

ALL DAY MENU
DAILY 8AM-4:30PM

- CREAMY MUSHROOM SOUP

TOASTED SOURDOUGH | TRUFFLE OIL
- 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)

CINNAMON SUGAR | NUTELLA DIP

- WILDSEED THICK TOAST

MIXED BERRIES | CRUSHED PISTACHIO | BRIOCHE BUN
GREEK YOGHURT | PISTACHIO CREAM

- LOADED MAC CHEESE

GRATIN OF MACARONI PASTA | BACON | CHEDDAR CHEESE
ADD SMOKED SALMON +3.5

- BEEF MOUSSAKA (ALLOW 20 MINUTES)

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

- CHICKEN PINCHE SANDWICH

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

- ROAST BEEF SANDWICH

12 HRS SLOW COOKED AUSTRALIAN ANGUS | PURPLE SLAW
CRISPY CIABATTA | ARUGULA | EMMENTAL CHEESE | WHOLEGRAIN MUSTARD

- TRUFFLE MAYONNAISE CURLY FRIES

CURLY FRIES | PARMESAN | TRUFFLE MAYO

- CALAMARI

BATTERED SQUID RINGS | SRIRACHA MAYONNAISE

- SESAME CHICKEN WINGS

SESAME SEED COATED WINGS | THAI CHILI SESAME MAYO

- WILDSEED SUPERFOOD SALAD

SESAME CRUSTED SALMON TATAKI | BABY SPINACH | BABY KALE
BLUEBERRIES | STRAWBERRIES | WALNUTS | ALMONDS | CHIA SEEDS
CHERRY TOMATOES | FETA | YOGHURT & SOYA MILK DRESSING

- KALE SALAD

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

- WILD MUSHROOM SALAD

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



@WILDSEEDSG @WILDSEEDSG.SUMMERHOUSE

BREAKFAST

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

- BIG PAN BREAKFAST

EGGS | CHICKEN BRATWURST SAUSAGE | BACON | CAMERON HIGHLAND
CHERRY TOMATOES | PORTOBELLO MUSHROOMS | AUSTRALIAN AVOCADO
WHITE CORN | SUSTAINABLE SALAD | TOASTED SOURDOUGH
CHOICE OF EGGS: SUNNY SIDE UP | SOUS VIDE | SCRAMBLED

- BAGEL EGGS BENNY

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

- FULLY LOADED AVOCADO TOAST

SMASHED AVOCADO | SMOKED SALMON | STREAKY BACON
WILD MUSHROOMS | MARINATED CAMERON HIGHLAND CHERRY TOMATOES
PEA SPROUTS | PUMPKIN SEEDS | SUNFLOWER SEEDS
TOASTED SOURDOUGH | YOGHURT DRESSING

- SIMPLY AVOCADO TOAST

SMASHED AVOCADO | TOASTED SOURDOUGH | MARINATED TOMATOES
ARUGULA | PARMESAN | SOUS VIDE EGG
ADD ONS SELECTION:
WILD MUSHROOMS +4 | STREAKY BACON +4 | SMOKED SALMON +8

KIDS MENU

RECOMMENDED FOR KIDS BELOW 10 Y.O | 8AM - 4:30PM

PANCAKES (2PCS)

MIXED BERRIES | MAPLE SYRUP

MAC & CHEESE

MACARONI | CHEDDAR CHEESE SAUCE

CHICKEN KATSU

FRIED CHICKEN THIGH | CURLY FRIES

BOLOGNESE PASTA

HOMEMADE WAGYU BOLOGNESE WITH SLOW-COOKED IBERICO
PORK COLLAR RAGOUT | LINGUINE | PARMESAN

COMPLETE THE MEAL

KIDS MUSHROOM SOUP

APPLE OR ORANGE JUICE

CHOCOLATE OR VANILLA ICE CREAM

ADD ONS

- HALF AVOCADO

BACON (3 SLICES)

SMOKED SALMON (2 SLICES)

ORGANIC BARN EGG

CHOICE OF EGG: SUNNY SIDE UP | SOUS VIDE | SCRAMBLED

SOURDOUGH TOAST (2 SLICES)

BAGEL (1 PC)

PLAIN CROISSANT

CHICKEN NUREMBERGER SAUSAGE (1 PC)

LUNCH

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

- TRUFFLED BRIE PIZZA (ALLOW 20 MINUTES)

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

- KELONG PRAWN & SCALLOP PIZZA (ALLOW 20 MINUTES)

KELONG TIGER PRAWNS AND SCALLOPS | MOZZARELLA
MASCARPONE | CAMERON HIGHLAND CHERRY TOMATOES | PESTO

- SMOKED PORK PIZZA (ALLOW 20 MINUTES)

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

- SMOKED SALMON FARFALLE

RIBBON PASTA | SMOKED SALMON | BABY SPINACH
CHERRY TOMATOES | CREAMY PASSATA SAUCE

- GARDEN PESTO ORECCHIETTE

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

- MUSSEL AND CLAM VONGOLE

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

- TEMPURA WAGYU & PORK RAGOUT LINGUINE

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

- TRUFFLE CARBONARA

BACON | ONSEN EGG | PARSLEY | CREAMY PARMESAN SAUCE

- SOFT-SHELL CHILLI CRAB LINGUINE

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

- FALAFEL PITA

FALAFEL | JAPANESE CUCUMBER | SUNDRIED TOMATOES
ONIONS | SUMAC | MESCLUN SALAD | SALTED YOGURT

- WAGYU BEEF BURGER

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

- PULLED PORK BURGER

BRIOCHE BUN | BBQ PULLED PORK | COLESLAW | LETTUCE
PICKLED CHARRED CUCUMBER | CURLY FRIES | MUSTARD

- KATSU BURGER

BRIOCHE BUN | CHICKEN KATSU | RED CABBAGE SLAW
BUTTERHEAD LETTUCE | CURLY FRIES | SRIRACHA MAYONNAISE

- ROASTED CHICKEN LEG (ALLOW 20 MINUTES)

SOY-MARINATED CHICKEN LEG | QUINOA | GRILLED BROCCOLINI
*COOKING METHOD: SOUS VIDE BEFORE GRILLING TO PERFECTION,
DISH IS SAFE TO CONSUME DESPITE IT'S SLIGHT PINKISH APPEARANCE.

