

WILD

SMALL PLATES

MARINATED OLIVES (V)

ORANGE & FENNEL KALAMATA, GREEN, BLACK | 40

SALUMI

CURED MEATS & BLISTERED SHISHITO PEPPER | 185

SMOKED PROSCIUTTO

50G OF PROSCIUTTO WITH GARLIC BREAD | 110

FRIED CALAMARI

CHIPOTLE MAYO | 85

WOOD FIRED MARROW BONE

SALSA VERDE, HERBED VINEGAR & SOURDOUGH | 105

MARINATED OCTOPUS

FENNEL, CHILLI | 155

TRUFFLE & BRIE CROQUETTE (V)

TRUFFLE OIL, PARMIGIANO | 65

WILD MUSHROOMS BRUSCHETTA

BALSAMIC VINAIGRETTE, PANNA CREAM, OLIVE OIL | 55

CLASSIC BRUSCHETTA (V)

TOMATO, BALSAMIC, BASIL, SEA SALT (V) | 45

TOASTED GARLIC BREAD (V)

WITH OUR PIZZA DOUGH | 45

PASTA

ALL OUR PASTA IS FRESH AND MADE IN HOUSE.

WAGYU BEEF RAGU RIGATONI

TOMATO SAUCE, PARMIGIANO | 140
+ADD BURRATA 95

SPICY CHORIZO VODKA PASTA

CREAM, CRUSHED TOMATOES | 135

GNOCCHI CACIO E PEPE (V)

GRANA PADANO, TRUFFLE | 120

FETTUCCINE CARBONARA

PANCETTA, EGG YOLK, PARMIGIANO | 130

TRUFFLE PAPPARDELLE (V)

WILD MUSHROOMS, CREAM | 130

SECONDI

WOOD FIRED BEEF TRI TIP (AUS) (200G)

LEMON, ROCKET SALAD, MUSHROOM JUS | 185

HERITAGE BLACK PIG PORK CHOP (250G)

WOOD FIRED SERVED WITH LEMON CAPER BUTTER,
FENNEL POLLEN AND HERB SALAD | 220

WOOD FIRED PIZZA

WILD HABIT PIZZA

80G BURRATA CHEESE, SMOKED PROSCIUTTO, PANNA
CREAM, PARMIGIANO, ROCKET, CHERRY TOMATO | 210

MARGHERITA (V)

FIOR DI LATTE, PARMIGIANO, BASIL, TOMATO BASE | 95

PROSCIUTTO

MOZZARELLA, PARMIGIANO, TOMATO BASE | 120

CHORIZO & CHARRED PEPPERS

TOMATO BASE, MOZZARELLA, RED ONIONS, OLIVES | 145

PROSCIUTTO & ROCKET

CHERRY TOMATO, MOZZARELLA, PARMIGIANO, TOMATO | 145

CLASSIC BEEF PEPPERONI

TOMATO SAUCE, PARMIGIANO, MOZZARELLA | 120

BACON & MUSHROOMS

CRUSHED TOMATO, BABY LEEK, MOZZARELLA, HERBS. | 110

TRUFFLE & SOFT GOAT CHEESE (V)

BALSAMIC MARINATED MUSHROOMS, PARMIGIANO,
MOZZARELLA, SHALLOTS | 145

SPICY SALAMI & MOZZARELLA

GREEN CHILI, TOMATO SAUCE, MOZZARELLA | 125

QUATRO FORMAGI (V)

PANNA CREAM, BLUE CHEESE, GORGONZOLA, MOZZARELLA,
PARMIGIANO, WALNUT | 145

SALAD

BURRATA (V)

80G BURRATA CHEESE, GREEN APPLE, WALNUT & ORANGE
VINAIGRETTE | 165

CAPRESE (V)

MARINATED CHERRY TOMATO, ORGANIC BEEF TOMATO,
FIOR DI LATTE, BASIL OIL, BALSAMIC VINAIGRETTE | 110

HERB CAESAR SALAD

GEM LETTUCE, BACON, ANCHOVIE VINAIGRETTE | 65

EXTRAS

BURRATA CHEESE 80G | 95

HOUSEMADE BACON/ BEEF SALAMI/ PEPPERONI | 50

SMOKED PROSCIUTTO | 50

MOZZARELLA/ GORGONZOLA/ PARMIGIANO

WILD MUSHROOMS | 35 | 35

BLUE CHEESE | 35

SOURDOUGH | 35

FRENCH FRIES | 45

some of our dishes contain nuts please advise our servers if you have allergies
all prices are nett inclusive of 10% government tax and 5.5% service charge

