



AVAILABLE FROM MONDAY TO SUNDAY 5PM TO 9:30PM



4/ildseed

BECAUSE DAD'S DONE IT ALL, AND IT'S TIME TO SERVE IT HOT.

GRILL, GRIT GRATITUDE

FATHER'S DAY SPECIAL | EXTENDED GRILL OUT MENU AVAILABLE ONLY ON 14 JUNE 2025 | 5PM ONWARDS

MEAT

SERVED WITH CREAMY MASHED POTATOESLAMB T-BONE WITH MINTED YOGHURT\$48++BLACK ANGUS SIRLOIN | 200G | WITH JUNIPER BEEF JUS\$48++CHICKEN BRATWURST WITH CARAMELIZED ONION\$28++MARINATED CHICKEN LEG WITH MUSTARD CREAM SAUCE\$28++

SEAFOOD

SERVED WITH FRESH SUSTAINABLE SALAD AND CHIMICHURRI SAUCEWHOLE MURRAY COD | 1KG\$98++SEABASS FILLET\$28++GRILLED TIGER PRAWN | 5 PCS\$25++HALF SHELL SCALLOP WITH GARLIC CHILLI | 5 PCS\$26++

MEAT PLATTER

LAMB T-BONE | BLACK ANGUS SIRLOIN STEAK | MARINATED CHICKEN \$148++ LEG CHICKEN BRATWURST SERVED WITH CARAMELIZED ONION, FRESH SUSTAINABLE SALAD, JUNIPER BEEF JUS, MINTED YOGHURT

SEAFOOD PLATTER

SEABASS FILLET | TIGER PRAWN | HALF SHELL SCALLOP SERVED WITH FRESH SUSTAINABLE SALAD AND CHIMICHURRI

\$68++

ALL PRICES ARE SUBJECT TO PREVAILING GOVERNMENT TAXES & SERVICE CHARGE



SUMMERTINE MADNESS

WHEN THE GARDEN LIGHTS FLICKER ON, THE REAL FUN BEGINS.

Think crunchy tacos, icy slushies, and summer beats under the stars. Wildseed Bar is your garden escape after dark.

TACO TRIO \$18++

Grilled Chicken | Pulled Beef Cheek | Pulled Pork Bell Peppers | Cheddar Cheese | Spring Onions | Sriracha Mayo

Available from 1 - 30 June

All prices are subject to prevailing government taxes and service charge. WILDSEED BAR @ THE SUMMERHOUSE, 3 PARK LN, SELETAR AEROSPACE PARK S(798387)





EVERY FRIDAY | 6PM ONWARDS

Join us at our Garden Grill Out, experience our chefs in action and enjoy mouthwatering grills in our charming open courtyard!

MEAT PLATTER \$148++

Lamb T-Bone | Black Angus Sirloin Steak | Marinated Chicken Leg Chicken Bratwurst Served with Caramelized Onion, Fresh Sustainable Salad, Juniper Beef Jus, Minted Yoghurt

Available in the month of June

ALL PRICES ARE SUBJECT TO PREVAILING GOVERNMENT TAXES. PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES AND / OR DIETARY RESTRICTIONS.



