

# WILDFIRE BURGERS

All prices are subject to prevailing GST (Goods and Services Tax) and service charge.

\* no charge to change to a lettuce "bun" for a gluten free burger

\*\* all patties are made fresh and delivered daily by our neighbourhood butchery butcher box

\*\*\* handmade brioche buns by bakery brera

## BURGERS

<b>CLASSIC 101 CHEESEBURGER</b>	<b>SINGLE 16</b> <b>DOUBLE 20</b>	stone axe wagyu, american cheese, beer pickled onions, gherkin, master sauce, chipotle mayo, butter toasted brioche bun
<b>TRUFFLED MUSHROOM</b>	<b>SINGLE 18</b> <b>DOUBLE 22</b>	stone axe wagyu, truffled mayonnaise, sautéed mushrooms, monterey jack, beer pickled onions, master sauce, butter toasted brioche bun
<b>TRIPLE BACON</b>	<b>SINGLE 18</b> <b>DOUBLE 22</b>	stone axe wagyu, crispy bacon, bacon jam, baconnaisse, double cream brie, master sauce, butter toasted brioche bun
<b>FRENCH ONION</b>	<b>SINGLE 18</b> <b>DOUBLE 22</b>	stone axe wagyu patties, crispy onions, caramelised onion purée, gruyere cheese, master sauce, butter toasted brioche bun
<b>OTTOMAN LAMB</b>	<b>SINGLE 18</b> <b>DOUBLE 22</b>	white pyrenees grain fed lamb, eggplant caviar, fennel tzatziki, crumbled feta, spanish onions, hummus, butter-toasted brioche
<b>PORTOBELLO &amp; FRIENDS</b>	<b>SINGLE 18</b> <b>DOUBLE 22</b>	oven smoked portobello mushrooms, sautéed mushrooms, sun-dried tomatoes, zucchini, crumbled feta, butter toasted brioche bun
<b>BLACK HALIBUT</b>	<b>SINGLE 18</b>	beer battered norwegian black halibut, cheddar cheese, dill tartar sauce, pickled onions, shredded cabbage, butter toasted brioche bun
<b>HOT HONEY BUTTER CHICKEN</b>	<b>SINGLE 18</b>	golden fried chicken thigh, whipped sriracha honey butter, crispy bacon, master sauce, butter toasted brioche bun

## STEAK FRITES

<b>PORTORO MB 2+</b> 250g portoro striploin, bordelaise sauce, french fries, green salad	<b>38</b>
<b>WAGYU (MB 5-7)</b> 230g w.black 350 day grain fed striploin, bordelaise sauce, french fries, green salad	<b>60</b>

## SALADS

<b>CHOPPED CAESAR SALAD</b> baby romaine lettuce, crispy bacon, hard-boiled egg, anchovy parmesan dressing, parmesan slivers, croutons, crushed kampfot peppercorn	<b>13</b>
<b>WEDGE SALAD</b> iceberg lettuce, creamy parmesan dressing, crispy bacon, cherry tomatoes, spanish onions, crumbled blue cheese, walnuts, crushed kampfot pepper	<b>13</b>
<b>COLESLAW</b> finely shredded raw cabbage, carrots, onions, slaw dressing	<b>6</b>

## ADD-ONS / SIDES

<b>CAVIAR &amp; CHIPS</b> 50g royal oscietra caviar, chips, crème fraîche	<b>100</b>
<b>GOLDEN CHICKEN NUGGETS</b>	<b>6PC 8</b>
choice of japanese curry mayo, nacho cheese or chipotle mayo	<b>9PC 10</b>
	<b>20PC 20</b>
<b>GOCHUJANG MAC &amp; CHEESE</b>	<b>12</b>
<b>NACHO CHEESE FRIES</b>	<b>10</b>
<b>SIGNATURE CHICKEN FRIES</b>	<b>8</b>
<b>SALT &amp; VINEGAR FRIED ONION RINGS</b>	<b>8</b>
<b>TATER TOTS</b>	<b>8</b>

Turn over for Beer, Cocktails, Desserts & more



# DRINKS

## CLASSIC COCKTAILS

ALL COCKTAILS AT \$12 DURING HAPPY HOURS

- SIGNATURE SPRITZ** 16  
gunpowder gin, aperol, calamansi, prosecco, bitters
- BEES KNEES** 16  
Gin, carpano antica formula, campari
- MARGARITA** 16  
30/30 tequila, lime, agave, chilli padi tincture
- PISCO FIZZ** 20  
pisco, passionfruit, elderflower, prosecco, plum & orange bitters, foamee
- WHISKY SOUR NO. 3** 20  
dragon whisky, triple citrus, raw honey, foamee, hibiscus dust
- MEZCAL MULE** 20  
vida mezcal, pineapple, lime, agave, ginger beer
- ESPRESSO PX MARTINI** 22  
imperial rum, coffee, px sherry, hazelnut
- BLACK NEGRONI** 22  
gunpowder gin, black tea, bergamot, vermouth, campari
- APPLE OLD FASHIONED** 22  
buffalo trace bourbon, apple & chestnut, black walnut bitters

