

OPEN EVERYDAY
INCLUDING WEEKENDS
& PUBLIC HOLIDAYS



FROM 9AM EVERYDAY

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

ALL DAY BREAKFAST

MEAT

TUNISIAN — 23 🍴

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

ENGLISH — 26 🍴

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 — 24

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

PARISIENNE — 24 🍴

Stuffed savoury french toast with signature brioche, leg ham, Gruyere cheese, Dijon mustard topped with fried egg & Hollandaise sauce with petit salad & pearl tomatoes.

GREEK — 24

Open faced omelette baked with fragrant lamb moussaka, béchamel, Keflograviera cheese, shaved red onion, fried Japanese eggplant & parsley with grilled flatbread.

EUROPEAN — 23 🍴

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

CLASSIC STEAK FRITES — 35

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 FRENCH FRIES OR CHOPPED SALAD

HANGOVER — 20

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

STEPH'S STEAK SANDWICH #3 — 29

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

ITALIAN — 20 🍴 VEGAN OPTION

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

CYPRIT — 24

Handmade sheftalies (souvlaki) with lamb & pork, frekkah & fresh herbs with homemade pita bread, yoghurt & garlic coriander pesto.

FISH

NORWEGIAN — 27 🍴 GF OPTION

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

I LOVE NY — 25 🍴 GF OPTION

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

SCANDINAVIAN — 30 🍴

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

VEGETARIAN

PORTOBELLO ROAD — 24 🍴 GF OPTION

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 — 20 🍴

Breakfast burrito with softly scrambled eggs, mature cheese breakfast potatoes, black beans with chunky vegetables, spicy red chimayo sauce, guacamole & sour cream.

SYDNEY — 24 🍴

Egg white & green asparagus omelette, Persian feta, tomato & mint salad & grilled sourdough.

TURKISH — 20 🍴

Poached egg with baked yoghurt, baby spinach & paprika oil, avjar, flat bread & chopped salad.

GALLIC — 16 🍴 GF DF 🍴 VEGAN OPTION

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

CALIFORNIAN — 20 🍴 VEGAN OPTION

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

SALADS

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 salad — 22 🍴 VEGAN OPTION

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

VIETNAMESE CHICKEN SALAD — 28 🍴 DF

Poached chicken breast, pickled carrot & daikon, sprouts, mint, basil with Vietnamese dressing.

PAN FRIED GOAT CHEESE — 22 🍴

Baby spinach, warm bacon, vine tomatoes, toasted pine nuts, signature brioche batons & honey mustard dressing.

SWEET

BELGIAN — 20 🍴

Light & fluffy waffles bound with coconut creme, grilled mango, blueberries, toasted coconut flakes with Canadian maple syrup.

SWEET MORNING — 20 🍴

Twice cooked signature brioche french toast stuffed with grilled mango, vanilla bean mascarpone & hibiscus-berry compote.

CANADIAN — 20 🍴

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

CEREALS • FRUITS • BREADS

CONTINENTAL — 20

Granola & Greek yoghurt, soft boiled eggs, truffle toasts, Coffee or tea
(English Breakfast • Earl Grey • Jasmine Green or Mint).

SWISS — 15 🍴 GF

Homemade bircher muesli with rolled oats, sour cream, almonds, apples, golden raisins raspberries & blackberries.

BERKELEY — 16 🍴 GF DF VEGAN OPTION

Clean house baked granola, Greek yoghurt, peach & plum compote & berries.
Soy milk, almond milk or coconut yoghurt +1

EXOTIC FRUIT SALAD — 15 🍴 GF DF VEGAN OPTION

Mango, raspberries, blackberries, green apple with greek yoghurt & hibiscus berry sauce.

AMAZON — 20 🍴 VEGAN OPTION

Superfood bowl with organic acai berry, mixed berries, coconut water, granola, chia seeds, baked coconut & tropical fruits.
Soy milk, almond milk or coconut yoghurt +1

BRAZILIAN BREAD — 6

Warm, ooey, gooey cheesy bites.