ALL PRICES ARE SUBJECT TO PREVAILING GOVERNMENT TAXES & SERVICE CHARGE

BAR SNACKS & SIDES

BAKED POTATO (1 PC) 🕴 WITH SOUR CREAM AND CHIVES	5
SPICY SAUTÉED MIXED MUSHROOMS 🕴	8
ROASTED SEASONAL VEGE t ables	8
CREAMY MASHED POTATOES WITH PINENUT AND EXTRA VIRGIN OLIVE OIL CAVIAR	10
CREAMY MUSHROOM SOUP	11
FRIED CALAMARI WITH 'KEWPIE'	16
WITH YUZU KUSHO MAYONNAISE	
SWEET POTATO WAFFLE FRIES WITH 2 CHOICES OF TRUFFLE MAYO, CHEESE SAUCE OR SAMBAL MAYO	16
BUFFALO WINGS 🗡 WITH SAMBAL MAYONNAISE	16
CURLY FRIES WITH 2 CHOICES OF TRUFFLE MAYO, CHEESE SAUCE OR SAMBAL MAYO	16
BREADED CHEESE BITES ↓ WITH THAI MAYO SAUCE	16
COD BITES FRIED COD FISH BITES YUZU MAYO NORI FLAKES	25
FRIED CHICKEN BASKET CHICKEN WINGS KICAP MANIS THAI CHILI MAYO PARMESAN CHEESE	25
KALE SALAD ∲ RED & WHITE QUINOA DRIED CRANBERRY KALE GREEN APPLE JAPANESE CUCUMBER CHERRY TOMATO CITRUS VINAIGRETTE	16
SESAME CAESAR SALAD WITH SMOKED CHICKEN BUTTERHEAD LETTUCE SESAME CAESAR DRESSING SMOKED CHICKEN CROUTON CHERRY TOMATO PARMESAN EGG	18
BANGER & MASH	26
CHICKEN BRATWURST CREAMY MASH POTATO CARAMELIZED ONION FRESH SUSTAINABLE SALAD	
BURRATA SALAD \$ BURRATA MARINATED CHERRY TOMATO BASIL ROMA TOMATO HERB SEA SALT BALSAMIC REDUCTION EXTRA VIRGIN OLIVE OIL	28
CLAMS & MUSSELS BOWL 🌶	26
LIVE VENUS CLAMS BLACK MUSSELS CHILLI GARLIC WHITE WINE ITALIAN PARSLEY	

BURGERS

DURGERS	
WAGYU BEEF BURGER HONEY OAT BURGER BUN WAGYU BEEF MS8 PATTY (200G) CHEDDAR CHEESE ROMA TOMATO BACON ARUGULA SMOKED TRUFFLE MAYONNAISE BUTTERHEAD LETTUCE CURLY FRIES	29
SPICY CHICKEN BURGER ≠ BRIOCHE BUN CRISPY FRIED CHICKEN KATSU TOMATO PICKLED CUCUMBER PURPLE COLESLAW FRIED EGG SAMBAL MAYO SAUCE	26
GRILLED OVER THE COALS	
GRILLED BLACK ANGUS OYSTER BLADE (200G) US ASPARAGUS BAKED POTATO WITH SOUR CREAM AND CHIVES BEARNAISE	34
GRILLED BLACK ANGUS SIRLOIN (200G) US ASPARAGUS CREAMY MASHED POTATO JUNIPER BEEF JUS	48
PAN-SEARED SEABASS GRILLED BROCCOLINI SHIMEJI MUSHROOM TOM YUM MISO CREAM SAUCE	28
PAN-SEARED SALMON (180G) GARLIC POTATO ROASTED ASPARAGUS FRESH SALAD CHIMICHURRI	38
IBERICO PORK RIBS COOKED AT LOW TEMPERATURE FOR 12 HOURS ASIAN SPICE MARINADE GRILLED RADICCHIO HOISIN MAYO SAUCE	34
SMOKED CHICKEN LEG HOME SMOKED CHICKEN LEG MARINATED WITH HARISSA SPICE, CALAMANSI & GINGER MASHED POTATO MEDITERRANEAN SALAD CITRON VINAIGRETTE ALABAMA WHITE SAUCE COOKING METHOD: SMOKED BEFORE GRILLING TO PERFECTION. DISH IS SAFE TO CONSUME DESPITE IT'S SLIGHT PINKISH APPEARANCE.	28

