



@WILDSEEDSG f@WILDSEEDSG.SUMMERHOUSE

CAFÉ MENU

WEEKDAY LUNCH

Available Monday to Friday 11am- 2.30pm,
Eve of PH till 3.00pm

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

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 | Pea Shoots | Toasted Ciabatta

WILDSEED SUPER FOOD SALAD 18
Sesame Crusted Salmon Tataki | Baby Spinach | Kale | Moringa
Blueberries | Raspberries | Walnut | Almond | Cherry Tomatoes
Feta | Chia Seed | Yoghurt & Soya Milk Dressing

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

PIZZA VERDE (Allow 20 Minutes) † 17
Grilled Zucchini | Bell Peppers | Eggplant | Kalamata Olives
Cameron Highland Cherry Tomatoes | Mozzarella | Rocket Pesto

KELONG PRAWN & SCALLOP PIZZA (Allow 20 Minutes) 22
Kelong Tiger Prawns & Scallops | Mozzarella | Mascarpone
Cameron Highland Cherry Tomatoes | Rocket Pesto

SMOKED PORK PIZZA (Allow 20 Minutes) 🍷 21
Spicy Smoked Pork Collar | Pineapple Bits | Tomato Sauce
Mozzarella | Sriracha Mayo

WILDSEED GARDEN ARRABIATA 🍷 † 🍷 16
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

TRUFFLE CARBONARA 19
Creamy Parmesan Sauce | Crispy Bacon | Onsen Egg | Parsley

SOFT-SHELL CHILLI CRAB LINGUINE 🍷 26
Fried Soft Shell Crab | Crab Meat
Cameron Highland Cherry Tomatoes | Chilli Crab Sauce

WAGYU BEEF BURGER 🍷 24
*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

GLUTEN FREE BREAD available on request **(Supplement +2)**

*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 13
Croissant | Truffle Butter | Brie | 2 Sous Vide Eggs

HIGHLAND PANCAKE 12
Corn | Maple Syrup | Butter

LOADED MAC AND CHEESE 12
Macaroni Pasta | Bacon | Cheddar Cheese
Add Smoked Salmon (+3)

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
Pea Shoots | Avocado

TRUFFLE MAYONNAISE CURLY FRIES 14
Curly Fries | Truffle Mayo | Spring Onions | Parmesan

SWEET TREATS

ALL-TIME FAVOURITES

CITRONELLA PASSIONFRUIT CHEESECAKE 8

LEMON TART 8

DARK CHOCOLATE TART 8

COCONUT EXOTIC CAKE 8

CARAMEL COFFEE BANANA CAKE 8

COCONUT PEA FLOWER SHORTCAKE 9.5

STRAWBERRY SHORTCAKE 9.5

ONDEH ONDEH CAKE 9.5

CHOCOLATE RASPBERRY CHEESECAKE 9.5

WAFFLE FACTORY

BELGIAN LIEGE WAFFLES WITH GELATO 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

AFTERNOON TEA SET

Available Daily from 2PM to 5PM.

SWEETS

- Madeleines
- Macaroons
- Mini Brownie
- Mini Cheesecake

SAVOURIES

- Chicken Pinche
- Petit Sandwich

COFFEE, TEA OR ME?

- Choice of 2 Coffee or Tea



40
Good for two
to share

COFFEE

Espresso +1 | Soy Milk +1 | Iced +1

ESPRESSO	4
MACCHIATO	4.50
LONG BLACK	5
FLAT WHITE	6
CAFÉ LATTE	6
CAPPUCCINO	6
CAFÉ MOCHA	6.50
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

TEA

UNSWEETENED ICED TEA	6
POT OF TEA	8

SELECTION OF HOT TEA

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

SUMMER COOLERS

*ITEMS CONTAIN DAIRY

SMOOTHIES & MILKSHAKES

AVOCADO SHAKE *	9
Avocado Gula Melaka Milk	
TROPICANA SMOOTHIE	8
Pineapple Juice Mango Juice Nata De Coco Cherry	
STRAWBERRY YOGURT *	8
Strawberry Yogurt Milk	
MANGO YOGURT *	8
Mango Yogurt Milk	
CHOCOLATE SHAKE *	8
Chocolate Powder Vanilla Chocolate Chip	
CARBONATED DRINKS	
BADOIT SPARKLING WATER 330ML	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

BEER	
CORONA EXTRA (BTL)	13
ASAHI DRY (BTL)	13
KRONENBOURG 1664 BLANC (BTL)	13
STRONGBOW APPLE CIDER (BTL)	14
HOUSE RED	GLS BTL
FRANCOIS VILLARD L'APPEL DES SEREINES	16 78
Shiraz Rhone, France	
HOUSE WHITE	
BASTIANICH ORSONE	15 73
Pinot Grigio Friuli, Italy	
SPARKLING	
ZONIN PROSECCO Glera Veneto, Italy	14 70
SWEET	
CASTELLO DEL POGGIO MOSCATO D'ASTI DOCG	13 60
Muscat Blanc a Petits Grains PIEDMONT, Italy	