WEEKEND PROSECCO FREE FLOW

AVAILABLE FRIDAY THROUGH SUNDAY
90 MINUTE • \$48++ PER PERSON

RUFFINO BLANC PROSECCO
Italy. NV

SIDES

SIDES MAY ONLY BE ORDERED WITH A MAIN DISH.

CANADIAN BACK BACON
OR CANDIED BACON — 8

HANDMADE EGGPLANT 'BACON'
(VEGAN) — 8

PORK & FENNEL SAUSAGE — 8

AVOCADO — 7

SAUTÉED MUSHROOMS — 8

FRENCH FRIES W/
SMOKY PAPRIKA + SPICES — 7

SMOKED SALMON — 16

DIETARY & NUTRITIONAL INFORMATION

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

CAKES & DESSERTS

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

PAVLOVA WITH LEMON CURD,
PASSIONFRUIT JAM, MANGO
& BASIL — 14 🍴

BAKED APPLE, CUSTARD CREME &
ROSEMARY CRUMB — 14

RED VELVET LAYER CAKE — 12

COCONUT LEMON LAYER CAKE — 10

RICH DOUBLE BAKED
CHOCOLATE CAKE — 12 🍴
Served with cream or ice-cream.

APPLE CRUMBLE — 10 🍴
Served with cream or ice-cream.

SNOW PUFF — 10
Layered light, crispy sponge biscuits
with iced mascarpone creme & homemade raspberry jam.

CHOCOLATE BROWNIE — 10
Served with cream or ice-cream.

TRIO OF SCONES — 12 🍴
Plain, date & cranberry scones, clotted cream,
house churned honeycomb butter & homemade preserves.

SCOOP OF ICE-CREAM
— 4 for 1 • 7 for 2 • 10 for 3
Vanilla, strawberry, chocolate or salted caramel.

AFTERNOON TEA

3PM - 6PM MONDAY TO FRIDAY
EXCLUDES WEEKENDS & PUBLIC HOLIDAYS
\$16++ STRICTLY PER PERSON

TRIO OF SCONES
Plain, Date & Cranberry with
house churned honeycomb butter, clotted cream
& homemade preserves

Any dessert

— & —

YOUR CHOICE OF TWG Select Teas
French Earl Grey, English Breakfast,
Kilimanjaro Snow, Jasmine Monkey King,
Pink Flamingo, Moroccan Mint or Midnight Hour

Common Man Coffee

Paris Hot Chocolate

RUFFINO BLANC PROSECCO
Italy. NV

ADD 12++ 🍴

ADD 48++ Free flow

SPECIAL REQUESTS : Please let our 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. Otherwise no substitutions please.
NO OUTSIDE FOOD OR DRINK PLEASE.



All our sausages are handmade, filler & gluten free.



Ciabatta, Sourdough, Turkish Bread 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.

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 • ALMOND MILK • EXTRA SHOT • ICE — ADD 1

CLASSIC ICED COFFEE — 5.50
Cold brew single origin straight up or with sugar syrup & milk.

PARIS HOT CHOCOLATE — 8
Valrhona chocolate, whole milk with homemade marshmallow.

FLAVOURED LATTES — Hot 7.50 • Iced 8.50
Caramel, Hazelnut, Vanilla, Roasted Almond.

ICED LATTE — 7.50
Frozen cubes of cold brew coffee, warm milk & sugar syrup.

THAI ICED TEA — 7.50
Frozen cubes of Thai iced tea with condensed & full cream milk.

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 for morning 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 — 14
This is a rich and elegant Chai tea blend of black tea and spices. Delicious alone or with a dash of milk.

T6 ROYAL DARJEELING FTGFOP1 — 16
The King of India teas First this flush back tea boasts an exquisite fragrance & vibrant taste with remarkable apricot overtones. A beautiful daytime tea.

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 — 12
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 — 12
This green tea with radiant wild berries offers a soothing touch of delicate rose and southern Tuscan fruit.

T6161 FOLLOW ME TEA — 13
A beckoning blend of the finest green tea & rare ginseng with alluring notes of succulent royal pineapple.