HABIT

HANDCRAFTED COCKTAILS

- NEGRONI** GIN, CAMPARI, SWEET VERMOUTH | 135
- WHITE NEGRONI** HERBS VODKA, GRAPPA, BIANCO VERMOUTH | 135
- TROPICAL BRAMBLE** CITRUS GIN, PORT WINE, LEMON | 135
- APEROL SPRITZ** APEROL, PROSECCO, SODA, ORANGE | 180
- ELDERFLOWER SPRITZ** PEAFLOWER GIN, PROSECCO, TONIC | 160
- PINK GRAPEFRUIT PALOMA** MEZCAL, BLOOD ORANGE, TORCHED GINGER, GRAPEFRUIT SODA, WINE JELLY | 135
- PINEAPPLE BLOOM** MEZCAL, APEROL, COCONUT FOAM, LEMON | 180
- SPICY MARGARITA** MEZCAL, JALAPENO, AGAVE, CALAMANSI | 175
- FROZEN MARGARITA** LIME/ MANGO, TEQUILA, TRIPLE SEC, LIME | 125
- LEMON DROP MARTINI** CITRUS GIN, LIMONCELLO, SOUR LEMON | 120
- LYCHEE MARTINI** VODKA, LYCHEE LIQUOR, JELLY | 110

CRAFT & BOTTLE BEERS

- KURA-KURA ISLAND ALE** ID | 90
- KURA-KURA LAGER** ID | 80
- KURA-KURA IPA** ID | 115
- ISLAND BREWING SMALL HAZY** ID | 95
- ISLAND BREWING PILSENER** ID | 80
- ISLAND BREWING SUMMER PALE ALE** ID | 85
- BLACK SAND IPA** ID | 115
- BINTANG** ID | 40
- SAN MIGUEL** PH | 45

WINE | GLASS & BOTTLE

RED

- TOCORNAL CABERNET SAUVIGNON** CHILE 105 | 525
- MWC PINOT NOIR** VIC | 625
- DOUGLAS GREEN SHIRAZ** SA | 625
- FINCA LAS MORAS BARREL SELECT MALBEC** ARG | 625
- GRANT BURGE- SHIRAZ** AUS | 655

WHITE

- LUIS FELIPE EDWARDS SAUV BLANC** CHILE 105 | 525
- ANGOVE BUTTERLY CHARDONNAY** AUS | 565
- BABY DOLL SAUVIGNON BLANC** NZ | 625
- GRANT BURGE - PINOT GRIGIO** AUS | 655

HOUSE SPIRITS

- POLIAKOV VODKA** | 95
- SAINT JAMES WHITE/ AMBER RUM** | 80
- GIBSON DRY GIN** | 95
- ESPOLON BLANCO** | 130
- DEWARS SCOTCH WHISKEY** | 110
- WILD TURKEY BOURBON** | 145

WILD HABIT SPECIALTY

- VIRGIN ELDERFLOWER GIMLET**
CUCUMBER, LIME JUICE, SODA | 50
- LEMONGRASS LYCHEE ICED TEA**
BLACK TEA, LYCHEE SYRUP, LIME | 50
- WILD BERRIES LEMONADE**
ROSELLA SYRUP, SODA | 55
- BLOOD ORANGE COOLER**
GRAPEFRUIT JUICE, TONIC WATER | 55

- GREEN APPLE SODA**
LEMON, MINT, SPRITE | 50

- GINGER LEMONADE**
MUDDLED GINGER, LIME, MINT | 50

- SUMMER DAYS**
MINT, LIME, SYRUP, ICE | 50

THE BASICS

- COFFEE BLACK/WHITE** 30 | 40

- SODAS** | 30

- CHAMOMILE/ GREEN/ BLACK TEA** | 20

- ICED LEMON TEA** | 25

- SPARKLING LEMONADE**
LIME, SYRUP, SODA | 35

- FRESH JUICE**
MANGO, WATERMELON, ORANGE,
PINEAPPLE, LIME | 45

- BALIAN WATER**
NATURAL / SPARKLING 330ML | 750ML 35 | 60

DESSERTS

- SALTED CARAMEL PANNACOTTA**
FLEUR DE SEL, COCONUT COOKIE CRUMBLE | 65

- TIRAMISU**
CREAM, RUM, ESPRESSO | 75

- ITALIAN CHOCOLATE CAKE**
FLOURLESS, VANILLA GELATO | 75

- COCONUT CRÈME BRÛLÉE**
COCONUT COOKIE CRUMBLE | 75

- ITALIAN GELATO**
SALTED CARAMEL & HONEYCOMB, MANGO,
PISTACHIO (+10/ SCOOP) | 65