



@WILDSEEDSG

f@WILDSEEDSG.SUMMERHOUSE

CAFÉ MENU

WEEKEND BRUNCH

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

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

SESAME CHICKEN PITA † 16

Fried Chicken Fillet | Sesame Mayo | Yoghurt Dressing Cameron Highland Tomato Slice | Pickled Charred Japanese Cucumber | Butterhead Lettuce | Curly Fries

PIZZA VERDE (Allow 20 Minutes) † 17

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

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

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 | Broccolini | Seaweed Buerre Blanc

ADD ONS

Avocado +3.50 | Bacon +4 | 3 Fresh Prawns +8 | Smoked Salmon +8

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.

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

BREAKFAST

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

BIG PAN BREAKFAST † 28

Eggs | Mangalitzsa 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 | Yoghurt Dressing Marinated Tomatoes | Toasted Ciabatta

SMASHED AVOCADO WITH MUSHROOM † 16

Grilled Portobello Mushroom | Smashed Avocado | Feta Cheese

Sautéed Onions | Marinated Tomatoes | Toasted Ciabatta | Pea Shoots

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 † 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

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

AFTERNOON TEA SET

40
Good for two
to share

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



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	