



@WILDSEEDSG f@WILDSEEDSG.SUMMERHOUSE

# CAFÉ MENU

## WEEKDAY LUNCH

Available Monday to Friday 11.30am- 2.30pm,  
Eve of PH till 3.00pm

### BIG PAN BREAKFAST 🍷 28

Eggs | Mangalitza Sausage | Bacon | Portobello Mushrooms  
Cameron Highland Cherry Tomatoes | Australian Avocado  
Toasted Rye Bread  
Choice Of Eggs: **Fried** | **Poached** | **Scrambled**

### SMASHED AVOCADO WITH BACON 16

Maple Glazed Bacon | Smashed Avocado | Sous Vide Eggs  
Pea Shoots | Pumpkin Seeds | Sunflower Seeds | Yogurt Dressing  
Marinated Tomatoes | Toasted Ciabatta

### SMASHED AVOCADO WITH MUSHROOM † 16

Grilled Portobello Mushroom | Smashed Avocado | Feta Cheese  
Sautéed Onions | Marinated Tomatoes | Toasted Ciabatta

### WILDSEED GARDEN SALAD † 11

Avocado | Cameron Highland Cherry Tomatoes  
Pomegranate | Citrus Vinaigrette | Artichoke  
Butterhead Lettuce | Sweet Potato Leaves

### QUINOA SALAD † 13

Red & White Quinoa | Dried Cranberry | Baby Kale | Green Apple  
Cameron Highland Cherry Tomatoes | Citrus Vinaigrette

### PIZZA VERDE (Allow 20 Minutes) † 15

Grilled Zucchini | Bell Peppers | Eggplant | Kalamata Olives  
Cameron Highland Cherry Tomatoes | Mozzarella | Rocket Pesto

### KELONG PRAWN & SCALLOP PIZZA (Allow 20 Minutes) 21

Kelong Tiger Prawns & Scallops | Mozzarella | Mascarpone  
Cameron Highland Cherry Tomatoes | Rocket Pesto

### BAK KWA PIZZA (Allow 20 Minutes) 21

Cured Pork Bak Kwa | Hoisin Mayo | Chilli Flakes

### WILDSEED GARDEN ARRABIATA 🍷 † 15

Penne Pasta | Cameron Highland Cherry Tomatoes  
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

### MISO SHIITAKE LINGUINE 17

Handmade Linguine | Braised Shiitake | Miso Cream  
Poached Egg | Grilled Sweet Corn | Spring Onion  
Lemon-zest | Fried Sakura Ebi

### SOFT-SHELL CHILLI CRAB LINGUINE 🍷 26

Fried Soft Shell Crab | Crab Meat  
Cameron Highland Cherry Tomatoes | Chilli Crab Sauce

### WAGYU BEEF BURGER 🍷 21

\*Wagyu Beef Patty MS8 (125g) | Cheddar Cheese  
Kranji Golden Abalone Mushroom | Truffle Mayo

### PULLED PORK BURGER 20

Bacon Cream Cheese Bun | Pickled Charred Japanese Cucumber  
Horseradish | Mustard | Red Cabbage Coleslaw | Curly Fries

### SESAME CHICKEN PITA 🍷 † 16

Fried Chicken Fillet | Pickled Charred Japanese Cucumber  
Cameron Highland Cherry Tomatoes | Sesame Mayo  
Butterhead Lettuce | Curly Fries

\*Cooking method: Sous vide before grilling to perfection.  
Dish is safe to consume despite it's slight pinkish appearance.

## 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 Eggs

### WAGYU BEEF PIE WITH LEAFY SALAD (Allow 15 Minutes) 🍷 14

Roasted Vegetables | Baby Potato | Puff Pastry

### CHICKEN PINCHE SANDWICH 15

Smoked Chicken Breast | Charred Baby Corn | Jalapeño Mayo  
Baby Spinach | Avocado

