

RESERVATION & EVENTS

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please go to www.wildhoney.com.sg

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



FIND US ON



· NO PLACE LIKE HOME ·

MANDARIN GALLERY

SINGAPORE

SCOTTS SQUARE

SINGAPORE

OPEN EVERYDAY FROM 9AM



CHOPE CAFE OF THE YEAR 2020
CHOPE 2021 RUNNER UP CAFE OF THE YEAR
RAS 2021 BEST VEGETARIAN
HONEYCOMBERS 2022 BEST CASUAL RESTAURANT
STRAITS TIMES 2022-23 BEST CUSTOMER SERVICE

WWW.WILDHONEY.COM.SG

* PLEASE NOTE WE ARE CASHLESS
WE ACCEPT ALL MAJOR CREDIT CARDS
VISA, MASTERCARD, AMEX, JCB, NETS,
APPLEPAY, SAMSPUNGPAY, UNIONPAY



Welcome to the beautiful world of all day breakfast

MEAT

TUNISIAN (Pork) — 25 🍴
Spicy shakshouka (onion, tomato, red pepper & chilli), chorizo, eggs, signature brioché & chopped salad.
*Vegetarian version available

ENGLISH (Pork) — 29 🍴
The full works - poached, fried or scrambled eggs, streaky bacon, pork, apple, sage sausage, turkey croquette, potato & sweet potato hash, sautéed mushrooms, house baked beans, grilled tomato & signature brioché.

SPANISH (Pork & Beef) — 28 🍴
Poached or fried eggs, diced pork chorizo, corned beef, bacon, red pepper, caramelised onions, Hollandaise sauce & espelette pepper w signature brioché.

DELANCEY (Beef) — 28
Hand sliced beef pastрами, poached eggs, tomato, grain mustard Hollandaise on sesame bagel.

BOULEVARD ST MICHEL (Pork) — 28 🍴
Savoury french toast w streaky bacon, double baked cheese & spinach soufflé, parmesan crumbed poached eggs, slow roasted vine tomatoes & tomato chutney.

JERUSALEM (Lamb & Beef) — 30 🍴
Shakshukit w deconstructed lamb & beef kebab w tahini'gurt, pine nuts, pistachios, cured lemon, watercress pesto, harissa, olive tapenade w pita bread & chopped salad.

TOKYO (Pork) — 28
Japanese style Okonomiyaki omelette with cabbage, potato & spring onion, poached egg, honey soy glazed pork belly, Japanese mayonnaise, Togarashi & fresh herbs.

CLASSIC STEAK FRITES (Beef) — 48
250gm Grass Fed NZ Sirloin.
With your choice of spiced paprika fries or house green salad, Chimichurri or Cafe de Paris Butter.
*please note we serve our steaks sliced

MUSAKHAN (Chicken) — 28
Spiced shredded chicken, sumac'd onions, hummus, chickpeas, grilled tomatoes, tahini'gurt & chillis served on lafa flat bread.

ADD ONS

* MAY NOT BE ORDERED
A LA CARTE WITHOUT A MAIN

Paprika Fries w Mayo 12 • Rosti & Sour Cream 9 • Bacon Regular or Candied 10
Sautéed Mushrooms 10 • Sweet Potato & Potato Hash 8 Smoked Salmon 18
Whole Avocado 10 • Green Salad w Buttermilk Dressing 12

SANDWICHES

* SERVED WITH YOUR CHOICE OF
SPICED PAPRIKA FRIES OR CHOPPED SALAD

ALEX'S LA (Pork) — 22
Crispy streaky bacon, scrambled or fried egg, caramelised onions, Emmenthal cheese w chipotle sauce on brioché bun.
Avocado +3

GRILLED REUBEN (Beef) — 30 🍴
Hand sliced beef pastrami w sauerkraut, Emmenthal cheese, Russian dressing on grilled rye w pickles
*Vegetarian option w sliced vine tomato — 22

YEMEN (Chicken) — 26
Yemeni fried chicken breast, harissa, fried eggplant, cured lemon, fresh herbs, chilli & mayo on challah w pickles

FISH

NORWEGIAN — 30 🍴
Avocado, grilled asparagus spears, poached eggs wrapped w Norwegian smoked salmon, Hollandaise sauce & salmon pearls on signature brioché.

I LOVE NY — 30 🍴
Creamy scrambled eggs w combination of hot smoked & cold smoked salmon & caramelised onions, salmon pearls, petite cherry tomato salad, toasted sesame bagel & herb cream cheese.

