



FOOD MENU

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



WILDSEEDBARSG



THE GARDEN GRILL OUT MENU

KELONG TIGER PRAWNS (5PCS) \$18++

FRESH SQUID (100G) \$18++

HALF-SHELLED SCALLOPS (3PCS) \$18++

EVERY SATURDAY | 6PM ONWARDS

ALL PRICES ARE SUBJECT TO PREVAILING GOVERNMENT TAXES.



THE GARDEN GRILL OUT MONTHLY SPECIAL



ANGUS STRIPLON (300G) | \$68++

GARLIC POTATO | BROCCOLINI | JUNIPER BERRY-INFUSED BEEF JUS

ALL PRICES ARE SUBJECT TO PREVAILING GOVERNMENT TAXES.

WHAT'S NEW

SMOKED CHICKEN LEG \$28

CONFIT DUCK LEG \$36

HONEY BACK RIBS \$38

ROASTED BRUSSEL SPROUTS \$12



frözt

POPSICLE PARADISE

COOL, COLOURFUL, AND OH-SO-YUMMY!

1 FOR \$3++

FLAVOURS:

MIXED BERRIES | ORANGE | PASSION FRUIT | MANGO
STRAWBERRY | SOURSOP | WATERMELON



MADE WITH
REAL FRUITS

VEGAN
FRIENDLY

DAIRY
FREE

GLUTEN
FREE

MADE IN
SINGAPORE

ALL PRICES ARE SUBJECT TO PREVAILING GOVERNMENT TAXES & SERVICE CHARGE



the SUMMERHOUSE



Prost!

AT THE SUMMERHOUSE

AVAILABLE FROM 1 - 31 OCTOBER 2026

3 PINTS OF ERDINGER BEER: \$45 NETT

OKTOBERFEST PLATTER | \$138⁺⁺

Pork Knuckle | Pork Snail Sausage | Lamb Capers & Lemon Sausage Angus
Beef Onion & Long Pepper Sausage
Kurobuta Miso and Sesame Sausage | Pretzel | Red Cabbage Slaw Caramelized
Onion Jus | Honey Mustard Dip

PORK KNUCKLE (2-3PAX) | \$78⁺⁺

Pork Knuckle | Potato Dippers | Red Cabbage Slaw
Caramelized Onion Jus

SAUSAGE PLATTER (2-3PAX) | \$68⁺⁺

Pork Snail Sausage | Capers & Lemon Lamb Sausage
Onion & Long Pepper Angus Beef Sausage
Miso and Sesame Kurobuta Sausage | Pretzel
Red Cabbage Slaw | Honey Mustard Dip

BEER BATTERED ONION RINGS | \$16⁺⁺

PRETZELS WITH HONEY MUSTARD DIP | \$7.50⁺⁺/PC

All prices are subjected to 10% service charge and prevailing government taxes.

BAR SNACKS & SIDES

SPICY SAUTÉED MIXED MUSHROOMS 🌱	9
ROASTED SEASONAL VEGETABLES 🌱	9
CREAMY MUSHROOM SOUP 🌱	11
ROASTED BRUSSEL SPROUTS 🌱	12
CREAMY MASHED POTATOES 🌱 WITH PINENUT AND EXTRA VIRGIN OLIVE OIL CAVIAR	10
CRISPY SPICED SQUID SAMBAL MAYO LEMON WEDGE	18
WILDSEED LOADED CHIPS HOUSE-MADE CHIPS MASALA SPICES MINCED BEEF GUACAMOLE TOMATO SALSA NACHO CHEESE	18
BUFFALO WINGS 🌶️★ SPICY SRIRACHA SAUCE LEMON WEDGE	18
CURLY FRIES 🌱 WITH 2 CHOICES OF: TRUFFLE MAYO / CHEESE / SAMBAL MAYO	16
CHEESE STICKS 🌱 WITH THAI MAYO SAUCE	16
CHICKEN SATAY (8 PCS) JAPANESE CUCUMBER SPANISH ONION SATAY SAUCE	16
CLAMS & MUSSELS BOWL 🌶️★ LIVE VENUS CLAMS BLACK MUSSELS CHILLI GARLIC WHITE WINE ITALIAN PARSLEY	26
SESAME CAESAR SALAD WITH SMOKED CHICKEN BUTTERHEAD LETTUCE SMOKED CHICKEN CROUTONS CHERRY TOMATOES PARMESAN EGG SESAME CAESAR DRESSING	18
KALE SALAD 🌱 RED & WHITE QUINOA DRIED CRANBERRY KALE GREEN APPLE JAPANESE CUCUMBER CHERRY TOMATO CITRUS VINAIGRETTE	16
BURRATA SALAD 🌱★ BURRATA MARINATED CHERRY TOMATO BASIL ROMA TOMATOES SEA SALT BALSAMIC REDUCTION EXTRA VIRGIN OLIVE OIL	28

BURGERS

WAGYU BEEF BURGER ★	31
HONEY OAT BURGER BUN WAGYU BEEF PATTY MS8 CHEDDAR CHEESE ROMA TOMATOES BACON ARUGULA KALE CURLY FRIES SMOKED TRUFFLE MAYONNAISE HOUSE SALAD	
SPICY CHICKEN BURGER 🌶️	28
BRIOCHE BUN CRISPY FRIED CHICKEN KATSU TOMATO PICKLED CUCUMBER PURPLE COLESLAW FRIED EGG BUTTERHEAD LETTUCE CURLY FRIES SAMBAL MAYO	

