



DINNER MENU

SNACKS & SIDES

FRIED CALAMARI WITH 'KEWPIE' With Yuzu Kusho Mayonnaise	15
BUFFALO WINGS	15
CURLY FRIES With 2 choices of Truffle Mayo, Cheese Sauce or Sambal Mayo	14
SEAWEED CHICKEN With Thai Mayo Sauce	12
BREADED MOZZARELLA STICK With Salad In Thai Sweet Chilli Sauce	12
FRIED SEAFOOD BASKET Breaded Prawn Breaded Calamari Battered Fish Fillet Breaded Scallops Saffron Mayo Yuzu Kuzu Mayo	25

BURGERS

WAGYU BEEF BURGER Wagyu Beef Ms8 Patty (200g) Truffle Mayonnaise Gorgonzola Kranji Golden Abalone Mushroom Curly Fries	28
FILTHY PORK BURGER Bacon Cream Cheese Bun Horseradish Red Cabbage Coleslaw Pickled Charred Japanese CucumberMustard Curly Fries	20
FALAFEL BURGER Sour Dough Bun Falafel Patty Traditional Hummus Mint Cucumber Iraqi Pickled Vegetables Yoghurt Sauce	19
SPICY CHICKEN BURGER Crispy Fried Chicken Katsu Butterhead Lettuce Pickled Cucumber Roma Tomato Purple Coleslaw Fried Egg Sunny Side Up Sambal Mayo Sauce	21

WILDSEED CAKES OF THE DAY

PLEASE CHECK WITH YOUR SERVER
ON THE DAILY CAKE SELECTION

GRILLED OVER THE COALS

ANGUS ONGLET STEAK (200G) With choice of Garlic Butter, Sambal Mayo or Truffle Mayo Grilled Asparagus Baked Potato Sour Cream Chives	28
GRILLED SPATCH-CKOCKED FREE RANGE BABY CHICKEN Harissa Marinated Baby Chicken Mashed Potato Minted Peas Dill Yoghurt Sauce	28
GRILLED SEA BASS Roasted Zucchini Capsicum Extra Virgin Olive Oil Yuzu Kosho	26
IBERICO PORK RIBS Cooked At Low Temperature For 12 Hours Asian Spice Marinade Grilled Radicchio Hoisin Mayo Sauce	29

PIZZAS & PASTAS

WILDSEED GARDEN ARRABIATA Cameron Highland Cherry Tomatoes Charred Asparagus Baby Corn Coriander & Cashew Pesto	18
TRUFFLE CARBONARA Creamy Parmesan Sauce Crispy Bacon Onsen Egg Parsley	18
MUSSEL AND CLAM VONGOLE Live Venus Clams Mussels Chilli Garlic White Wine Italian Parsley	18
WAGYU & PORK RAGOUT LINGUINE Homemade Wagyu Bolognese with Slow Cooked Iberico Pork Collar Ragout Parmesan Italian Parsley	20
KELONG PRAWN & SCALLOP PIZZA Tomato Base Pizza Fresh Kelong Tiger Prawns Scallop Mozzarella Cameron Highland Cherry Tomatoes Mascarpone Rocket Pesto	21
SMOKED PORK PIZZA Spicy Smoked Pork Collar Pineapple Bits Tomato Sauce Mozzarella Sriracha Mayo	19
BACON AND EGG PIZZA Streaky Bacon Egg Tomato Sauce Mozzarella Cheese Sambal Mayo Spring Onion	18
TRUFFLED BRIE PIZZA Brie Truffle Cream Sauce Abalone Mushroom Truffle Oil Parsley	22