SCANDINAVIAN — 38
Prep time 20 minutes
Grilled fillet of fresh salmon, green asparagus spears, crisp potato rosti & cherry tomatoes Hollandaise sauce.

VEGETARIAN

FLINDER'S LANE — 28 🍴
Mallawach (crispy savoury filo base), labne, poached eggs, grilled asparagus, sliced avocado, sliced tomatoes, feta, sesame seed & nut dukkha, harissa, tomato kasundi.

TURKISH — 24 🍴
Poached egg baked w garlicky yoghurt, baby spinach & paprika oil, avjar, chopped salad & sesame simit bagel.

MEXICAN — 26 🍴
Breakfast burrito w softly scrambled eggs, monterey jack, breakfast potatoes, black beans spread, zucchini & capsicum, spicy red chimayo sauce, guacamole & sour cream.

CORSICAN — 26 🍴
Classic omelette folded w goat & feta cheese, chestnuts, shredded spinach & basil, lavender honey, tomatoes, & herbs w grilled sourdough.

MOROCCAN — 26 🍴
Prep time 20 minutes
Spiced carrot & chickpea fritters, carrot hummus, poached eggs, house harissa, labne, spicy green schug, roasted heirloom carrots & dukkha.

GALLIC — 18 🍴
Simple yet classic dish of soft creamy scrambled eggs with vine tomatoes & signature brioché.

CALIFORNIAN — 26 🍴
Softly scrambled eggs & tofu, baby spinach, mushrooms, bell peppers, onion & zucchini, red chimayo sauce & red pepper jam, eggplant bacon, fresh herbs & sourdough.
*Available in Egg White or No Egg.

CEREALS • FRUITS • BREADS

BRAZILIAN BREAD — 12 🍴
Warm, ooey, gooey cheesy bites.

SMOKED SALMON GOUGERÈS — 14 (4 pcs)
Gougeres w smoked salmon, sour cream, salmon pearls & dill.

SWISS — 16 🍴
Traditional bircher muesli w oats, sour cream, almonds, honey, green apple, golden raisins & berries.

BERKELEY — 22 🍴
Clean house baked granola w dried cranberries, blueberries, almonds, sesame seeds w plum & fig compote, fresh berries & Greek Yoghurt.
* Substitute Greek Yoghurt for Coconut Yogurt, Soy Milk or Almond Milk +2

EXOTIC FRUIT SALAD — 22 🍴
Mango, raspberries, blueberries, strawberries, green apple & hibiscus berry sauce.
*Greek yoghurt or coconut yoghurt +2

SWEET

BELGIAN — 24 🍴
Coconut waffles, coconut cream, fresh mango, blueberries, toasted coconut flakes & maple syrup.

BRITTANY — 28 🍴
French toast w chocolate hazelnut filling, baby bananas, salted caramel mascarpone, toffee'd hazelnuts & salted caramel sauce.

CANADIAN — 26 🍴
Classic stack of buttermilk pancakes w candied strip bacon, hibiscus-berry compote & Canadian maple syrup.

TAHITIAN — 28 🍴
Coconut pancakes w coconut yoghurt, passionfruit syrup, maple syrup, fresh mango & passionfruit.

HAPPY HOUR

EVERYDAY 4 - 7PM

COCKTAILS & APERITIFS 12++

* Hugo Spritz, Lychee Martini, Espresso Martini, Mojito, Margarita

SMALL BITES

* AVAILABLE AFTER 4PM

MEZZE PLATE — 20
Labne, Harissa, Avjar, Watercress Pesto, Black Olive Tapenade, Grilled Pita.

PISSALADIÈRE — 14
Puff pastry tart w caramelised onion, anchovy, black olive & touch of goat cheese

POTATO ROSTI W SOUR CREAM — 9

HUMMUS & EGGPLANT BACON — 10

HUMMUS & GRILLED PITA BREAD — 15

SPICED PAPRIKA FRIES W MAYO — 12

DIETARY & NUTRITIONAL INFORMATION

* WHILE WE ARE ABLE TO OFFER CERTAIN DIETARY ALTERNATIVES PLEASE UNDERSTAND WE ARE NOT ABLE TO MAKE OTHER CHANGES OR SUBSTITUTIONS UNLESS OTHERWISE STATED.

ALLERGY INFORMATION: PLEASE NOTE THAT MENU ITEMS MAY CONTAIN TRACES OF OR COME INTO CONTACT WITH GLUTEN, DAIRY, NUTS, SEEDS, EGGS.

