

ALL DAY MENU
DAILY 8AM-4:30PM

CREAMY ABALONE MUSHROOM SOUP 	11
CROUTONS CHIVES TRUFFLE OIL	
ATAS KAYA TOAST  	9
SOUROUGH BUTTER KAYA GULA MELAKA FRESH COCONUT SOUS VIDE EGG	
EGG CROISSANT 	14
CROISSANT TRUFFLE BUTTER BRIE 2 SOUS VIDE EGGS	
PANDAN CHURROS (5PCS) 	14
CINNAMON SUGAR NUTELLA DIP	
WILDSEED THICK TOAST  	16
MIXED BERRIES CRUSHED PISTACHIO BRIOCHE BUN GREEK YOGHURT PISTACHIO CREAM	
LOADED MAC CHEESE	15
GRATIN OF MACARONI PASTA BACON CHEDDAR CHEESE ADD SMOKED SALMON +3	
BEEF MOUSSAKA	25
WAGYU BEEF MOUSSAKA ZUCCHINI POTATO EGGPLANT PARMESAN CHEESE BÉCHAMEL SAUCE	
CHICKEN PINCHE SANDWICH 	17
SMOKED CHICKEN BREAST BABY CORN PEA SHOOT AVOCADO JALAPEÑO MAYO	
ROAST BEEF SANDWICH	22
12 HOURS SLOW-ROASTED AUSTRALIAN BEEF EMMENTAL CHEESE SLICE PURPLE SLAW CRISPY CIABATTA WHOLEGRAIN MUSTARD	
TRUFFLE MAYONNAISE CURLY FRIES 	16
CURLY FRIES PARMESAN TRUFFLE MAYO	
CALAMARI	16
BATTERED SQUID RINGS SRIRACHA MAYONNAISE	
SESAME CHICKEN WINGS	16
SESAME SEED COATED WINGS THAI CHILI SESAME MAYO	
WILDSEED SUPERFOOD SALAD 	22
SESAME CRUSTED SALMON TATAKI BABY SPINACH BABY KALE BLUEBERRIES STRAWBERRIES WALNUTS ALMONDS CHIA SEEDS CHERRY TOMATOES FETA YOGHURT & SOYA MILK DRESSING	
KALE SALAD 	16
RED & WHITE QUINOA DRIED CRANBERRIES GREEN APPLE ALMONDS BABY KALE CAMERON HIGHLAND CHERRY TOMATOES CITRON VINAIGRETTE	
WILD MUSHROOM SALAD 	18
SAUTÉED WILD MUSHROOMS GRAPES CHERRY TOMATOES PINE NUTS MESCLUN SALAD ORIENTAL SOY VINAIGRETTE	

ALL PRICES ARE SUBJECT TO PREVAILING GOVERNMENT TAXES
 CHEF’S RECOMMENDATION  SPICY  VEGETARIAN



 @WILDSEEDSG  @WILDSEEDSG.SUMMERHOUSE

BREAKFAST

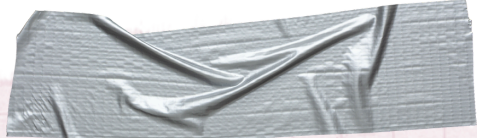
WEEKDAY 8AM-3:00PM | WEEKEND/EVE OF PH/PH 8AM-3:30PM

