



WILDSEED BAR

**FOOD
MENU**

AVAILABLE FROM
MONDAY TO SUNDAY
5PM TO 9:30PM

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BAR SNACKS & SIDES

PLEASE CHECK IN WITH OUR FRIENDLY STAFF FOR DAILY SPECIALS

CREAMY MUSHROOM SOUP WITH GRILLED ABALONE MUSHROOMS	8
SESAME CAESAR SALAD WITH CHICKEN CONFIT	18
FRIED CALAMARI WITH 'KEWPIE' WITH YUZU KUSHO MAYONNAISE	15
PRAWN PASTE FRIED CHICKEN WITH COLESLAW & SAMBAL MAYONNAISE	15
CURLY FRIES WITH CHEESE SAUCE & SAMBAL MAYO CURRY POWDER OR TRUFFLE MAYO	14
SEAWEED CHICKEN WITH THAI MAYO SAUCE	12
BREADED MOZZARELLA STICK WITH SALAD IN THAI SWEET CHILLI SAUCE	12

SHARING PLATES

MEAT OF THE DAY

ASK OUR FRIENDLY STAFF WHAT IS OUR SPECIAL MEATS OF THE DAY

FISH OF THE DAY

WHOLE FRESH FISH STRAIGHT FROM THE KELONG!
CHOICE OF **GRILLED** OR **SALT CRUSTED**

SEAFOOD BASKET BREADED PRAWN BREADED CALAMARI BATTERED FISH FILLET BREADED SCALLOPS SAFFRON MAYO YUZU KUZU MAYO	25
SATAY PLATTER (PORK, CHICKEN, BEEF, MUTTON) WITH JAPANESE CUCUMBER AND RICE CAKE (5PCS)	18 / 28
FRIED LOADED CHIPS PLATTER WITH CHILLI BEEF & SOUR CREAM OR GUACAMOLE & MEXICAN SALSA	14

BURGERS

WAGYU BEEF BURGER 28

WAGYU BEEF MS8 PATTY (200G) | TRUFFLE MAYONNAISE
GORGONZOLA | KRANJI GOLDEN ABALONE MUSHROOM | CURLY FRIES

FILTHY PORK BURGER 20

BACON CREAM CHEESE BUN | HORSERADISH | RED CABBAGE COLESLAW
PICKLED CHARRED JAPANESE CUCUMBER | MUSTARD | CURLY FRIES

FALAFEL BURGER 19

SOUR DOUGH BUN | FALAFEL PATTY | TRADITIONAL HUMMUS
MINT CUCUMBER | IRAQI PICKLED VEGETABLES | YOGHURT SAUCE

SPICY CHICKEN BURGER 21

CRISPY FRIED CHICKEN KATSU | BUTTERHEAD LETTUCE
PICKLED CUCUMBER | ROMA TOMATO | PURPLE COLESLAW
FRIED EGG SUNNY SIDE UP | SAMBAL MAYO SAUCE

GRILLED OVER THE COALS

ANGUS ONGLET STEAK (200G) 28

WITH CHOICE OF **GARLIC BUTTER**, **SAMBAL MAYO** OR **TRUFFLE MAYO**
GRILLED ASPARAGUS | BAKED POTATO | SOUR CREAM | CHIVES

GRILLED SPATCH-COCKED FREE RANGE BABY CHICKEN 28

HARISSA MARINATED BABY CHICKEN | MASHED POTATO
MINTED PEAS | DILL YOGHURT SAUCE

GRILLED SEA BASS 26

ROASTED ZUCCHINI | CAPSICUM | EVO | YUZU KUZU MAYO

IBERICO PORK RIBS 29

COOKED AT LOW TEMPERATURE FOR 12 HOURS
ASIAN SPICE MARINADE | GRILLED RADICCHIO | HOISIN MAYO SAUCE

WILDSEED CAKES OF THE DAY

PLEASE CHECK WITH YOUR SERVER ON THE DAILY CAKE SELECTION

PIZZAS & PASTAS

PLEASE ALLOW 20 MINUTES COOKING TIME FOR THE PIZZAS

WILDSEED GARDEN ARRABIATA	18
CAMERON HIGHLAND CHERRY TOMATOES CHARRED ASPARAGUS BABY CORN CORIANDER & CASHEW PESTO	
TRUFFLE CARBONARA	18
CREAMY PARMESAN SAUCE CRISPY BACON ONSEN EGG PARSLEY	
MUSSEL AND CLAM VONGOLE	18
LIVE VENUS CLAMS MUSSELS CHILI GARLIC WHITE WINE ITALIAN PARSLEY	
WAGYU & PORK RAGOUT LINGUINE	20
HOMEMADE WAGYU BOLOGNESE WITH SLOW COOKED IBERICO PORK COLLAR RAGOUT PARMESAN ITALIAN PARSLEY	
TIGER PRAWN TOM YAM LINGUINE	26
GRILLED TIGER PRAWNS CAMERON HIGHLAND CHERRY TOMATOES TOM YAM STOCK LIME LEAF	
SOFT-SHELL CHILLI CRAB LINGUINE	26
LINGUINE FRIED SOFT SHELL CRAB CRAB MEAT CAMERON HIGHLAND CHERRY TOMATOES CHILLI CRAB SAUCE	
KELONG PRAWN & SCALLOP PIZZA	21
TOMATO BASE PIZZA FRESH KELONG TIGER PRAWNS SCALLOP MOZZARELLA CAMERON HIGHLAND CHERRY TOMATOES MASCARPONE ROCKET PESTO	
CHILLI CRAB PIZZA	26
SOFT SHELL CRAB CHILLI CRAB SAUCE CHERRY TOMATO MOZZARELLA CHEESE NORI POWDER	
SMOKED PORK PIZZA	19
SPICY SMOKED PORK COLLAR PINEAPPLE BITS TOMATO SAUCE MOZZARELLA SIRACHA MAYO	
BACON AND EGG PIZZA	18
STREAKY BACON EGG TOMATO SAUCE MOZZARELLA CHEESE SAMBAL MAYO SPRING ONION	
TRUFFLED BRIE PIZZA	22
BRIE TRUFFLE CREAM SAUCE ABALONE MUSHROOM TRUFFLE OIL PARSLEY	