🍴 Wild Honey signature dishes 🍴 Gluten Free 🍳 Egg White option 🍷 Contains Nuts 🌿 Vegetarian 🌱 Seeds 🥜 Contains Sesame
🍯 Honey 🐟 Fish 🥛 Dairy Free option on request **VEGAN OPTIONS** available **OPTION** Gluten Free bread available on request

SPECIAL REQUESTS: IF YOU HAVE SPECIAL DIETARY NEEDS OR RESTRICTIONS PLEASE APPROACH OUR MANAGER FOR INFORMATION ABOUT THE BEST DISHES FOR YOU.



All our sausages are handmade, filler & gluten free.



Sourdough, Rye, Pita, Lafa Vegan, Grain Bagel Dairy Free, Eggs, Sesame Seeds, Honey **Gluten Free Seven Grain** GF, Vegan, Seeds

Signature Brioché Dairy, Eggs, Wheat **Mallawach** Dairy, Eggs, Wheat

CAKES & DESSERTS

PAVLOVA W LEMON CURD, PASSIONFRUIT JAM, MANGO & BASIL — 16 🍴
DAIRY

BASQUE CHEESECAKE — 18

THE MIDNIGHT® GRAND CAKE BY RÓA — 18
🍴 VEGAN

A silky smooth dark layered Callebaut Couverture Cake.

APPLE CRUMBLE — 15 🍴
Served with cream or ice-cream.

DEVONSHIRE SCONES — 16
Three freshly baked scones (2 plain, 1 cranberry)
with Devonshire cream & signature preserves.

ARTISINAL ICE CREAMS
4 for 1 • 7 for 2 • 10 for 3 scoops.
Dairy: Vanilla, Strawberry, Salted Caramel
Non - Dairy: Chocolate

WILD HONEY FREE FLOW

AVAILABLE ALL DAY EVERYDAY
90 MINUTES 50++ PER PERSON

Ruffino Blanc Prosecco Italy NV
or
Sommelier's White Wine
or
Sommelier's Red Wine

TO VIEW THE PHOTOS OF EACH DISH

▶ PLEASE SCAN THE CODE ON THE TABLE

COFFEE • CHOCOLATE • TEAS

COFFEE BY COMMON MAN COFFEE ROASTERS

DECAF • ALMOND • OAT
• ICE • EXTRA SHOT — +1

CAPPUCCINO • LATTE • FLAT WHITE — 6.50
HOUSE BLACK WITH REFILL — 6.00
LONG BLACK • ESPRESSO • MACCHIATO • PICCOLO LATTE — 5.50

ICED BLACK COFFEE — 6.50
Straight up or with milk & sugar syrup.

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

ICED CAPPUCCINO — 7.50
Espresso w whipped cream.

TURMERIC LATTE — 9.50
A shot of cold brew, organic turmeric, coconut sugar, coconut oil, almond milk, black pepper
* available coffee free

WILD MOCHA DOLCE — 8.50
Hot or cold espresso, chocolate, milk, honey.

LAND OF MILK & HONEY — 9
Cold espresso, wildflower honey, oat milk.

PARIS HOT CHOCOLATE — 8.00
Valrhona chocolate & steamed milk.

7 SPICE CHAI LATTE — 6.50/7.50
Hot or Iced with milk of choice.

ICED CHOCOLATE — 9
Grounded Pleasures chocolate w milk of choice.

TURKISH COFFEE — 7.00
Sweet or Regular

THE MATCHA PROJECT LATTE
Hot or Iced — 6.50 / 7.50

TEA BY TWG

* Please note price is per pot per person. We steep only the finest TWG loose leaves & apologise we are unable to offer refills.

BLACK TEA & BLENDS

FRENCH EARL GREY — 11
A fragrant variation of the great classic, this black tea has been delicately infused with citrus fruits & French blue cornflowers.

ENGLISH BREAKFAST TEA — 11
Strong & full bodied with light floral undertones.

ALFONSO TEA — 11
Black tea with fragrant rare mango with TWG fruits and flowers.

GREEN TEA

JASMINE MONKEY KING — 11
This prestigious green tea is blended with gorgeous jasmine blossoms

PINK FLAMINGO TEA — 11
A graceful blend of green tea with crimson hibiscus blossom.

HERBAL TEA

MOROCCAN MINT TEA* — 11
A timeless favourite blended with fragrant Sahara Mint

LEMON BUSH TEA* — 11
Red tea from South Africa blended with citrus fruits.