COCKTAILS

FLORAL ELIXIR	17
Gin, Cointreau, Thyme, Elderflower, Cranberry	
CUCUMBER COOLIE	17
Tequila, Cucumber, Mint, Lime, Lemon	
GARDEN FANTASY	17
Vodka, Thyme, Elderflower, Lemon, Mint, Cranberry	
ROSEMARY SUNRISE	17
Vodka, Rosemary Dry Vermouth, Blue Curacao, Egg White	
AS TOLD BY GINGER	17
Gin, Ginger, Pomegranate	
LEMONGRASS & LIME COOLER	17
Vodka, Bianco, Lemongrass, Lime	
THE DRUNKEN BOTANIST	17
Gin, Lime, Basil, Thyme, Mint	
BIRD OF PARADISE	17
Rum, Lychee, Lime, Cranberry	
WILD RASPBERRY	17
Gin, Chambord, Raspberry, Lime	
PLAYFUL PASSION	17
Vodka, Passionfruit, Lime	
IT'S PARTY THYME	17
Vodka, Strawberry, Orange, Thyme	
NO.3	17
Gin, Elderflower, Pomegranate, Basil	
LYCHEE MOJITO	17
Rum, Lychee Liqueur, Lychee, Mint, Sprite	
HIDDEN OASIS	17
Rum, Peach, Ginger ale, Lemon, Mint	

SPIRITS

GIN	GLS BTL
MONKEY 47	14 180
THE LONDON NO. 1	15 200
HENDRICKS	15 200
TEQUILA	
JOSE CUERVO	12 140
PATRON SILVER	16 220
BOURBON	
JIM BEAN	12 140
MAKERS MARK	14 180
COGNAC	
MARTELL VSOP	220
COURVOISIER 12Y	20 300
COURVOISIER XO	580
HENNESSEY XO	600
VODKA	GLS BTL
GREY GOOSE	15 200
BELVEDERE	15 200
RUM	
BACARDI	12 140
WHISKEY	
MONKEY SHOULDER	15 180
JACK DANIELS	15 180
JAMESON	15 180
CHIVAS 12Y	15 170
CHIVAS 18Y	20 220
DALMORE 12Y	20 200
DALMORE 15Y	25 350
DALMORE 18Y	450
MACALLAN 12	20 200
MACALLAN 15	25 350

BEERS

BEERS ON TAP	
HEINEKEN	14
ARCHIPELAGO SUMMER IPA	14
ERDINGER WEISS	15
GUINNESS DRAUGHT	16
BOTTLED BEER	
ASAHI DRY	13
CORONA EXTRA	13
KRONENBOURG	13
ERDINGER DUNKEL	15

WINES

HOUSE RED	GLS BTL
MONTES PINOT NOIR	13 70
FRANCOIS VILLARD	
L'APPEL DES SEREINES	16 78
HOUSE WHITE	
GIESEN SAUVIGNON BLANC	13 68
BASTIANICH ORSONE	
PINOT GRIGIO	15 68
SPARKLING	
ZONIN PROSECCO	13 60
SWEET	
CASTELLO DEL POGGIO	
MOSCATO D'ASTI DOCG	12 55

MOCKTAILS

SUN-KISSED	12
Pineapple, Mango, Thyme	
GARDEN TROPICS	12
Blue Lagoon, Cranberry, Lime, Passionfruit	
COOL SUMMER	12
Mint, Lychee, Ginger Ale	
CITRUS TWIST	12
Orange, Grapefruit, Lemon	
BASIL BERRY	12
Pomegranate, Strawberry, Basil	
VIRGIN BIRD OF PARADISE	12
Lychee, Lime, Cranberry	
SUMMER BERRIES	12
Raspberry, Strawberry, Blackcurrant, Sprite	

NON-ALCOHOLIC

JUICES	
APPLE / ORANGE / LIME / CRANBERRY	6
MANGO / PINEAPPLE / POMEGRANATE	
SOFT DRINKS	
COKE / COKE ZERO / SPRITE / GINGER ALE / TONIC	6
GINGER BEER / BITTER LEMON / ICE LEMON TEA	
COFFEE	
LONG BLACK	4
CAPPUCINO	5
LATTE	5
TEA	
EARL GREY / ENGLISH BREAKFAST / PEPPERMINT	7
CHAMOMILE / STRAWBERRY & MANGO TEA	