GRILLED OVER COALS

24-HOURS BRAISED BEEF CHEEK (200G)	34
CREAMY MASHED POTATOES BROCCOLINI BEEF JUS	
GRILLED BLACK ANGUS SIRLOIN (200G)	48
US ASPARAGUS CREAMY MASHED POTATOES JUNIPER BEEF JUS	
PAN-SEARED SEABASS	28
GRILLED BROCCOLINI SHIMEJI MUSHROOM TOM YUM MISO CREAM SAUCE	
SMOKED CHICKEN LEG	28
HOME SMOKED CHICKEN CHAT WHITE POTATOES SUSTAINABLE SALAD SALSA VERDE <i>*COOKING METHOD: SMOKED BEFORE GRILLING TO PERFECTION. DISH IS SAFE TO CONSUME DESPITE ITS SLIGHT PINKISH APPEARANCE</i>	
CONFIT DUCK LEG	36
CREAMY MASH POTATO ROASTED BRUSSEL SPROUTS TAMARIND SULTANA SAUCE	
HONEY BACK RIBS	38
12-HOUR SLOW-COOKED BABY BACK RIBS POTATO DIPPERS RED CABBAGE SLAW	
PAN-SEARED SALMON (180G) ★	38
GARLIC POTATOES ROASTED ASPARAGUS FRESH SALAD CHIMICHURRI	

SHARING PLATES

GRILLED SEAFOOD PLATTER	75
GRILLED KELONG TIGER PRAWNS HALF SHELL SCALLOPS MUSSELS CLAMS SQUID FRESH SUSTAINABLE SALAD CHIMICHURRI SRIRACHA MAYONNAISE	
ROASTED CAULIFLOWER 🌱	38
HUMMUS ALMOND FLAKES CHIMICHURRI	

PASTAS

GARDEN PESTO ORECCHIETTE 🌿	28
ORECCHIETTE BABY CORN ASPARAGUS BURRATA CHEESE PINE NUTS PARMESAN BASIL PESTO	
TRUFFLE CARBONARA	27
LINGUINE CRISPY BACON ONSEN EGG CREAMY TRUFFLE PARMESAN SAUCE	
MUSSEL AND CLAM VONGOLE 🌶️	28
LINGUINE LIVE VENUS CLAMS MUSSELS CHILLI GARLIC ITALIAN PARSLEY WHITE WINE	
WAGYU & PORK RAGOUT LINGUINE	28
LINGUINE HOMEMADE WAGYU BOLOGNESE SLOW-COOKED IBERICO PORK COLLAR PARMESAN RAGOUT	
SEAFOOD LAKSA LINGUINE 🌶️	29
LINGUINE TIGER PRAWN CLAMS MUSSELS BABY SQUID	
SOFT-SHELL CHILLI CRAB LINGUINE 🌶️ ★	31
LINGUINE FRIED SOFT-SHELL CRAB CRAB MEAT CAMERON HIGHLAND CHERRY TOMATOES CHILLI CRAB SAUCE	

PIZZAS

*MIN. 20 MINS WAITING TIME

KELONG PRAWN AND SCALLOP PIZZA ★	29
KELONG TIGER PRAWN SCALLOPS MOZZARELLA CAMERON HIGHLAND CHERRY TOMATOES MASCARPONE TOMATO SAUCE PESTO	
SMOKED PORK PIZZA 🌶️	29
SPICY SMOKED PORK COLLAR PINEAPPLE CHUNKS MOZZARELLA TOMATO SAUCE SRIRACHA MAYO	
TRUFFLED BRIE PIZZA 🌿 ★	29
BRIE ABALONE MUSHROOM MOZZARELLA ARUGULA TRUFFLE OIL TRUFFLE CREAM SAUCE	
VEGETARIAN PESTO PIZZA 🌿	31
FETA CHEESE CHERRY TOMATOES ONION BROCCOLINI OLIVES WALNUT BASIL PESTO	

DAILY SPECIALS

PLEASE CHECK IN WITH OUR FRIENDLY STAFF FOR DAILY SPECIALS

*MIN. 30 MINS WAITING TIME

MEAT OF THE DAY

JUICY AND TENDER MEAT FLAMED-GRILLED OVER THE COALS

FISH OF THE DAY

WHOLE GRILLED FRESH FISH STRAIGHT FROM THE KELONG

WILDSEED CAKES OF THE DAY

HOMEMADE CAKES FOR A SWEET ENDING

ALL PRICES ARE SUBJECT TO PREVAILING GOVERNMENT TAXES & SERVICE CHARGE



LATE NIGHT SNACKS

AVAILABLE FRIDAYS, SATURDAYS & EVE OF PH | 10PM - 11:15PM

CRISPY SPICED SQUID SAMBAL MAYO LEMON WEDGE	18
CURLY FRIES WITH 2 CHOICES OF: TRUFFLE MAYO / CHEESE / SAMBAL MAYO	16
BUFFALO WINGS SPICY SRIRACHA SAUCE LEMON WEDGE	18
BREADED CHEESE BITES WITH THAI MAYO SAUCE	16
CHICKEN SATAY (8 PCS) JAPANESE CUCUMBER SPANISH ONION SATAY SAUCE	16
KELONG PRAWN AND SCALLOP PIZZA KELONG TIGER PRAWN SCALLOPS MOZZARELLA CAMERON HIGHLAND CHERRY TOMATOES MASCARPONE TOMATO SAUCE PESTO	29
TRUFFLED BRIE PIZZA BRIE ABALONE MUSHROOM MOZZARELLA ARUGULA TRUFFLE OIL TRUFFLE CREAM SAUCE	29