CHAMOMILE* — 11
Soft & soothing, rich honey aroma and yellow golden color

ETERNAL SUMMER TEA — 11
South African Red Tea with rose blossoms and raw berries.

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

PRINCESS SMOOTHIE — 15
Mixed berries, banana, yoghurt, almond milk, chia, cinnamon, mint.

IRONWOMAN — 10
Avocado, spinach, chia, honey, lemon juice, banana & green apple.

WILD ICED TEA — 8
A refreshing theine - free tea w South African red tea, summer rose blossoms & berries.

THAI ICED TEA — 8 (at Scott's Square only)
Frozen cubes of authentic thai tea w condensed & fresh milk.

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

MOCKTAILS, KOMBUCHA, WATERS

QUEEN BEE — 10
Ruby red grapefruit, elderflower soda & honey.

MANDARIN WILDERNESS — 12
Ice blended raspberry, banana, & mandarin orange.

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

REMEDY KOMBUCHA — 7
Peach or Lemon, Lime, Mint.

NORDAQ PURE WATER
FLAT CHARGE — 1 per person
Bottled In House. Unlimited Drinking Ambient, Chilled, Still, Sparkling.
*Children under 6 complimentary

BUBBLES • WINES • COCKTAILS

🍷 Glass 🍷 Bottle

SPARKLING
CHAMPAGNE TAITTINGER BRUT RESERVE — 125🍷
Fresh, Crisp sparkling with Tropical Fruits, Floral, Vanilla and Honey

RUFFINO PROSECCO DOC — 16🍷 65🍷
Fruity, Citrus and Floral

RUFFINO MOSCATO D'ASTI — 55🍷
Mint, White Peach, Citrus, slightly Effervescent and very Aromatic

ROSÉ

ALMA ROSÉ SPAIN — 18🍷 60🍷
Light, Fresh, Grapefruit, Peach.

WHITE WINE

MOUNT RILEY SAUVIGNON BLANC — 18🍷 75🍷
Citrus, Fruity and Aromatic

SCHIEFERKOPF BADEN RIESLING — 18🍷 75🍷
Plums, Orange Blossom and Aromatic

XANADU CIRCA 77 CHARDONNAY — 18🍷 75🍷
Stone Fruits, Citrus and Creamy

RED WINE

LOUIS JADOT COUVENT DES JACOBINS BOURGOGNE PINOT NOIR — 22🍷 85🍷
Fruity w Red & Black Berries

JEAN LEON 3055 MERLOT-PETIT VERDOT — 18🍷 75🍷
Fruity w Spices & Mediterranean Herbs

TORRES ALTOS IBERICOS CRIANZA TEMPRANILLO — 18🍷 70🍷
Cherries, Peppery & Toasty

XANADU CIRCA 77 CABERNET SAUVIGNON — 18🍷 70🍷
Berries, Liquorice, Spices w Toasty Oak

BEER

SINGAPORE LAGER — 9++🍷
Light refreshing, smooth, crisp & clean

MYTHOS PALE LAGER — 10++🍷
Rich foam, hoppy notes combined w mild sweetness

BREAKING BREAD ALE — 11++🍷
Bright, toasty bread, citrus, floral notes & malt finish

COCKTAILS

BREAKFAST MARTINI
Gin XII, Triple Sec, Lime w WH Marmalade

MORNING MIMOSA
Fresh O.J., Cointreau, Ruffino Prosecco

BELLINI
Ruffino Prosecco w Peach Puree

HUGO SPRITZER
Gin XII, Giffard Elderflower, Soda, Ruffino Prosecco

WILD MARY
Tito's Vodka, Tomato Juice, Worcestershire Sauce, Tabasco & Homemade BBQ sauce & Garnish

LYCHEE MARTINI
Tito's Vodka, Giffard Lychee Liqueur & Lychee Syrup

ESPRESSO MARTINI
Laplandia Espresso Vodka, Espresso Honey, Egg White

FRENCH NEGRONI
Gin XII, Giffard Pampelle, Dolin Red Vermouth

MARGARITA
Frozen, Rocks, Straight Up, Tequila, Cointreau, Fresh Lime Juice, Sugar Syrup

MOJITO
Bacardi, Crushed Mint & Brown Sugar

LONG ISLAND ICED TEA — 20
Gin, Bacardi, Tequila, Vodka, Triple Sec, Lime, Coke

PREMIUM HOUSE POUR
— 20

HENDRICK'S
with Fever-Tree Tonic
MAKER'S MARK BOURBON
with Coke, Soda or Ginger Ale