BIG PAN BREAKFAST 	29
EGGS CHICKEN NUREMBERGER SAUSAGE BACON CAMERON HIGHLAND CHERRY TOMATOES PORTOBELLO MUSHROOMS AUSTRALIAN AVOCADO TOASTED SOUROUGH CHOICE OF EGGS: SUNNY SIDE UP SOUS VIDE SCRAMBLED	
'BAGEL EGGS BENNY'	18
TOASTED BAGEL 2 SOUS VIDE EGGS DILL HOLLANDAISE SERVED WITH A CHOICE OF SMOKED SALMON OR CRISPY BACON	
SMASHED AVOCADO WITH BACON 	19
SMASHED AVOCADO MAPLE GLAZED BACON TOASTED SOUROUGH MARINATED TOMATOES PEA SHOOT SAUTÉED ONIONS PUMPKIN SEEDS SUNFLOWER SEEDS YOGHURT DRESSING	
SMASHED AVOCADO WITH MUSHROOM  	19
SMASHED AVOCADO GRILLED PORTOBELLO MUSHROOMS TOASTED SOUROUGH MARINATED TOMATOES PEA SHOOT SAUTÉED ONIONS FETA CHEESE YOGHURT DRESSING	
KIDS MENU RECOMMENDED FOR KIDS BELOW 10 Y.O 8AM - 4:30PM	
PANCAKES (2PCS) 	14
MIXED BERRIES MAPLE SYRUP	
MAC & CHEESE 	14
MACARONI CHEDDAR CHEESE SAUCE	
CHICKEN KATSU	14
FRIED CHICKEN THIGH CURLY FRIES	
BOLOGNESE PASTA	14
HOMEMADE WAGYU BOLOGNESE WITH SLOW-COOKED IBERICO PORK COLLAR RAGOUT LINGUINE PARMESAN	
ALL ITEMS SERVED WITH A COMPLIMENTARY PORTION OF FRUITS	
COMPLETE THE MEAL	
KIDS MUSHROOM SOUP	5
APPLE OR ORANGE JUICE	2
CHOCOLATE OR VANILLA ICE CREAM	4
ADD ONS	
HALF AVOCADO	4
BACON (3 SLICES)	8
SMOKED SALMON (2 SLICES)	2
ORGANIC BARN EGG	
CHOICE OF EGG: SUNNY SIDE UP SOUS VIDE SCRAMBLED	
SOUROUGH TOAST (2 SLICES)	6
BAGEL (1 PC)	4
PLAIN CROISSANT	7
CHICKEN NUREMBERGER SAUSAGE (1 PC)	6
‘BEYOND MEAT’ SAUSAGE (1 PC)	12

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

TRUFFLED BRIE PIZZA (ALLOW 20 MINUTES) 	28
BRIE OYSTER MUSHROOMS ROCKET TRUFFLE OIL TRUFFLE CREAM SAUCE	
KELONG PRAWN & SCALLOP PIZZA (ALLOW 20 MINUTES)	27
KELONG TIGER PRAWNS AND SCALLOPS MOZZARELLA MASCARPONE CAMERON HIGHLAND CHERRY TOMATOES PESTO	
SMOKED PORK PIZZA (ALLOW 20 MINUTES)	27
SMOKED PORK COLLAR PINEAPPLE BITS MOZZARELLA TOMATO SAUCE SRIRACHA MAYO	
SMOKED DUCK PIZZA (ALLOW 20 MINUTES)	29
SMOKED DUCK BREAST KIMCHI FRIED KALE GOCHUJANG	
GARDEN PESTO ORECCHIETTE 	26
ORECCHIETTE BABY CORN ASPARAGUS BURRATA CHEESE PINE NUTS PARMESAN BASIL PESTO	
MUSSEL AND CLAM VONGOLE	26
LINGUINE LIVE VENUS CLAMS MUSSELS BIRD'S EYE CHILLI GARLIC ITALIAN PARSLEY WHITE WINE	
TEMPURA WAGYU & PORK RAGOUT LINGUINE	26
HOMEMADE WAGYU BOLOGNESE WITH SLOW COOKED IBERICO PORK COLLAR RAGOUT TEMPURA BITS PARMESAN SPRING ONION	
TRUFFLE CARBONARA	26
BACON ONSEN EGG PARSLEY CREAMY PARMESAN SAUCE	
SOFT-SHELL CHILLI CRAB LINGUINE  	29
FRIED SOFT SHELL CRAB CRAB MEAT CAMERON HIGHLAND CHERRY TOMATOES CHILLI CRAB SAUCE	
FALAFEL PITA 	22
FALAFEL JAPANESE CUCUMBER SUNDRIED TOMATOES ONIONS SUMAC MESCLUN SALAD SALTED YOGURT	
WAGYU BEEF BURGER 	29
HONEY OAT BURGER BUN WAGYU BEEF PATTY MS8 CHEDDAR CHEESE ROMA TOMATOES BACON ARUGULA BUTTERHEAD LETTUCE CURLY FRIES SMOKED TRUFFLE MAYONNAISE	
PULLED PORK BURGER 	26
BRIOCHE BUN BBQ PULLED PORK COLESLAW LETTUCE PICKLED CHARRED CUCUMBER CURLY FRIES MUSTARD	
GRILLED SEA BASS FILLET (ALLOW 15 MINUTES)	29
BROCCOLINI POTATOES SEAWEEED BEURRE BLANC	

