

ALL DAY MENU

DAILY 8:30AM-4:30PM

CREAMY ABALONE MUSHROOM SOUP †

CROUTON | TRUFFLE OIL | CHIVES

SPICY BACON AND CREAM CHEESE BUN 🍴

ATAS KAYA TOAST 🍴

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

EGG CROISSANT

CROISSANT | TRUFFLE BUTTER | BRIE | 2 SOUS VIDE EGGS

PANDAN CHURROS (5PCS)

NUTELLA DIP | CINNAMON SUGAR

LOADED MAC CHEESE

GRATIN OF MACARONI PASTA | BACON | CHEDDAR CHEESE
ADD **SMOKED SALMON** +3

BEEF MOUSSAKA

WAGYU BEEF MOUSSAKA | ZUCCHINI | POTATO | EGGPLANT
BECHAMEL SAUCE | PARMESAN CHEESE

CHICKEN PINCHE SANDWICH 🍴

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

ROAST BEEF SANDWICH **NEW!**

12 HOURS SLOW ROASTED AUSTRALIAN BEEF | EMMENTAL CHEESE SLICE
PURPLE SLAW | CRISPY CIABATTA | WHOLEGRAIN MUSTARD

TRUFFLE MAYONNAISE CURLY FRIES

CURLY FRIES | TRUFFLE MAYO | PARMESAN

CALAMARI

BATTERED SQUID RINGS | SRIRACHA MAYONNAISE

SESAME CHICKEN WINGS

SESAME SEED COATED WINGS | THAI CHILI SESAME MAYO

WILDSEED SUPER FOOD SALAD

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

KALE SALAD †

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

WILD MUSHROOM SALAD † **NEW!**

SAUTEED WILD MUSHROOMS | GRAPES | CHERRY TOMATOES | PINE NUTS
MESCLUN SALAD | ORIENTAL SOY VINAIGRETTE

ADD ONS

HALF AVOCADO

BACON (3 SLICES)

SMOKED SALMON (2 SLICES)

SOUS VIDE ORGANIC BARN EGG

SOUS DOUGH TOAST (2 SLICES)

BAGEL (1 PC)

PLAIN CROISSANT

GLUTEN FREE BUN

CHICKEN NUREMBERGER SAUSAGE (1 PC)

'BEYOND MEAT' SAUSAGE (1 PC)



@WILDSEEDSG f @WILDSEEDSG.SUMMERHOUSE

BREAKFAST

WEEKDAY 8:30AM-2:30PM WEEKEND / EVE OF PH / PH 8:30AM-3:30PM

BIG PAN BREAKFAST 🍴

EGGS | CHICKEN NUREMBERGER SAUSAGE | BACON
CAMERON HIGHLAND CHERRY TOMATOES | PORTOBELLO MUSHROOM
AUSTRALIAN AVOCADO | TOASTED SOUS DOUGH

CHOICE OF EGGS: **SUNNY SIDE UP** | **SOUS VIDE** | **SCRAMBLED**

'BAGEL EGGS BENNY'

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

FRENCH TOAST

BRIOCHE | CRISPY BACON | MARINATED TOMATOES | FETA CHEESE

SMASHED AVOCADO WITH BACON 🍴

SMASHED AVOCADO | MAPLE GLAZED BACON | TOASTED SOUS DOUGH
MARINATED TOMATOES | PEA SHOOTS | SAUTÉED ONIONS
PUMPKIN SEEDS | SUNFLOWER SEEDS | YOGHURT DRESSING

SMASHED AVOCADO WITH MUSHROOM † 🍴

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

AVOCADO 'TOAST' CROFFLE

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

KIDS MENU

RECOMMENDED FOR KIDS BELOW 10 Y.O | 8:00AM - 3:45PM

PANCAKES (2PCS)

MIXED BERRIES | MAPLE SYRUP

MAC & CHEESE

MACARONI | CHEDDAR CHEESE SAUCE

CHICKEN KATSU

FRIED CHICKEN THIGH | CURLY FRIES

CHICKEN BURGER

HOUSE MADE CHICKEN PATTY | TOMATO SLICE | LETTUCE
MINI SESAME BUN | KETCHUP | CURLY FRIES

ALL ITEMS SERVED WITH A COMPLIMENTARY PORTION OF FRUITS

COMPLETE THE MEAL

KIDS MUSHROOM SOUP

APPLE OR ORANGE JUICE

CHOCOLATE OR VANILLA ICE CREAM

ALL PRICES ARE SUBJECT TO PREVAILING GOVERNMENT TAXES

🍴 CHEF'S RECOMMENDATION

🍴 SPICY

† VEGETARIAN

LUNCH

WEEKDAY 11AM-2:30PM WEEKEND / EVE OF PH / PH 10AM-3:30PM

TRUFFLED BRIE PIZZA (ALLOW 20 MINUTES) †

BRIE | OYSTER MUSHROOM | TRUFFLE OIL
TRUFFLE CREAM SAUCE | ROCKET

KELONG PRAWN & SCALLOP PIZZA (ALLOW 20 MINUTES)

