

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.

BOULEVARD ST MICHEL — 24

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

DELANCEY — 24

Pastrami Benedict, poached eggs, tomatoes & grain mustard Hollandaise on sesame bagel.

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, shoestring fries with choice of Bernaise Sauce, Herb Butter or Chimichurri
Egg +4
Foie Gras +8



SANDWICHES

SERVED WITH YOUR CHOICE OF SHOESTRING FRIES OR CHOPPED SALAD

HANGOVER — 20

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

GRILLED REUBEN — 26 🍴

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

STEPH'S STEAK SANDWICH #3 — 29

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

ITALIAN — 20 🍴 OPTION

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

VIENNA — 20

Chicken Schnitzel sandwich on toasted brioche with mustard, avocado, red oak lettuce, sliced tomato.

FISH

NORWEGIAN — 27 🍴 OPTION

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

I LOVE NY — 25 🍴 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.

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 passionfruit creme patisserie, fresh sliced mango & baby bananas, toasted coconut flakes & passionfruit syrup.

BRITTANY — 20 🍴

Panettone french toast stacked with baby bananas, salted caramel mascarpone, toffee'd hazelnuts, salted caramel sauce.

CANADIAN — 20 🍴

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

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 — 22 🍴

Roasted cauliflower, pearl cous cous, quinoa, baby spinach, toasted almonds, chick peas, feta cheese & fresh herbs.

CHICKEN CHOP CHOP — 28 🍴

Grilled chicken breast, Napa cabbage, Asian pear, spicy cashews, crispy wonton strips & curry dressing.

PAN FRIED GOAT CHEESE — 22 🍴

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

VEGETARIAN

PORTOBELLO ROAD — 24 🍴 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.

SANTA FE — 20

Fried eggs, fresh tomato & jalapeno salsa, charred corn, sharp cheddar, sour cream, avocado & warm tortillas.

CORSICAN — 24 🍴 🍴

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

GALLIC — 16 🍴 🍴 OPTION

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

CEREALS • FRUITS • BREADS

CONTINENTAL — 20

Greek yoghurt & granola, selection of breads & baked goods with choice of juice, tea or coffee.

SWISS — 12 🍴

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

BERKLEY — 15 🍴

House baked granola greek yoghurt, fruit compote & berries.

EXOTIC FRUIT SALAD — 15 🍴 🍴 OPTION

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

BRAZILIAN BREAD — 6

Warm, ooey, gooey cheesey bites.

SIDES

SIDES MAY ONLY BE ORDERED WITH A MAIN DISH.

CANADIAN BACK BACON OR CANDIED BACON — 8

PORK & FENNEL SAUSAGE — 8

AVOCADO — 7

SAUTÉED MUSHROOMS — 8

SHOESTRING FRIES W/ SMOKY PAPRIKA + SPICES — 7

SMOKED SALMON OR SALMON PASTRAMI — 16

HAND SLICED HOT PASTRAMI (150G) — 18

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.

DIETARY & NUTRITIONAL INFORMATION

🍴 Wild Honey signature dishes 🍴 Gluten Free 🍴 Egg White option

🍴 Contains Nuts 🍴 Vegetarian 🍴 Dairy Free option on request

OPTION Gluten Free bread available on request



All our sausages are handmade, filler & gluten free.



All our eggs are happy, barnyard & cage 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.

CAKES & DESSERTS

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

BAKED APPLE WITH BURNT CREAM — 14

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

VALRHONA CHOCOLATE POT DE CREME — 12

RED VELVET 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.

CHOCOLATE BROWNIE — 9 🍴

Served with cream or ice-cream.

TRIO OF SCONES — 12 🍴

Plain, date & cranberry scones, clotted cream, French 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 EVERYDAY INCLUDING WEEKENDS
\$15++ STRICTLY PER PERSON

TRIO OF SCONES

Plain, Date & Cranberry with French butter, clotted cream & homemade preserves

🍴

Any dessert

— & —

YOUR CHOICE OF TWG Select Teas

French Earl Grey, London 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

WEEKEND PROSECCO FREE FLOW

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

RUFFINO BLANC PROSECCO

Italy. NV

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

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.

WILD MOCHA DOLCE — 7.50

Espresso, chocolate, milk, honey.

COFFEE • TEAS

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.

T4004 LONDON BREAKFAST TEA — 11

Celebrating the legendary British tea tradition, this strong TWG Tea blend of broken-leaf black tea produces a full-bodied cup with an aroma of red berries and a hint of mally sweetness.

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 unfolds 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 Estelada 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)

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

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, Kailua, Vanilla Ice-cream, Honey.

BEER
CHIRON PALE ALE — 18
USA 330ml

ROCHFORD #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, yoghurt, almond milk, chia seeds, mint, cinnamon, ice.

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.

NATURE'S REMEDY — 7

Warm soothing drink of honey, cinnamon & vanilla.

MANDARIN WILDERNESS — 10

Ice blended raspberry, banana, mandarin orange & honey.

EVIAN STILL MINERAL WATER — 7

France 750ml

BADOIT SPARKLING MINERAL WATER — 7

France 750ml

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



FIND US ON



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PAVILION
KUALA LUMPUR

SCOTTS
SQUARE
SINGAPORE

MANDARIN GALLERY
SINGAPORE

OPEN EVERYDAY FROM 9AM

INCLUDING WEEKENDS & PUBLIC HOLIDAYS

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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