



@WILDSEEDSG

f@WILDSEEDSG.SUMMERHOUSE

# CAFÉ MENU

## WEEKEND BRUNCH

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

**WILDSEED GARDEN SALAD** † 11  
Avocado | Cameron Highland Cherry Tomatoes | Sweet Potato Leaves  
Pomegranate | Citrus Vinaigrette | Artichoke | Butterhead Lettuce

**QUINOA SALAD** † 13  
Red & White Quinoa | Dried Cranberry | Baby Kale | Green Apple  
Cameron Highland Cherry Tomatoes | Citrus Vinaigrette

**SESAME CHICKEN PITA** † 16  
Fried Chicken Fillet | Sesame Mayo | Yogurt Dressing  
Cameron Highland Tomato Slice | Pickled Charred Japanese  
Cucumber | Butterhead Lettuce | Curly Fries

**PIZZA VERDE** (Allow 20 Minutes) † 15  
Grilled Zucchini | Bell Peppers | Eggplant | Kalamata Olives  
Cameron Highland Cherry Tomatoes | Mozzarella | Rocket

**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

**GRILLED CHICKEN THIGH** † 20  
\*Grilled Chicken Thigh | Marinated with Green Chilli  
Coriander | Lemongrass | Feta | 2 Sous Vide Eggs  
Smoked Rice | Butterhead Salad

**GRILLED SEA BASS FILLET** 26  
Grilled Seabass | Grilled Potato | Broccoli | Seaweed Buerre Blanc

**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.

## 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

## BREAKFAST

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

**BIG PAN BREAKFAST** † 28  
Eggs | Mangalitzza Sausage | Bacon | Portobello Mushrooms  
Cameron Highland Cherry Tomatoes | Australian Avocado  
Toasted Ciabatta  
Choice Of Eggs: **Fried** | **Poached** | **Scrambled**

**'BAGEL EGGS BENNY'** 14  
Toasted Bagel | 2 Poached Eggs | Hollandaise | Dill  
Served with a choice of **Smoked Salmon** or **Crispy Bacon**

**SMASHED AVOCADO WITH BACON** 16  
Maple Glazed Bacon | Smashed Avocado | 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

## 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** † 14  
(Allow 15 Minutes)  
Roasted Vegetables | Baby Potato | Puff Pastry

**CHICKEN PINCHE SANDWICH** 15  
Smoked Chicken Breast | Charred Baby Corn | Jalapeño Mayo  
Pea Shoots | 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

**GREEN APPLE SHORTCAKE** 7.50

**COCONUT PEA FLOWER SHORTCAKE** 7.50

**STRAWBERRY SHORTCAKE** 8.50

# 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 330<sup>ML</sup></b>	6
<b>COKE</b>	6
<b>COKE ZERO</b>	6
<b>SPRITE</b>	6
<b>DOUBLE DUTCH</b>	
<b>CUCUMBER &amp; WATERMELON COOLER 200<sup>ML</sup></b>	8
<b>DOUBLE DUTCH</b>	
<b>CRANBERRY TONIC WATER 200<sup>ML</sup></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
<b>DRAFT BEER</b>	
<b>HEINEKEN PINT</b>	15

## 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