

Appetizers

SEAFOOD TOWER	188
<i>Lobster * 3 Types of Oysters, 4pcs each * Tuna Tartare * Shrimp * Sea Urchin</i>	
<i>Add on Caviar 30g + \$80</i>	
YELLOW FIN TUNA TARTARE	28
<i>Avocado * Wasabi * Black Sesame * Soy Caramel * Tortilla</i>	
JUMBO SHRIMP COCKTAIL	26
<i>Pickapeppa Cocktail Sauce * Creole Remoulade</i>	
PAN SEAR FOIE GRAS	28
<i>Pear Marmalade * Red Wine Jus</i>	
SIGNATURE PATE EN CROUTE	30
<i>Pork * Duck * Pigeon * Veal * Chicken * Foie Gras</i>	
52 MONTHS AGED BELLOTA JAMON, 50G	28
<i>Crackers</i>	
POACHED ORGANIC EGGS	16
<i>Red Wine * Bacon * Mushroom * Pearl Onion * Buckwheat</i>	
BAKED SNAIL	18
<i>Parsley Butter * Confit Garlic * Puff Pastry</i>	
JUMBO LUMP CRAB CAKE	24
<i>Chili Crab Mayonnaise</i>	
BONE MARROW	26
<i>Onion Marmalade * Confit Garlic * Sourdough</i>	
HAND DIVED SCALLOP	28`
<i>Corn Puree * Clam Jus</i>	

Oyster & Caviar

OYSTER SELECTION NO. 2 – price per piece, minimum order – Half Dozen
Served with Bloody Mary, Mignonette, Cucumber Pickle, Dill Crème Fraiche

CELINE OYSTER

4

LA LUNE OYSTER

6

GILLARDEAU OYSTER

8

UMAI MODERN CAVIAR, 30g

The new style of caviar with large, firm pearls. Elegant in flavor, nutty aromas

80

N25 OSCIETRA CAVIAR, 30g

Lovely aroma of ocean breeze with a creamy almond floral taste

95

Caviars are served with Egg white, Egg yolk, Crème Fraiche, Chives, Mini Doughnuts

Soups & Salads

BAKED BRILLAT-SAVARIN SALAD	26
<i>Mesclun Salad * Walnut * Onion * Apple Dressing</i>	
CAESAR SALAD	22
<i>Parmesan Cheese * Bacon * Chives</i>	
HEIRLOOM TOMATO SALAD	26
<i>Burrata Cheese * Basil Oil</i>	
MUSHROOM CAPPUCINO SOUP	22
<i>Garlic Bread * Vin Jaune</i>	
CARROT GINGER SOUP	22
<i>Scallop * Croutons</i>	
FRENCH ONION SOUP	18
<i>Croutons * Gruyere cheese</i>	
LOBSTER BISQUE	28
<i>Lobster Meat * Crème Fraiche * Chives</i>	

Mains

WAGYU BEEF TENDERLOIN ROSSINI	108
<i>Glaze Potato * Foie Gras * Mushroom * Madeira Sauce * Black Truffle</i>	
BEEF TENDERLOIN PITHIVIER Serves 2	98
<i>Parma Ham * Mushroom Duxelles * Potato Puree</i>	
SIGNATURE WAGYU BEEF BURGER	52
<i>Sea Urchin * Cheddar Cheese * Ebiko Roe Mayonnaise * Fries</i>	
SEABASS	36
<i>Artichoke Escabeche * Dill Oil</i>	
DOVER SOLE	58
<i>Lemon Parsley Butter * Capers * Fava Beans</i>	
SPAIN MILK FED BABY LAMB RACK	68
<i>Mediterranean Couscous * Mint Lamb Jus</i>	
ROASTED PERI PERI SPRING CHICKEN	36
<i>Garlic Potato Puree * Chicken Jus</i>	
HAND CUT BEEF AND VEAL TARTARE	36
<i>Capers * Gherkin * Herbs * Mustard * Organic Egg Yolk * Trout Roe</i>	
GRILLED SUCKLING PIG BELLY	38
<i>Swiss Chard * Mustard Sauce</i>	
GRILLED SAUSAGE	36
<i>Mash Potato * Sautéed Onion * Red Wine Bordelaise Sauce</i>	
ROASTED DRY AGED CHALLANS DUCK BREAST - Serves up to 4 pax	148
<i>Grilled Yellow Endive * Classic Orange Sauce</i>	

THE ART OF AGING

Our aging process is where the magic truly happens. By allowing our beef to mature under precise conditions, we enhance its natural flavors creating a depth and complexity that is simply unparalleled. This dedication to the craft is what sets Wild Blaze apart, making each meal a celebration of culinary artistry.

