



CAFÉ MENU

WEEKEND BRUNCH

Available Saturday and Sunday & P.H 10am - 3.30pm

PUMPKIN AND COUS COUS † 11
Grilled pumpkin | Spinach | Feta | Lemongrass vinaigrette | Cous cous

THAI CHICKEN NOODLE SALAD 11
Green mango | Confit chicken | Cherry tomato | Coriander | Thai dressing | Peanut | Glass noodle

FRENCH TOAST 14
White Loaf | Crispy Bacon | Marinated Tomatoes | Feta Cheese

SESAME CHICKEN PITA 16
Fried chicken fillet | Sesame mayo | Yogurt dressing | Cameron Highland tomato slice | Pickled & smoked Japanese cucumber | Butterhead lettuce | Curly fries

TRUFFLE MAYONNAISE CURLY FRIES 14
Curly fries | Truffle mayonnaise | Spring onions | Parmesan

SMASHED BEEF PATTY AND EGGS 24
2 sous vide eggs | *Smashed beef patty | Cheddar | Grilled eggplant with sambal mayonnaise | Sourdough

GRILLED CHICKEN THIGH 20
*Grilled Chicken thigh | Marinated with green chili | Coriander | Lemongrass feta | 2 sous vide eggs | Smoked rice | Butterhead salad

GRILLED SEA BASS FILLET † 26
Grilled seabass | Grilled potato | Brocolini | Seaweed buerre blanc

PULLED PORK BURGER 20
Bacon cream cheese bun | Horseradish | Pickled charred cucumber | Mustard | Coleslaw | Curly fries

KELONG PRAWN & SCALLOP PIZZA 21
Kelong tiger prawns and scallop | Mozzarella | Mascarpone | Cameron Highland cherry tomato | Rocket pesto (Allow 20 minutes)

PIZZA VERDE 15
Grilled Zucchini | Bell peppers | Eggplant | Cameron Highland tomato | Kalamata olives | Mozzarella | Rocket (Allow 20 minutes)

SMOKED DUCK PIZZA 21
Smoked Duck | Mozzarella | Tomato Sauce | Rocket | Balsamic Reduction

WILDSEED GARDEN ARRABIATA † 15
Penne pasta | Cameron Highland cherry tomato | Kranji golden abalone mushroom | Homemade mango pickle | Baby corn | Parmesan

WAGYU & PORK RAGOUT LINGUINE 19
Homemade Wagyu bolognese with slow cooked Iberico pork collar ragout | Parmesan | Italian parsley

ADD ONS
Avocado +3.50 | Bacon +4 | 3 Fresh prawns +8 | Smoked salmon +8

*Cooking method: Sous Vide before grilling to perfection, dish is safe to consume despite it's slight pinkish appearance.

👍 CHEF'S RECOMMENDATION 🌶️ SPICY 🌱 VEGETARIAN

CAFÉ SPECIALS

Available Saturday and Sunday & P.H 9am - 3.30pm

BREAKFAST PIZZA (Allow 20 minutes) 18
Free Range Eggs | Bacon | Mangalitza Sausage | Cream sauce

BIG PAN BREAKFAST † 28
Choice of Eggs | Bacon | Mangalitza Sausage | Cameron Highland Tomatoes | Portobello Mushrooms | Australian Avocado | Toasted Rye Bread | Choice of Eggs: Fried | Poached | Scrambled

ALL DAY MENU

SPICY BACON AND CREAM CHEESE BUN 7

CREAMY ABALONE MUSHROOM SOUP 9

ATAS KAYA TOAST 8
Sourdough | Butter | Kaya | Gula melaka | Fresh coconut | Sous vide egg

EGG CROISSANT 12
Croissant | Truffle butter | Brie | 2 Sous vide egg

THAI GREEN CHICKEN CURRY PIE WITH LEAFY SALAD 14
Chicken | Eggplant | Lemongrass | Coconut milk | Chillli

CHICKEN PINCHE SANDWICH 15
Smoked chicken breast | Jalapeño mayo | Baby corn

SHIITAKE MAC AND CHEESE 9
Macaroni | Nori seaweed | Yuzu kosho | Add Sous vide egg (+3.50)