### LOADED MAC AND CHEESE 12

Macaroni Pasta | Bacon | Cheddar Cheese  
**Add Smoked Salmon (+3)**

### HIGHLAND PANCAKE 9.50

Corn | Maple Syrup | Butter

### TRUFFLE MAYONNAISE CURLY FRIES † 14

Curly Fries | Truffle Mayo | Spring Onions | Parmesan

## SWEET TREATS

For full selection of cakes, please proceed to the counter

### ALL-TIME FAVOURITES

### HONEY LEMON ROSEMARY TART 7.50

### PINK PEAR ELDERFLOWER TART 7.50

### CHERRY PECAN TART 7.50

### CITRONELLA PASSIONFRUIT CHEESECAKE 7.50

### PEANUT BUTTER CHEESECAKE 7.50

### JAPANESE MELON CHEESECAKE 7.50

### STRAWBERRY SHORTCAKE 7.50

### GREEN APPLE SHORTCAKE 7.50

### COCONUT PEA FLOWER SHORTCAKE 7.50

## WAFFLE FACTORY

### BELGIAN LIEGE WAFFLES WITH CHOCOLATE OR CHAMOMILE SOFT-SERVE 16

#### CHOOSE YOUR TOPPING COMBINATION:

- ① Peanut Butter | Cornflakes | Strawberry Jam
- ② Chocolate Pudding | Sliced Bananas | Almond Flakes
- ③ Caramelized Apples | Dried Cranberries | Nutella

🍷 CHEF'S RECOMMENDATION 🍷 SPICY † VEGETARIAN

# COFFEE

ESPRESSO	4
MACCHIATO	4.50
LONG BLACK	5
FLAT WHITE	6
CAFÉ LATTE	6
CAPPUCCINO	6
CAFÉ MOCHA	6.50
AFFOGATO	7
WILDFLOWER LATTE	6.50
CARAMEL LATTE	6.50
HAZELNUT LATTE	6.50
VANILLA LATTE	6.50
CHAI LATTE	6.50
MATCHA LATTE	6.50
HOJICHA LATTE	6.50
HOT CHOCOLATE	6.50
BABYCINO	5
<b>ADD ONS</b>	
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, PERSIAN ROSE, LICORICE MINT,  
ELDERFLOWER & LEMON, FOREST FIESTA, LEMON VERBENA

# SOFT SERVE

WAFER CONE WITH SOFT SERVE	3.50
Chocolate or Chamomile Soft Serve	
CHAMOMILE CUP	6
MILO DINOSAUR	6

## AFTERNOON TEA SET

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

**40**  
Good for two  
to share

### SWEETS

- Madeleines
- Macaroons
- Mini Brownie
- Mini Cheesecake  
(Choice of Raspberry or Blueberry Cheesecake)

### SAVOURIES

- Chicken Pinche Petit Sandwich

### COFFEE, TEA OR ME?

- Choice of 2 Coffee or Tea

# SUMMER COOLERS

\*ITEMS CONTAIN DAIRY

## SMOOTHIES & MILKSHAKES

<b>TROPICANA SMOOTHIE</b>	8
Pineapple Juice   Mango Juice   Nata De Coco   Cherry	
<b>AVOCADO SHAKE *</b>	8
Avocado   Gula Melaka	
<b>STRAWBERRY YOGURT *</b>	8
Strawberry   Yogurt   Milk	
<b>MANGO YOGURT *</b>	8
Mango   Yogurt   Milk	
<b>CHOCOLATE SHAKE *</b>	8
Chocolate Powder   Vanilla   Chocolate Chip	
<b>CARAMEL MOCHA SHAKE *</b>	8
Espresso   Caramel   Chocolate	
<b>CARBONATED DRINKS</b>	
<b>BADOIT SPARKLING WATER</b>	6
<b>COKE</b>	6
<b>COKE ZERO</b>	6
<b>SPRITE</b>	6
<b>DOUBLE DUTCH</b>	
<b>CUCUMBER &amp; WATERMELON COOLER 200ML</b>	8
<b>DOUBLE DUTCH</b>	
<b>CRANBERRY TONIC WATER 200ML</b>	8

## JUICES

6

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



# BAR

<b>BOTTLED BEER</b>	
<b>CORONA EXTRA</b>	13
<b>ASAHI DRY</b>	13
<b>KRONENBOURG 1664 BLANC</b>	13
<b>STRONGBOW CIDER (GOLD APPLE)</b>	14

## BEER BUCKET

**5 FOR 55<sup>NETT</sup>**  
CHOICE OF ASAHI DRY, KRONENBOURG OR CORONA

<b>WHITE WINE</b>	
<b>MOUNT NELSON SAUVIGNON BLANC</b>	14   70
<b>RED WINE</b>	
<b>MONTES LIMITED SELECTION PINOT NOIR</b>	14   70
<b>PROSECCO</b>	
<b>ZARDETTO PROSECCO BRUT</b> (VENETTO, ITALY)	14   70