

ALL DAY MENU
DAILY 8:00AM-4:30PM

CREAMY ABALONE MUSHROOM SOUP
CROUTON | TRUFFLE OIL | CHIVES

SPICY BACON AND CREAM CHEESE BUN

ATAS KAYA TOAST
SOURDOUGH | 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
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 | ALMONDS | CITRON VINAIGRETTE

WILD MUSHROOM SALAD
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
- SOURDOUGH TOAST (2 SLICES)
- BAGEL (1 PC)
- PLAIN CROISSANT
- GLUTEN FREE BUN
- CHICKEN NUREMBERGER SAUSAGE (1 PC)
- ‘BEYOND MEAT’ SAUSAGE (1 PC)

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BREAKFAST

WEEKDAY 8:00AM-3:00PM WEEKEND / EVE OF PH / PH 8:00AM-3:30PM

BIG PAN BREAKFAST

EGGS | CHICKEN NUREMBERGER SAUSAGE | BACON
CAMERON HIGHLAND CHERRY TOMATOES | PORTOBELLO MUSHROOM
AUSTRALIAN AVOCADO | TOASTED SOURDOUGH
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 SOURDOUGH
MARINATED TOMATOES | PEA SHOOTS |SAUTÉED ONIONS
PUMPKIN SEEDS | SUNFLOWER SEEDS | YOGHURT DRESSING

SMASHED AVOCADO WITH MUSHROOM

SMASHED AVOCADO | GRILLED PORTOBELLO MUSHROOM
TOASTED SOURDOUGH | 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 - 4:30PM

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



@WILDSEEDSG @WILDSEEDSG.SUMMERHOUSE

LUNCH

WEEKDAY 10AM-3:00PM 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.

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 PISTACHIO CAKE
- MATCHA CHERRY MACARON
- ENCHANTED PISTACHIO & PEAR GARDEN CAKE
- MINI EARL GREY, LEMON & BLUEBERRY CAKE
- SALTED HAZELNUT MACARON
- 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

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

1 'KIT KAT' CROFFLE

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

2 OREO CROFFLE

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

3 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
CITRUS EARL GREY DELIGHT	12
'WILD' CARROT CAKE	12
ENCHANTED PISTACHIO & PEAR GARDEN CAKE	14
STRAWBERRY SHORTCAKE	14
VALRHONA CHOCOLATE LUXE	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

CARBONATED DRINKS

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

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