KELONG TIGER PRAWN AND SCALLOP | MOZZARELLA
MASCARPONE | CAMERON HIGHLAND CHERRY TOMATOES | PESTO

SMOKED PORK PIZZA (ALLOW 20 MINUTES)

SMOKED PORK COLLAR | PINEAPPLE BITS
MOZZARELLA | TOMATO SAUCE | SRIRACHA MAYO

SMOKED DUCK PIZZA (ALLOW 20 MINUTES) 🍴 **NEW!**

SMOKED DUCK BREAST | GOCHUJANG | KIMCHI | FRIED KALE

GARDEN PESTO ORECCHIETTE † **NEW!**

ORECCHIETTE | BABY CORN | ASPARAGUS | BASIL PESTO | BURRATA CHEESE
PINE NUTS | PARMESAN

MUSSEL AND CLAM VONGOLE 🍴

LINGUINE | LIVE VENUS CLAMS | MUSSELS | BIRD'S EYE CHILLI |
GARLIC | WHITE WINE | ITALIAN PARSLEY

TEMPURA WAGYU & PORK RAGOUT LINGUINE

HOMEMADE WAGYU BOLOGNESE WITH SLOW COOKED IBERICO
PORK COLLAR RAGOUT | TEMPURA BITS | PARMESAN | SPRING ONION

TRUFFLE CARBONARA

CREAMY PARMESAN SAUCE | BACON | ONSEN EGG | PARSLEY

SOFT-SHELL CHILLI CRAB LINGUINE 🍴 🍴

FRIED SOFT SHELL CRAB | CRAB MEAT
CAMERON HIGHLAND CHERRY TOMATO | CHILLI CRAB SAUCE

FALAFEL PITA †

FALAFEL | SALTED YOGURT | JAPANESE CUCUMBER | SUNDRIED TOMATO
ONION | SUMAC | MESCLUN SALAD

CHICKEN KATSU WAFFLE

CRISPY CHICKEN KATSU | SPICY SESAME MAYO | ROMA TOMATO
PICKLED CUCUMBER | BUTTERHEAD LETTUCE | CURLY FRIES

WAGYU BEEF BURGER

HONEY OAT BURGER BUN | WAGYU BEEF PATTY MS8 | CHEDDAR CHEESE
ROMA TOMATO | BACON | ARGULA | SMOKED TRUFFLE MAYONNAISE
BUTTERHEAD LETTUCE | CURLY FRIES

PULLED PORK BURGER

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

GRILLED CHICKEN THIGH

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

GRILLED SEA BASS FILLET (ALLOW 15 MINUTES)

SEAWEED BEURRE BLANC | BROCCOLINI | POTATOES

*COOKING METHOD: SOUS VIDE BEFORE GRILLING TO PERFECTION,
DISH IS SAFE TO CONSUME DESPITE IT'S SLIGHT PINKISH APPEARANCE.

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2
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12



AFTERNOON TEA SET WAITING TIME 15 MINS 58

AVAILABLE DAILY FROM 2PM TO 4:30PM

GOOD FOR
TWO TO SHARE

CHOICE OF 2 COFFEE OR TEA

ADD ONS COLD BREW TEA +2 | SIGNATURE BLOOMING TEA +2

SWEETS

- MINI APPLE CRUMBLE TART
- MINI STRAWBERRY LEMON YOGHURT TART
- MINI LEMON BOMB CUPCAKE
- MINI RED VELVET CUPCAKE
- ENCHANTED PISTACHIO & PEAR GARDEN CAKE
- MINI EARL GREY, LEMON & BLUEBERRY CAKE
- MINI CHOUX - BLACK SESAME
- MINI CHOUX - DARK CHOCOLATE & PRALINE
- MINI MANGO PANNACOTTA