## WINES / SAKE

per Glass / Bottle

- LAYER CAKE** 16 / 90  
*sauvignon blanc, california usa*  
this gorgeous wine has bright orange blossom and honey crisp apple characters with full flavours that coat the mouth with grapefruit, lemon, and creamy pear, ending in a long lean finish.
- SCHLOSS LIESER RIESLING TROCKEN** 19 / 110  
*riesling, germany*  
this vibrant and fresh riesling from mosel has clean steely flavours of green apple, lime, and a slight minerality, giving it charm and finesse.
- LAYER CAKE** 16 / 90  
*pinot noir, central coast california usa*  
this stunning wine has flavours of black plum, blackberry, dark chocolate and spice with a touch of smoke to finish.
- PASCAL MARCHAND-TAWSE '47'** 19 / 110  
*pinot noir, france*  
this bourgogne rouge is a serious wine offering exceptional value, characterized by a deep, intense blend of blue and blackberry fruits, while other components produce a vivid core of earth, forest floor, and spices.
- ARNOT ROBERTS ROSE OF TOURIGA NACIONAL** 16 / 90  
*rosé, usa*  
not your average rosé, this wine is fresh and lively with aromas of strawberry and rose petal. crisp, with a balanced acidity and a touch of saline on the finish.
- PICCINI "VENETIAN DRESS"** 14 / 60  
*prosecco, italy*  
light and refreshingly effervescent with hints of pear, apple, and floral undertones ending with a clean finish.
- MARIE-COURTIN RESONANCE BLANC DE NOIRS** 120  
*blanc de noirs champagne, france*  
this exquisite champagne made with 100% pinot noir grapes is vibrant with a rich texture, showcasing flavours of red berries, brioche, a hint of almond and a long, savoury finish.
- THE ORIENTALIST 'UKIYO 浮世' SAKE** 120  
*miyagi, japan*  
miyama nishiki rice from miyagi prefecture refined to 28% polish rate, this stunning junmai daiginjo is deliciously well-rounded, complemented by a hint of umami and a lingering finish.

## BUCKET BEER

BUCKET OF 5 FOR 25 DURING HAPPY HOURS

- PABST BLUE RIBBON** 50  
*(Wisconsin USA, 4.6% ABV)*  
this iconic american lager that was founded in 1844 was the official supplier for the U.S. Army. the use of both american and European hops as well as fermentation with a proprietary lager yeast endows it with a smooth, full-bodied profile and a clean, crisp finish.

## SIGNATURE COCKTAILS BY THE ORIENTALIST SPIRITS

ALL SIGNATURE COCKTAILS AT \$12 DURING HAPPY HOURS

- SHIKUWASA HIGHBALL** 16  
dragon whisky, pineapple & shikuwasa umeshu, calamansi, tonic
- ORIENTALIST VESPER** 22  
origins vodka, gunpowder gin
- RUM NEGRONI** 22  
imperial rum, wild cherry, vermouth, campari, cynar, bitters

## DRAUGHT BEERS

US Pints (473ml)

ALL DRAUGHT BEERS AT 10 DURING HAPPY HOURS

- BADGERS HOPPING HARE PALE ALE** 15  
*(uk, 4% abv)*  
this refreshing british pale ale is light and perfectly balanced with cascade and amarillo® hops but packs a lovely citrus hook.
- BRAINS BLACK STOUT** 15  
*(wales, 4.1% abv)*  
from the heart of wales, this rich stout with creamy texture and warm aroma features deep notes of dark chocolate and coffee.
- DESCHUTES MIRROR POND PALE ALE** 15  
*(usa, 5.0% abv)*  
an american classic that's great with burgers, this pale ale offers a crisp hop profile balanced with a subtle malt background.
- DESCHUTES FRESH SQUEEZED IPA** 15  
*(usa, 6.4% abv)*  
probably one of the best-selling ipas of all time, this mouth-wateringly delicious ipa with a juicy citrusy and grapefruit flavour profile as if fresh hops were squeezed straight into the bottle!
- TELOK AYER PAPA PINEAPPLE PALE ALE** 15  
*(singapore, 4.5% abv)*  
this popular and unique singaporean pale ale from district brewers has aromas of pineapple and stone fruit for a tropical twist.
- OFF DAY EASY IPA** 15  
*(singapore, 4.8% abv)*  
a laid-back ipa from singapore, with its bright and optimistic character, combines the crispness of a pilsner with the aromatic fruity notes of american hops.

## NON-ALCHOLIC DRINKS

- MILKSHAKES** 12  
vanilla bean, strawberry, triple chocolate, special of the day
- FRUIT SHAKES / SMOOTHIES** 12  
mango, banana, coconut
- CALAMANSI SOUR PLUM** 8  
fresh squeezed calamansi, sour plum
- FRESH JUICES** 8  
pineapple, watermelon, orange
- WILDFIRE GUNNER** 6  
ginger ale, ginger beer, lime, bitters
- SOFT DRINKS** 5  
coke, coke zero, sprite, ginger ale, ginger beer, tonic, soda
- ICE CREAM** 6

## VANILLA BEAN

decadent vanilla ice cream crafted with natural vanilla bean seeds

## HOKEY POKEY

honeycomb toffee (hokey pokey), vanilla bean ice cream

## AFFOGATO

espresso coffee ripples, vanilla bean ice cream