HERBAL TEA

T4006 MOROCCAN MINT TEA* — 12
A timeless favourite, this beautiful tea is blended with string and fragrant Sahara Mint.

T2002 LEMON BUSH TEA* — 14
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 unfurls a magical infusion of decaffeinated black tea delicately blended with fragrant tropical fruits. A tea to transform and renew.

TB100 CHAMOMILE* — 16
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 🍷 148 🍷
Reserve (France) NV

RUFFINO PROSECCO — 12 🍷 48 🍷
Italy. NV

MIGUEL TORRES — 12 🍷 48 🍷
Santa Digna Estelado Sparkling Rose (Chile) (Fair Trade)

WHITE WINE
TORRES VINA — 12 🍷 50 🍷
Esmeralda DO Catalunya (Spain)

MOUNT RILEY — 15 🍷 60 🍷
Sauvignon Blanc (NZ)

ST FRANCIS SONOMA — 16 🍷 65 🍷
Chardonnay (USA)

PETALUMA HANLIN — 18 🍷 70 🍷
Hill Riesling (Australia)

RED WINE
PIERRE FERRAUD MORGON — 15 🍷 65 🍷
Domaine Ferraud "Les Charmes" Gamay (Beaujolais)

ST HALLETT GAMEKEEPER'S — 12 🍷 50 🍷
Cabernet Sauvignon (Australia)

TORRES IBERICOS — 14 🍷 60 🍷
Crianza Tempranillo (Rioja, Spain)

COCKTAILS
MORNING MIMOSA PROSECCO OR TAITTINGER — 10 • 18
With fresh squeezed orange juice, a dash of Grand Marnier.

KIR ROYALE — 18
Taittinger Champagne, Creme de Cassis.

WILD MARY — 16 🍷 36 🍷
Smirnoff Red

FROZEN MARGARITA — 16 🍷 36 🍷
Jose Cuervo Tequila, Cointreau, fresh lime juice, sugar syrup.

MOJITO — 16
Bacardi White Rum, crushed mint leaves & sugar syrup.

MISS BEHAVING — 22
Espresso, Kahlua, Vanilla Ice-cream, Honey.

BEER
CHIRON PALE ALE — 18
USA 330ml

ROCHFORT #8 TRAPPIST DARK ALE — 18
Belgium 330ml

JUICES • MOCKTAILS & OTHER SOFTIES

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.

PRINCESS SMOOTHIE — 15
Strawberries, blueberries, raspberries, banana, yoghurt, almond milk, chia seeds, mint, cinnamon.

MOCKTAILS & OTHER

WILD ICED TEA — 8
Our own special blend of unsweetened peppermint, lemon verbena, rosehip & hibiscus.

QUEEN BEE — 10
Ruby red grapefruit, elder flower & honey.

MILKSHAKES — 12
Vanilla, strawberry, banana, chocolate or salted caramel.

BANOFFEE BRÛLÉE — 14
Milkshake with fresh banana, caramel, honey & flamed meringue.

NATURE'S REMEDY — 7
Warm soothing drink of honey, cinnamon & vanilla.

MANDARIN WILDERNESS — 10
Ice blended raspberry, banana, mandarin orange & honey.

S. PELLEGRINO SPARKLING MINERAL WATER — 6
500 ml

ACQUA PANNA STILL MINERAL WATER — 6
500 ml

RESERVATION & EVENTS

For your next reservation
please phone +65 66361816 or go to www.wildhoney.com.sg

For special events
please contact events@wildhoney.com.sg



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· NO PLACE LIKE HOME ·

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KUALA LUMPUR

MANDARIN
GALLERY

SINGAPORE

SCOTTS SQUARE
SINGAPORE

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Sunday - Thursday last orders 8.30pm
Friday, Saturday & Eve's Public Holidays last orders 9.30pm

WINNER OF ASIAONE
PEOPLE'S CHOICE AWARD BEST BRUNCH
SINGAPORE
2014 WINNER · 2015 RUNNER UP

WINNER OF CHOPE
DINER'S CHOICE BEST BRUNCH
SINGAPORE
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