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



AFTERNOON TEA SET

58

AVAILABLE DAILY FROM 2PM TO 4:30PM

GOOD FOR 2 TO SHARE

WAITING TIME 15 MINS | SUBJECT TO AVAILABILITY

CHOICE OF 2 COFFEE OR TEA

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

SAVOURIES

MUSHROOM TARTLET

MIXED WILD MUSHROOMS | FETA CHEESE

EXTRA VIRGIN OLIVE OIL CAVIAR

SATAY CHICKEN CROISSANT

LOCAL SPICED MARINATED CHICKEN | RED ONION

SLICED CUCUMBER | SATAY SAUCE

CHILI CRAB KUEH PIE TEE

CRAB MEAT | CHILI CRAB SAUCE

SWEETS

WHITE CHOLOCATE CRÉMEUX WITH RASPBERRY COMPOTE

BUTTERY SCONE WITH LEMON CURD AND HONEY-WHIPPED BUTTER

BLUEBERRY ALMOND TART WITH BLUEBERRY MASCARPONE

PEACH AND LYCHEE VANILLA CAKE

SALTED CARAMEL MACAROON

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

WILDSEED’S BANANA LOAF

6.5

VALHONA CHOCOLATE BROWNIE

6.5

ONDEH ONDEH CAKE

12

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

4.5

BELGIUM CHOCOLATE

FRENCH VANILLA BEAN

COFFEE

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

ESPRESSO

4

MACCHIATO

4.5

LONG BLACK

5

PICCOLO

5

FLAT WHITE

6

CAFÉ LATTE

6

CAPPUCCINO

6

CAFÉ MOCHA

6.5

AFFOGATO

7

WITH VANILLA ICE CREAM

CARAMEL LATTE

6.5

HAZELNUT LATTE

6.5

VANILLA LATTE

6.5

CHAI LATTE

6.5

MATCHA LATTE

6.5

HOJICHA LATTE

6.5

HOT CHOCOLATE

6.5

BABYCINO

5

TEA

UNSWEETENED ICED TEA

6

PASSIONFRUIT ICE TEA (SINGLE | TWIN)

7.5 | 12

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

*STRAWBERRY YOGHURT SMOOTHIE *CONTAINS DAIRY

8

STRAWBERRY | YOGHURT | MILK

*MANGO YOGHURT SMOOTHIE

8

MANGO | YOGHURT | MILK

APPLE MINT SMOOTHIE

8

LIME JUICE | APPLE | MINT | GRENADINE

VANILLA SHAKE

8

VANILLA SYRUP | VANILLA POWDER | MILK

*CHOCOLATE SHAKE

8

MILK | CHOCOLATE MIX | CHOCOLATE CHIP

*AVOCADO SHAKE

9.5

AVOCADO | GULA MELAKA | MILK

VIOLET SUNRISE SMOOTHIE

10

CRANBERRY JUICE | DRAGONFRUIT | PINEAPPLE | RASPBERRY

FRESH JUICES

APPLE / ORANGE / CALAMANSI

8

OTHER BEVERAGES

COKE / COKE LIGHT / SPRITE / GINGER ALE

6

ISOTONIC DRINK

8.5

EVIAN STILL WATER (750ML)

9

EVIAN SPARKLING WATER(750ML)

9

ALL PRICES ARE SUBJECT TO PREVAILING GOVERNMENT TAXES

BAR

ON TAP

EDELWEISS WHEAT BEER (500ML)

13

HEINEKEN (500ML)

14

TIGER CRYSTAL (500ML)

14

GUINNESS DRAUGHT (500ML)

16

ERDINGER WEISSBIER (500ML)

17

BOTTLED BEERS

CORONA EXTRA (300ML)

14

ASAHI DRY (300ML)

14

KRONENBOURG 1664 BLANC (300ML)

14

WHITE WINE

GIESEN SAU BLANC

13

RED WINE

MONTES LIMITED SELECTION PINOT NOIR

13

SPARKLING

ZONIN PROSECCO

13

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

ORANGE | GRAPEFRUIT | LIME

BASIL BERRY

POMEGRANATE | STRAWBERRY | BASIL | SODA WATER

VIRGIN BIRD OF PARADISE

LIME | CRANBERRY | LYCHEE | SODA WATER L

SUMMER BERRIES

RASPBERRY | STRAWBERRY | BLACKCURRANT | SODA WATER

