




@WILDSEEDSG

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ALL DAY MENU

DAILY 8:30AM-5PM

CREAMY ABALONE MUSHROOM SOUP 
CROUTON | TRUFFLE OIL | CHIVES

SPICY BACON AND CREAM CHEESE BUN 

ATAS KAYA TOAST

SOUS VIDE EGG | BUTTER | KAYA | GULA MELAKA | FRESH COCONUT

EGG CROISSANT

CROISSANT | TRUFFLE BUTTER | BRIE | TWO SOUS VIDE EGGS

HIGHLAND PANCAKE

CORN | MAPLE SYRUP | BUTTER | MIXED BERRIES

LOADED MAC & CHEESE

MACARONI PASTA | BACON | CHEDDAR CHEESE
ADD SMOKED SALMON +3

WAGYU BEEF PIE (ALLOW 20 MINUTES)

ROASTED VEGETABLES | BABY POTATO | PUFF PASTRY
MOZZARELLA CHEESE | LEAFY SALAD

CHICKEN PINCHE SANDWICH

SMOKED CHICKEN BREAST | JALAPEÑO MAYO | BABY CORN
PEA SHOOTS | AVOCADO

TRUFFLE MAYONNAISE CURLY FRIES

CURLY FRIES | TRUFFLE MAYO | PARMESAN

WILDSEED SUPER FOOD SALAD

SESAME CRUSTED SALMON TATAKI | BABY SPINACH | BABY KALE
MORINGA | BLUEBERRIES | STRAWBERRIES | WALNUTS | ALMOND
CHERRY TOMATOES | FETA | CHIA SEED | YOGHURT & SOY MILK DRESSING

KALE SALAD

RED & WHITE QUINOA | DRIED CRANBERRIES | GREEN APPLE
BABY KALE | JAPANESE CUCUMBER | CAMERON HIGHLAND CHERRY TOMATOES
CITRUS VINAIGRETTE

ADD ONS

HALF AVOCADO

BACON (3 SLICES)

SMOKED SALMON (2 SLICES)

SOUS VIDE ORGANIC BARN EGG

SOUS VIDE TOAST (2 SLICES)


BAGEL (1 PC)

PLAIN CROISSANT

GLUTEN FREE BUN

NUREMBERGER PORK SAUSAGE (1 PC)

 CHEF'S RECOMMENDATION

 SPICY

 VEGETARIAN

BREAKFAST

WEEKDAY 9AM-2:30PM

WEEKEND/ EVE OF PH/ PH 9AM-3:30PM

9 **BIG PAN BREAKFAST**

EGGS | NUERMBERGER PORK SAUSAGE | BACON
CAMERON HIGHLAND CHERRY TOMATOES | PORTOBELLO MUSHROOM
AUSTRALIAN AVOCADO | TOASTED SOURDOUGH

8 CHOICE OF EGGS: SUNNY SIDE UP / SOUS VIDE / SCRAMBLED

'BAGEL EGGS BENNY'

13 TOASTED BAGEL | 2 SOUS VIDE EGGS | HOLLANDAISE | DILL
SERVED WITH A CHOICE OF SMOKED SALMON OR CRISPY BACON

FRENCH TOAST

12 BRIOCHE | CRISPY BACON | MARINATED TOMATOES | FETA CHEESE

SMASHED AVOCADO WITH BACON

15 SMASHED AVOCADO | MAPLE GLAZED BACON | TOASTED SOURDOUGH
MARINATED TOMATOES | PEA SHOOTS | SAUTÉED ONIONS
PUMPKIN SEEDS | SUNFLOWER SEEDS | YOGURT DRESSING

14 SMASHED AVOCADO WITH MUSHROOM

SMASHED AVOCADO | GRILLED PORTOBELLO MUSHROOM
TOASTED SOURDOUGH | MARINATED TOMATOES | PEA SHOOTS | SAUTÉED
ONIONS | FETA CHEESE | YOGHURT DRESSING

