



NOVEMBER 14TH
- JANUARY 2ND

TO START



FESTIVE MENU

CLASSIC CHAMPAGNE COCKTAIL

VSOP brandy, sugar cube with Taittinger 24 or with Prosecco 18



A GLASS OF SPARKLING BURGUNDY 18
La Muse de RW by Chapoutier

WILD MARY 18 Our take on the classic - good anytime



GOUGERES 12 for four With sour cream, smoked salmon & salmon pearls











BIG CHRISSIE (PORK) 38

Hand carved Christmas leg ham, pork and truffle sausage, bacon wrapped turkey, chestnut & herb stuffing, sautéed mushrooms, potato and sweet potato hash, maple glazed heirloom carrots & cranberry sauce. With poached, fried or scrambled eggs

LUXE LOBSTER BENEDICT (SHELLFISH) 48

Poached slipper lobster, asparagus, lemon hollandaise, Avruga caviar on truffle brioche

SUGAR & SPICE CHRISTMAS FRENCH TOAST (ALCOHOL) 28
Spiced brioche with mum's brandy sauce, vanilla custard, caramelised figs, red
currants and shattered toffee



SIDE OF HAND SLICED CHRISTMAS LEG HAM 18

*Can only be ordered with a main





FESTIVE DRINKS

FREE FLOW 50++ PER PERSON

Sparkling burgundy, prosecco, sommelier's choice of white and red wine

SPICED COLD BREW 6

Common Man cold brewed with cinnamon

EGG NOG LATTE 7

Holiday eggnog with two shots of espresso

SNOWBALL SMOOTHIE 9

Christmas smoothie with cranberry, pineapple, coconut yoghurt, brown sugar, cinnamon and rosemary blended with ice







SWEET TREATS

REDCURRANT RIPPLE PAVLOVA (GF) 18

Pavlova with pistachio mascarpone cream, redcurrant sauce, raspberries, pistachios and basil



BLACK FOREST LOG CAKE 16 Chocolate, dark cherry and fresh cream

GINGERBREAD STARS 6 for three Home made gingerbreads





OPEN EVERY DAY INCLUDING
CHRISTMAS DAY AND NEW YEARS DAY

RESERVATIONS RECOMMENDED WWW.WILDHONEY.COM.SG