SAVOURIES

- CRAB SALAD CROISSANT
- MINI AVOCADO TOAST WITH BACON
- MINI FRENCH TOAST WITH CHICKEN FLOSS & FURIKAKE

CROFFLE FACTORY WAITING TIME 15 MINS 16

AVAILABLE DAILY FROM 8:30AM TO 4:30PM

🍷 'KIT KAT' CROFFLE

KIT KAT SPREAD | MINI KIT KAT BITES | BANANA SLICES
FRENCH VANILLA BEAN ICE CREAM

🍷 OREO CROFFLE

OREO CRUMBLE | MINI OREO | MARSHMALLOW | CARAMEL SAUCE
VANILLA OR CHOCOLATE ICE CREAM

🍷 SEASONAL BERRIES YOGHURT CROFFLE

BERRIES | HONEY | GRANOLA
YOGHURT OR FRENCH VANILLA BEAN ICE CREAM

SWEET TREATS SUBJECT TO AVAILABILITY. PLEASE REFER TO COUNTER

VERY LEMONY POUND CAKE	6.50
WILDSEED'S BANANA LOAF	6.50
VALHONA CHOCOLATE BROWNIE	6.50
DOUBLE CHOCOLATE BROWNIE	7
LEMON MERINGUE TART	11
CITRUS EARL GREY DELIGHT	12
'WILD' CARROT CAKE	12
ENCHANTED PISTACHIO & PEAR GARDEN CAKE	14
STRAWBERRY SHORTCAKE	14
VALRHONA CHOCOLATE LUXE	14
RED VELVET IMPERIAL	14

PREMIUM ICE CREAM

BELGIUM CHOCOLATE | FRENCH VANILLA BEAN 4.5

COFFEE

SOY / ALMOND / OAT MILK +1 | ESPRESSO +1 | ICED +1

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

TEA

UNSWEETENED ICED TEA 6

POT OF TEA 8

BRITISH BREAKFAST | EARL GREY LAVENDER | COBA CABANA
PEARL OF THE ORIENT | CHAMOMILE DREAM

SIGNATURE BLOOMING TEA  10

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 YOGHURT SMOOTHIE 8
STRAWBERRY | YOGHURT | MILK

*MANGO YOGHURT SMOOTHIE 8
MANGO | YOGHURT | MILK

APPLE MINT SMOOTHIE 8
LIME JUICE | APPLE | MINT | GRENADINE

*CHOCOLATE SHAKE 8
MILK | CHOCOLATE MIX | CHOCOLATE CHIP

*AVOCADO SHAKE 9.50
AVOCADO | GULA MELAKA | MILK

VIOLET SUNRISE SMOOTHIE 10
CRANBERRY JUICE | DRAGONFRUIT | PINEAPPLE | RASPBERRY

ALMOND BISCOFF SHAKE 10
ALMOND MILK | BISCOFF SPREAD | BISCOFF COOKIES
WHIPPED CREAM

FRESH JUICES

APPLE / ORANGE / CALAMANSI 8

CARBONATED DRINKS

COKE / COKE LIGHT / SPRITE / GINGER BEER 6
GINGER ALE / FERRARELLE SPARKLING WATER (330ML)

BAR

BOTTLED BEERS

CORONA EXTRA (300ML BTL)	14
ASAHI DRY (300ML BTL)	14
KRONENBOURG 1664 BLANC (300ML BTL)	14
HEINEKEN (500ML PINT)	15

WINE

WHITE WINE

GIESEN SAU BLANC 13

RED WINE

MONTES LIMITED SELECTION PINOT NOIR 13

PROSECCO

ZONIN PROSECCO 13

SWEET

CASTELLO DEL POGGIO MOSCATO D'ASTI DOCG 14

SIGNATURE COCKTAILS 18

FLORAL ELIXIR

GIN | TRIPLE SEC | THYME | ELDERFLOWER | CRANBERRY

GARDEN FANTASY

VODKA | THYME | ELDERFLOWER | LEMON | MINT
CRANBERRY

THE DRUNKEN BOTANIST

GIN | LIME | BASIL | THYME | MINT

IT'S PARTY THYME

VODKA | STRAWBERRY | ORANGE | THYME

BIRDS OF PARADISE

RUM | LYCHEE | LIME | CRANBERRY

MOCKTAILS 13

SUN-KISSED

MANGO | PINEAPPLE | THYME

GARDEN TROPICS

CRANBERRY | LIME | PASSIONFRUIT | SODA WATER
BLUE LAGOON

CITRUS TWIST

ORAGNE | GRAPEFRUIT | LIME

BASIL BERRY

POMEGRANATE | STRAWBERRY | BASIL | SODA WATER

VIRGIN BIRD OF PARADISE

LIME | CRANBERRY | LYCHEE | SODA WATER

SUMMER BERRIES

RASPBERRY | STRAWBERRY | BLACKCURRANT | SODA WATER