



@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 | Neuremberger Bratwurst | Bacon  
Portobello Mushrooms | Cameron Highland Cherry Tomatoes  
Australian Avocado | Toasted Sourdough  
Choice Of Eggs: **Fried** | **Poached** | **Scrambled**

### SMASHED AVOCADO WITH BACON 18

Maple Glazed Bacon | Smashed Avocado | Pea Shoots  
Pumpkin Seeds | Sunflower Seeds | Yogurt Dressing  
Marinated Tomatoes | Toasted Ciabatta

### SMASHED AVOCADO WITH MUSHROOM † 18

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

### KELONG PRAWN & SCALLOP PIZZA (Allow 20 Minutes) 23

Kelong Tiger Prawns & Scallops | Mozzarella | Mascarpone  
Cameron Highland Cherry Tomatoes

### SMOKED PORK PIZZA (Allow 20 Minutes) 🍷 21

Spicy Smoked Pork Collar | Pineapple Bits | Tomato Sauce  
Mozzarella | Sriracha Mayo

### WILDSEED GARDEN ARRABIATA 🍷 † 🍷 17

Penne Pasta | Cameron Highland Cherry Tomatoes  
Kranji Golden Abalone Mushroom | Baby Corn | Parmesan

### WAGYU & PORK RAGOUT LINGUINE 21

Homemade Wagyu Bolognese With Slow Cooked  
Iberico Pork Collar Ragout | Parmesan

### TRUFFLE CARBONARA 20

Creamy Parmesan Sauce | Crispy Bacon | Onsen Egg

### SOFT-SHELL CHILLI CRAB LINGUINE 🍷 26

Fried Soft Shell Crab | Crab Meat  
Cameron Highland Cherry Tomatoes | Chilli Crab Sauce

### WAGYU BEEF BURGER 🍷 23

\*Wagyu Beef Patty MS8 (200g) | Cheddar Cheese  
Kranji Golden Abalone Mushroom | Truffle Mayo

### PULLED PORK BURGER 🍷 22

Bacon Cream Cheese Bun | Pickled Charred Japanese Cucumber  
Horseradish | Mustard | Red Cabbage Coleslaw | Curly Fries

### SESAME CHICKEN PITA 🍷 18

Fried Chicken Fillet | Pickled Charred Japanese Cucumber  
Cameron Highland Cherry Tomatoes | Sesame Mayo  
Butterhead Lettuce | Curly Fries | Thai Sweet Chili

**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 14

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

### BANANA PECAN LOAF CAKE 7

### ORANGE YOGHURT ALMOND LOAF CAKE 7

### DOUBLE CHOCOLATE BROWNIE 7

### S'MORES BROWNIE 7

### HAZELNUT DULCE DU LECHE BROWNIE 7

### TIRAMISU IN A JAR 9

### CITRONELLA PASSIONFRUIT CHEESECAKE 9.5

### LEMON TART 9.5

### DARK CHOCOLATE TART 9.5

### COCONUT PEA FLOWER SHORTCAKE 9.5

### STRAWBERRY SHORTCAKE 9.5

### ISAPHAN SHORTCAKE 9.5

### ONDEH ONDEH CAKE 9.5

### CHOCOLATE RASPBERRY RIPPLE CAKE 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

# SUMMER COOLERS

\*ITEMS CONTAIN DAIRY

## SMOOTHIES & MILKSHAKES

<b>AVOCADO SHAKE *</b>	9
Avocado   Gula Melaka   Milk	
<b>TROPICANA SMOOTHIE</b>	8
Pineapple Juice   Mango Juice   Nata De Coco   Cherry	
<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>CARBONATED DRINKS</b>	
<b>BADOIT SPARKLING WATER 330ML</b>	6
<b>COKE</b>	6
<b>COKE ZERO</b>	6
<b>SPRITE</b>	6
<b>DOUBLE DUTCH</b>	
<b>CUCUMBER &amp; WATERMELON COOLER 200ML</b>	8
<b>DOUBLE DUTCH</b>	
<b>CRANBERRY TONIC WATER 200ML</b>	8

## JUICES

6

SELECTION OF JUICES  
APPLE, ORANGE, PINEAPPLE,  
CRANBERRY, MANGO, LIME



# BAR

## BEER

<b>CORONA EXTRA (BTL)</b>	13
<b>ASAHI DRY (BTL)</b>	13
<b>KRONENBOURG 1664 BLANC (BTL)</b>	13
<b>STRONGBOW APPLE CIDER (BTL)</b>	14

HOUSE RED  
**FRANCOIS VILLARD L'APPEL DES SEREINES** GIS | BTL  
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