Our Chefs specially flew to Italy to learn the safest way of aging beef using science certified by Stagionello, Italy. We proudly showcase this expertise with a built-in aging room where customers get to witness firsthand how our meats are aged.

Dry-Aged Meats

450 DAYS WAGYU SHIMO RUMP STEAK 250g	48
VINTAGE ANGUS RIBEYE STEAK 300g	58
HARRIS RANCH USDA PRIME RIBEYE 500g	138
450 DAYS WAGYU MB7-8 SHIMO RIBEYE STEAK 200g	88
WAGYU A4 SATSUMA GYU RIBEYE 400g	228
TRIPLE RIBEYE (3 DIFFERENT KINDS OF RIBEYE) 300g	148
BRITISH LONG HORN T-BONE STEAK 1.8KG	248
AWARD WINNING RUBIA GALLEGA COTE DE BEOUF 1.4KG	268
24K GOLD WAGYU TOMAHAWK 1.2KG	488

All Steaks will be served with homemade fries & choice of sauce.

Bearnaise Sauce * Armagnac & Peppercorn Sauce * Red Wine Bordelaise Sauce
Madeira Sauce + \$3 * Blue Cheese Sauce + \$3

Assorted Cheese

Cheese Platter

*Parmigiano * Camembert * Cheddar * Roquefort*

28

Sides

POTATO PUREE <i>Salted Butter * Chives</i>	10	BAKED POTATO <i>Aged Cheddar * Bellota Ham</i>	12
POTATO ROSTI <i>Boursin Cheese * Chives</i>	14	GRILLED BROCCOLINI <i>Parmesan Cheese * Lemon</i>	12
SIGNATURE MAC & CHEESE GRATIN <i>Bechamel Sauce * Add on Lobster +\$38</i>	16	KALE APPLE SALAD <i>Peanut Dijon Dressing * Almond * Herbs</i>	12
TRUFFLE CHEESE FRIES <i>Black Winter Truffle * Cheese Sauce</i>	18	SPINACH <i>Cream * Organic Egg</i>	12
GRILLED PADRON PEPPER <i>Buttermilk Aioli * Pepper Berry Sea salt</i>	12	RATATOUIILE <i>Zucchini * Eggplant * Onion * Capsicum</i>	16
HARICOT FINE BEAN <i>Garlic Chips * Almond * Shallot * Parsley * Extra Virgin Olive Oil</i>	10		

Classics Reimagined

My passion lies in honouring the classics while reimagining them with a fresh perspective. Every dish on this menu is a reflection of my deep love for culinary tradition, brought to life with a creative twist. It's my pleasure to share

these inspired flavours with you, crafted with heart and dedication.
Thank you for joining me on this flavourful journey.

Chef-Owner Nic Wong

Nic Wong

With passion and dedication, The Wild Blaze Team

Restaurant Manager ---- Yap
Head Sommelier ---- David Lee

Desserts

Burnt Cheesecake

\$16

Pistachio Orange Blossom

\$16

Yuzu Lemon Tart

\$16

Baked Alaska

\$16

Raspberry Mille-Feuille

\$18

*

Ice Cream & Sorbet

* \$7 per scoop * Trio Scoop \$18

Sorbet

Guava
Strawberry Basil
Raspberry Lychee Rose
Apricot
Muscat

Ice-cream

Yoghurt
Vanilla Madagascar
Chocolate 72%
Pistachio

WILD BLAZE

All prices are subject to 10% service charge & 9% GST

@wildblazesg

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