- GRILLED SEA BASS FILLET (ALLOW 20 MINUTES)

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



74

AFTERNOON TEA SET

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

OUR HIGH TEA MENU EVOLVES REGULARLY, FEATURING A CURATED SELECTION OF SWEET AND SAVOURY TREATS MADE WITH THE FINEST SEASONAL INGREDIENTS. KINDLY CHECK WITH OUR TEAM FOR THE CURRENT MENU AND INFORM US OF ANY DIETARY PREFERENCES OR ALLERGIES.

17.5

CROFFLE FACTORY

WAITING TIME 15 MINS

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

7

WILDSEED’S BANANA LOAF

7

LEMONY POUND CAKE

7

VALHONA CHOCOLATE BROWNIE

8.5

BASQUE BURNT CHEESECAKE

15

ONDEH ONDEH CAKE

13

CITRUS EARL GREY DELIGHT

15

ENCHANTED PISTACHIO & PEAR GARDEN CAKE

15

STRAWBERRY SHORTCAKE

15

VALRHONA CHOCOLATE LUXE

5

PREMIUM ICE CREAM

BELGIUM CHOCOLATE

FRENCH VANILLA BEAN

3.5

FROZT POPSICLES

MADE WITH REAL FRUITS, THESE REFRESHING POPS ARE VEGAN-FRIENDLY, DAIRY-FREE, AND GLUTEN-FREE

*CHECK WITH OUR STAFF FOR AVAILABLE FLAVOURS

COFFEE

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

ESPRESSO		4.5	CARAMEL LATTE		7
MACCHIATO		5	HAZELNUT LATTE		7
LONG BLACK		5.5	VANILLA LATTE		7
PICCOLO		5.5	CHAI LATTE		7
FLAT WHITE		6.5	MATCHA LATTE		7
CAFÉ LATTE		6.5	HOJICHA LATTE		7
CAPPUCCINO		6.5	HOT CHOCOLATE		7
CAFÉ MOCHA		7	BABYCINO		5.5
AFFOGATO		7.5			
WITH VANILLA ICE CREAM					

TEA

UNSWEETENED ICED TEA	6.5
PASSIONFRUIT ICE TEA (SINGLE TWIN)	8 13
POT OF TEA	8.5
BRITISH BREAKFAST EARL GREY LAVENDER COBA CABANA	
PEARL OF THE ORIENT CHAMOMILE DREAM	
COLD BREW SPARKLING TEA	9
EARL GREY LAVENDER WITH STRAWBERRY	
PEARL OF THE ORIENT WITH LYCHEE	
CHAMOMILE DREAM WITH APPLE	

SMOOTHIES & MILKSHAKES *CONTAINS DAIRY

*STRAWBERRY YOGHURT SMOOTHIE	8.5
STRAWBERRY YOGHURT MILK	
*MANGO YOGHURT SMOOTHIE	8.5
MANGO YOGHURT MILK	
APPLE MINT SMOOTHIE	8.5
LIME JUICE APPLE MINT GRENADINE	
*VANILLA SHAKE	8.5
VANILLA SYRUP VANILLA POWDER MILK	
*CHOCOLATE SHAKE	8.5
MILK CHOCOLATE MIX CHOCOLATE CHIP	
*AVOCADO SHAKE	10.5
AVOCADO GULA MELAKA MILK	
VIOLET SUNRISE SMOOTHIE	11
CRANBERRY JUICE DRAGONFRUIT PINEAPPLE RASPBERRY	

FRESH JUICES

APPLE / ORANGE / CALAMANSI	8.5
----------------------------	-----

OTHER BEVERAGES

COKE / COKE LIGHT / SPRITE / GINGER ALE	6.5
ISOTONIC DRINK (HOUSE-MADE)	9
EVIAN STILL WATER (750ML)	9.5
EVIAN SPARKLING WATER(750ML)	9.5

BEERS

ON TAP	
EDELWEISS WHEAT BEER (500ML)	16.5
HEINEKEN (500ML)	15
TIGER CRYSTAL (500ML)	15.5
GUINNESS DRAUGHT (500ML)	18.5
ERDINGER WEISSBIER (500ML)	18.5

BOTTLED BEERS	
CORONA EXTRA (300ML)	15.5
ASAHI DRY (300ML)	15.5
KRONENBOURG 1664 BLANC (300ML)	15.5

WINES

	GLS		BTL
WHITE WINE			
GIESEN SAU BLANC	14		74
TORRESELLA PINOT GRIGO	16.5		74

RED WINE			
MONTES LIMITED SELECTION PINOT NOIR	14		76.5
P.FERRAUD & FILS CABERNET SAUVIGNON	16.5		87

SPARKLING			
ZONIN PROSECCO	14		64
DE BORTOLI PINK MOSCATO	16.5		76.5

PREMIUM RED			
TERRAZAS MALBEC	22		98

PREMIUM WHITE			
CLOUDY BAY SAUVIGNON BLANC	22		98

SIGNATURE COCKTAILS 19.5

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	

SUMMER BERRIES	
RASPBERRY STRAWBERRY BLACKCURRANT SODA WATER	

ALL PRICES ARE INCLUSIVE OF GST. NO SERVICE CHARGE APPLIES.