempranillo (Rioja, Spain)

ST FRANCIS SONOMA — 16 75
Merlot (USA)

COCKTAILS

MORNING MIMOSA PROSECCO — 14
MORNING MIMOSA TAITTINGER — 28

With fresh squeezed orange juice, a dash of Grand Marnier.

BELLINI — 14
Alain Millet Vineyard Peach Nectar (France) with Ruffino Prosecco

KIR ROYALE — 18

Taittinger Champagne, Creme de Cassis.

WILD MARY — 18 36

Smirnoff Red

FROZEN MARGARITA — 18 36
Jose Cuervo Tequila, Cointreau, fresh lime juice, sugar syrup.

MOJITO — 18

Bacardi White Rum, crushed mint leaves & sugar syrup.

BEER

CHIRON PALE ALE — 16
USA 330ml

ROCHEFORT #8 TRAPPIST DARK ALE — 16
Belgium 330ml

JUICES · SMOOTHIES · ICED TEAS · MOCKTAILS · WATERS

FRESH MARKET JUICE

MELLOW MELON — 9
Honeydew Melon, Granny Smith apple & orange juice.

VEGETAPPLE — 9
Beetroot, carrot & Granny Smith apple.

SPICY CITRUS — 9
Orange, pineapple & ginger.

CHOICE OF JUICES — 9
Orange, Green Apple, Carrot, Pineapple or Grapefruit.

GREEN ENVY — 12
Celery, cucumber, mint, lemon, ginger, spinach, green apple.

SMOOTHIES. MILKSHAKES. ICED TEAS