

## 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.

#### 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 — 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 spiced paprika 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

SCAN HERE  
TO VIEW OUR  
GALLERY OF DISHES



### 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.

#### STEPH'S STEAK SANDWICH #3 — 30

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 — 22 🍴 VEGAN OPTION

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

#### BROOKLYN DOUBLE PASTRAMI BURGER — 32

Beef & beef pastrami patty topped with hand sliced pastrami, Swiss cheese, pickled zucchini & Russian dressing.  
With fries or salad.  
Egg +4

### FISH

#### NORWEGIAN — 28 🍴 GF OPTION

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

#### I LOVE NY — 26 🍴 GF OPTION

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

#### SCANDINAVIAN — 33 🍴 GF

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 — 22 🍴

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

#### SYDNEY — 24 🍴

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

#### TURKISH — 20 🍴 GF

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

#### GALLIC — 16 🍴 GF DF GV OPTION

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

#### CALIFORNIAN — 22 🍴 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

#### 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.

VIETNAMESE CHICKEN — 28  
Poached chicken breast, pickled carrot & daikon, sprouts, mint, basil & Vietnamese 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.

#### KOREAN — 28 🍴 GF DF GRAIN FREE

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.

#### BABY SPINACH, ROASTED PUMPKIN & SWEET POTATO — 24 🍴 GF

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

#### BRAZILIAN BREAD — 6

Warm, ooey, gooey cheesey bites.

#### SWISS — 16 🍴 GF

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

#### BERKELEY — 18 🍴 GF DF VEGAN OPTION

Clean house baked granola, Greek yoghurt, peach & plum compote & berries.

\*Coconut Yoghurt, Soy Milk or Almond Milk +1

#### EXOTIC FRUIT SALAD — 16 🍴 GF DF VEGAN OPTION

Mango, raspberries, blackberries, green apple & hibiscus berry sauce.

\*Greek yoghurt or coconut yoghurt +1

#### AMAZON — 22 VEGAN OPTION

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

\*Coconut Yoghurt +1

### WEEKEND PROSECCO FREE FLOW

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

RUFFINO BLANC PROSECCO  
Italy. NV

### 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 — 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 🍴 GF Egg White option 🍴 GF Contains Nuts 🍴 GF Vegetarian 🍴 GF 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 homemade, filler & gluten free.



Ciabatta, Sourdough, Sourdough Baguette, 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.

WE ARE PROUD TO PARTNER WITH SOME OF THE BEST PROVIDERS SINGAPORE HAS TO OFFER.  
BREAD YARD, BIU 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 🍴 GF

APPLE CRUMBLE — 12 🍴 GF

CHOCOLATE BROWNIE — 12  
Served with cream or ice-cream.

TRIO OF SCONES — 14 🍴 GF

MACADAMIA, PLUM &  
LEMON MYRTLE SUNDAE — 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 unfurls a magical infusion of decaffeinated black tea delicately blended with fragrant tropical fruits. A tea to transform and renew.

TBH100 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

ROCHFORD #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.