14

18

13

3.5

4

4

2

4

4

6

8

6

KIDS MENU

17

RECOMMENDED FOR KIDS BELOW 10 Y.O
AVAILABLE FROM 8:30AM - 5PM

SOUP

SOUP OF THE DAY

CHOICE OF MAINS

KIDS BOLOGNESE OR
CREAMY MAC & CHEESE OR
CHICKEN KATSU WITH FRIES

DESSERT

CHOCOLATE OR VANILLA ICE CREAM


DRINKS

APPLE / ORANGE / CALAMANSI


LUNCH


WEEKDAY 11AM-2:30PM


WEEKEND/ EVE OF PH/ PH 10AM -3:30PM

28 **TRUFFLE BRIE PIZZA** (ALLOW 20 MINUTES) 
BRIE | KRANJI GOLDEN ABALONE MUSHROOM | TRUFFLE OIL
TRUFFLE CREAM SAUCE | ROCKET

KELONG PRAWN & SCALLOP PIZZA (ALLOW 20 MINUTES) 23
KELONG TIGER PRAWN AND SCALLOP | CAMERON HIGHLAND CHERRY TOMATOES
MOZZARELLA CHEESE | MASCARPONE | PESTO



16 **SMOKED PORK PIZZA** (ALLOW 20 MINUTES) 
SMOKED PORK COLLAR | PINEAPPLE BITS | MOZZARELLA CHEESE
HOMEMADE TOMATO SAUCE | SRIRACHA MAYO


16 **WILDSEED GARDEN ARRABIATA** 
PENNE PASTA | CAMERON HIGHLAND CHERRY TOMATO | BABY CORN
KRANJI GOLDEN ABALONE MUSHROOM | PARMESAN

MUSSEL & CLAM VONGOLE 
23 LINGUINE | LIVE VENUS CLAMS | MUSSELS | BIRD'S EYE CHILLI
GARLIC | WHITE WINE | ITALIAN PARSLEY


18 **WAGYU & PORK RAGOUT LINGUINE**
HOMEMADE WAGYU BOLOGNESE WITH SLOW COOKED IBÉRICO PORK COLLAR RAGOUT |
PARMESAN | LINGUINE

TRUFFLE CARBONARA 20
BACON | ONSEN EGG | CREAMY PARMESAN SAUCE

SOFT SHELL CHILLI CRAB LINGUINE  
26 FRIED SOFT SHELL CRAB | CRAB MEAT |
CAMERON HIGHLAND CHERRY TOMATOES | CHILLI CRAB SAUCE

SESAME CHICKEN PITA 
18 FRIED CHICKEN KATSU | CAMERON HIGHLAND CHERRY TOMATOES
PICKLED CUCUMBER | SESAME MAYO | THAI SWEET CHILLI
BUTTERHEAD LETTUCE | CURLY FRIES

WAGYU BEEF BURGER 28
HONEY OAT BURGER BUN | WAGYU BEEF PATTY M8 | CHEDDAR CHEESE
ROMA TOMATO | BACON | ARUGULA | SMOKED TRUFFLE MAYONNAISE
BUTTERHEAD LETTUCE | CURLY FRIES

PULLED PORK BURGER 
22 BACON CREAM CHEESE BUN | BBQ PULLED PORK MARINATED WITH MUSTARD
COLESLAW | PICKLED CHARRED CUCUMBER | BUTTERHEAD LETTUCE
CURLY FRIES

GRILLED CHICKEN THIGH 26
*GRILLED CHICKEN THIGH MARINATED WITH GREEN CHILLI & CORIANDER
FETA CHEESE | BUTTERHEAD LETTUCE | CURLY FRIES

GRILLED SEA BASS FILLET 28
SEAWEED BEURRE BLANC | BROCCOLINI | POTATOES
*COOKING METHOD: SOUS VIDE BEFORE GRILLING TO PERFECTION,
DISH IS SAFE TO CONSUME DESPITE IT'S SLIGHT PINKISH APPEARANCE.

AFTERNOON TEA

WAITING TIME 15 MINS

45

GOOD FOR TWO
TO SHARE

AVAILABLE DAILY FROM 2PM TO 5PM

SWEETS

- MADELEINES
- MACARONS
- MINI BROWNIE
- MINI CHEESECAKE
- MINI CANELÉS

SAVOURIES

- MINI CROISSANT CROQUE MONSIEUR
- MINI TRUFFLE BRIE TARTS

CHOICE OF 2 COFFEE OR TEA

WAFFLE FACTORY

WAITING TIME 15 MINS

AVAILABLE DAILY FROM 8:30AM TO 5PM

BELGIAN LIEGE WAFFLES WITH VANILLA OR CHOCOLATE ICE CREAM 16

CHOICE OF TOPPINGS:

- 1 PEANUT BUTTER + CHOCOLATE CRISPIES + STRAWBERRY JAM
- 2 CHOCOLATE PUDDING + SLICED BANANAS + ALMOND FLAKES
- 3 CARAMELISED APPLES + DRIED CRANBERRIES + NUTELLA

SWEET TREATS

SUBJECT TO AVAILABILITY

BANNA 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

PREMIUM ICE CREAM

BELGIUM CHOCOLATE / VANILLA BOURBON 4.5

COFFEE

ADD ONS

-	ESPRESSO +1		SOY MILK +1		ICED +1
ESPRESSO	4		WILDFLOWER LATTE	6.5	
MACCHIATO	4.5		CARAMEL LATTE	6.5	
LONG BLACK	5		HAZELNUT LATTE	6.5	
PICCOLO	5		VANILLA LATTE	6.5	
FLAT WHITE	6		CHAI LATTE	6.5	
CAFÉ LATTE	6		MATCHA LATTE	6.5	
CAPPUCCINO	6		HOJICHA LATTE	6.5	
CAFÉ MOCHA	6.5		HOT CHOCOLATE	6.5	
AFFOGATO	7		BABYCINO	5	
WITH VANILLA ICE CREAM					

TEA

-	UNSWEETENED ICED TEA	6
-	POT OF TEA	8
BRITISH BREAKFAST EARL GREY LAVENDER COBA CABANA NYMPH OF THE NILE PEARL OF THE ORIENT CHAMOMILE DREAM		

-	COLD BREW SPARKLING TEA	8.5
EARL GREY LAVENDER WITH STRAWBERRY PEARL OF THE ORIENT WITH LYCHEE CHAMOMILE DREAM WITH APPLE		

SMOOTHIES & MILKSHAKES

*CONTAINS DAIRY

-	*STRAWBERRY YOGURT SHAKE	8
STRAWBERRY YOGURT MILK		
-	*MANGO YOGURT SHAKE	8
MANGO YOGURT MILK		
-	TROPICANA SMOOTHIE	8
PINEAPPLE JUICE MANGO JUICE NATA DE COCO CHERRY		
-	*CHOCOLATE SHAKE	8
CHOCOLATE POWDER VANILLA CHOCOLATE CHIP		
-	*AVOCADO SHAKE	9.5
AVOCADO GULA MELAKA MILK		

FRESH JUICES

APPLE / ORANGE / CALAMANSI 8

CARBONATED DRINKS

-	COKE / COKE LIGHT / SPRITE / GINGER BEER / GINGER ALE	6
BADOIT SPARKLING WATER (330ML)		
-	DOUBLE DUTCH TONIC WATER (200ML)	8
CUCUMBER & WATERMELON / CRANBERRY POMEGRANATE & BASIL / INDIAN / SKINNY		

BAR

BEERS

-	CORONA EXTRA (300ML BTL)	13
-	ASAHI DRY (300ML BTL)	13
-	KRONENBOURG 1664 BLANC (300ML BTL)	13
-	STRONGBOW APPLE CIDER (300ML BTL)	14
-	HEINEKEN (500ML PINT)	14

WINE

-	WHITE WINE	GLS		BTL
-	GIESEN SAU BLANC	150ML		750ML
-		13		68

RED WINE

-	MONTES LIMITED SELECTION PINOT NOIR	13		70
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PROSECCO

-	ZONIN PROSECCO	13		68
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SWEET

-	CASTELLO DEL POGGIO MOSCATO D'ASTI DOCG	12		55
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SIGNATURE COCKTAILS

-	FLORAL ELIXIR	17
GIN TRIPLE SEC THYME ELDERFLOWER CRANBERRY		
-	GARDEN FANTASY	17
VODKA THYME ELDERFLOWER LEMON MINT CRANBERRY		
-	THE DRUNKEN BOTANIST	17
GIN LIME BASIL THYME MINT		
-	LEMONGRASS & LIME COOLER	17
VODKA BIANCO LEMONGRASS LIME		
-	IT'S PARTY THYME	17
VODKA STRAWBERRY ORANGE THYME		
-	BIRDS OF PARADISE	17
RUM LYCHEE LIME CRANBERRY		

MOCKTAILS

-	SUN-KISSED	12
-	GARDEN TROPICS	12
-	CITRUS TWIST	12
-	BASIL BERRY	12
-	VIRGIN BIRD OF PARADISE	12
-	SUMMER BERRIES	12