HIGHLAND PANCAKE 9.50
Corn | Maple syrup | Butter

SWEET TREATS

For full selection of cakes, please proceed to the counter

ALL-TIME FAVOURITES

HONEY LEMON ROSEMARY TART 7.50

CITRONELLA PASSIONFRUIT CHEESECAKE 7.50

CHOCOLATE MERLOT CAKE 7.50

SPICED PINEAPPLE COCONUT CAKE 7.50

STRAWBERRY SHORTCAKE 7.50

ROJAK BANANA LOAF 7.50

WAFFLE FACTORY

STEP 1: CHOOSE YOUR WAFFLE: 16
Pandan Waffles or Belgian Waffles

STEP 2: CHOOSE YOUR SOFT-SERVE:
Milk Softie or Coconut Softie

STEP 3: CHOOSE YOUR FAVOURITE COMBINATION:

① Peanut Butter | Cornflakes | Strawberry Jam

② Kaya & Butter | Coconut Flakes | Granola

③ Passionfruit | Almond Flakes | Honey

④ Lychee | Pistachio | Mango Jam

⑤ Caramelized Apples | Dried Cranberries | Nutella

⑥ Honey Glazed Ham | Cheddar Cheese | Maple Syrup*
*contains pork

COFFEE

Proudly Roasted by Nomad The Gallant Coffee Roaster

ESPRESSO	4
MACCHIATO	4.50
LONG BLACK	5
FLAT WHITE	6
CAFÉ LATTE	6
CAPPUCCINO	6
CAFÉ MOCHA	6.50
WHITE MOCHA	6.50
AFFOGATO	7
WILDFLOWER LATTE	6.50
CARAMEL LATTE	6.50
HAZELNUT LATTE	6.50
VANILLA LTTE	6.50
CHAI LATTE	6.50
MATCHA LATTE	6.50
HOJICHA LATTE	6.50
HOT CHOCOLATE	6.50
BABYCINO	5
ADD ONS	
Espresso +1 Soy Milk +1 Iced +1	

TEA

UNSWEETENED ICED TEA	6
POT OF TEA	8

SELECTION OF TEA

ENGLISH BREAKFAST, EARL GREY, GREEN SENCHA,
CHAMOMILE, LAVENDER DREAM, PERISIAN ROSE, LICORICE MINT,
ELDERFLOWER & LEMON, FOREST FIESTA, LEMON VERBENA

SOFT SERVE

SOFT SERVE CONE	3.50
MILO DINOSAUR	6
PAPAYA MANGO	6
GRANOLA & CRANBERRY	6
PANDAN CHURROS SUNDAE	8
Coconut soft serve Roasted coconut Gula melaka	

AFTERNOON TEA SET

Available Daily from 2PM to 5PM.
For full selection, please proceed to the counter

40
Good for two
to share

SWEETS (Choose 2)

- Citronella passionfruit cheesecake
- Kaffir lime chocolate heaven
- Spiced pineapple coconut cake

SAVOURIES

- Chicken pinche petit sandwich

COFFEE, TEA OR ME?

- Choice of 2 coffee or tea

SPARKLING TRADE UP +20

Trade up your coffee or tea for
2 glasses of Prosecco

SUMMER COOLERS

*ITEMS CONTAIN DAIRY

SMOOTHIES & MILKSHAKES	
TROPICANA SMOOTHIE	8
Pineapple juice Mango juice Nata de coco Cherry	
AVOCADO SHAKE *	8
Avocado Gula melaka	
STRAWBERRY YOGURT *	8
Strawberry Yogurt Milk	
MANGO YOGURT *	8
Mango Yogurt Milk	
CHOCOLATE SHAKE *	8
Chocolate powder Vanilla Chocolate chip	
CARAMEL MOCHA SHAKE *	8
Espresso Caramel Chocolate	
CARBONATED DRINKS	
BADOIT SPARKLING WATER	6
COKE	6
COKE ZERO	6
SPRITE	6
DOUBLE DUTCH CUCUMBER & WATERMELON COOLER 200ML	8
DOUBLE DUTCH CRANBERRY TONIC WATER 200ML	8

JUICES

6

SELECTION OF JUICES
APPLE, ORANGE, PINEAPPLE,
CRANBERRY, MANGO, LIME



BAR

BOTTLED BEERS	
CORONA EXTRA	13
ASAHI DRY	13
ASAHI BLACK	13
KRONENBOURG 1664 BLANC	13
STRONGBOW CIDER (GOLD APPLE)	14

BEER BUCKET

5 FOR 55^{NETT}

CHOICE OF ASAHI DRY, ASAHI BLACK, KRONENBOURG OR CORONA

WHITE WINE	GLS	BTL
MOUNT NELSON SAUVIGNON BLANC	14	70
RED WINE		
MONTES LIMITED SELECTION PINOT NOIR	14	70
PROSECCO		
ZARDETTO PROSECCO BRUT (VENETTO, ITALY)	14	70