PIZZAS & PASTAS

PLEASE ALLOW 20 MINUTES COOKING TIME FOR THE PIZZAS	
GARDEN PESTO ORECCHIETTE ORECCHIETTE BABY CORN ASPARAGUS BASIL PESTO BURRATA CHEESE PINE NUTS PARMESAN	26
TRUFFLE CARBONARA LINGUINE CREAMY TRUFFLE PARMESAN SAUCE CRISPY BACON ONSEN EGG	27
MUSSEL AND CLAM VONGOLE 💉 LINGUINE LIVE VENUS CLAMS MUSSELS CHILLI GARLIC WHITE WINE ITALIAN PARSLEY	26
WAGYU & PORK RAGOUT LINGUINE HOMEMADE WAGYU BOLOGNESE WITH SLOW-COOKED IBERICO PORK COLLAR RAGOUT PARMESAN LINGUINE	26
SEAFOOD LAKSA LINGUINE 🌶 TIGER PRAWN CLAMS MUSSELS BABY SQUID LINGUINE	28
SOFT-SHELL CHILLI CRAB LINGUINE LINGUINE FRIED SOFT SHELL CRAB CRAB MEAT CAMERON HIGHLAND CHERRY TOMATOES CHILLI CRAB SAUCE	29
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KELONG PRAWN & SCALLOP PIZZA KELONG TIGER PRAWNS SCALLOPS TOMATO SAUCE MOZZARELLA CAMERON HIGHLAND CHERRY TOMATOES MASCARPONE PESTO	27
SMOKED PORK PIZZA 🕖 SPICY SMOKED PORK COLLAR PINEAPPLE BITS TOMATO SAUCE MOZZARELLA SRIRACHA MAYO	27
TRUFFLED BRIE PIZZA BRIE TRUFFLE CREAM SAUCE ABALONE MUSHROOM MOZZARELLA TRUFFLE OIL ARUGULA	28
VEGETARIAN PESTO PIZZA PESTO FETA CHEESE BROCCOLINI CHERRY TOMATO BELL PEPPER ONION OLIVES WALNUT BASIL	29

SHARING PLATES

SEAFOOD AQUA PAZZA

52

SCALLOP IN SHELL | SAVOURY CLAMS | MUSSELS | KELONG PRAWN BABY SQUID | MARINATED TOMATO | BASIL | CHILLI | PARSLEY GRILLED RYE BREAD

VEGETARIAN PLATTER 🛊

48

GRILLED PITA BREAD | FALAFEL | HUMMUS | TZATZIKI BABA GANOUSH | FETA CHEESE | OLIVE | SUNDRIED TOMATO EXTRA VIRGIN OLIVE OIL

DAILY SPECIALS

PLEASE CHECK IN WITH OUR FRIENDLY STAFF FOR DAILY SPECIALS

*MIN. 30 MINS WAITING TIME

MEAT OF THE DAY JUICY AND TENDER MEAT FLAME-GRILLED OVER THE COALS

FISH OF THE DAY WHOLE GRILLED FRESH FISH STRAIGHT FROM THE KELONG

WILDSEED CAKES OF THE DAY HOMEMADE LAYERED CAKES FOR A SWEET ENDING



LATE NIGHT SNACKS

AVAILABLE FRIDAYS, SATURDAYS & EVE OF PH | 10PM - 11:30PM

SPICY SAUTÉED MIXED MUSHROOMS	8
FRIED CALAMARI WITH 'KEWPIE'	16
WITH YUZU KUSHO MAYO	
BUFFALO WINGS WITH SAMBAL MAYO	16
CURLY FRIES WITH 2 CHOICES OF TRUFFLE MAYO, CHEESE SAUCE OR SAMBAL MAYO	16
BREADED CHEESE BITES WITH THAI MAYO SAUCE	16
COD BITES FRIED COD FISH BITES YUZU MAYO NORI FLAKES	25
FRIED CHICKEN BASKET CHICKEN WINGS KICAP MANIS THAI CHILI MAYO PARMESAN CHEESE	25
KELONG PRAWN & SCALLOP PIZZA KELONG TIGER PRAWNS SCALLOPS TOMATO SAUCE MOZZARELLA CAMERON HIGHLAND CHERRY TOMATOES MASCARPONE PESTO	27
TRUFFLE BRIE PIZZA BRIE TRUFFLE CREAM SAUCE ABALONE MUSHROOM	28