



# FOOD MENU

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



[WILDSEEDBARSG](https://www.instagram.com/wildseedbarsg)





the SUMMERHOUSE

# A WHIRL OF SUMMER TREATS

DINE, SPIN & WIN ACROSS WILDSEED BAR, BOTANICO & WILDSEED CAFÉ!



MIN. SPEND OF  
\$150

BOTANICO

MIN. SPEND OF  
\$150



MIN. SPEND OF  
\$100

PRESENT YOUR RECEIPT TO THE CONCIERGE FOR A CHANCE TO SPIN THE WHEEL  
WHERE SURPRISES BLOSSOM AT THE SUMMERHOUSE.

MIN. SPEND APPLIES TO SUBTOTAL BEFORE GST & SERVICE CHARGE.





# SUMMERTIME 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 \$ 22++**

**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)





# GARDEN GRILL OUT

**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.





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# POPSICLE PARADISE

COOL, COLOURFUL, AND OH-SO-YUMMY!

1 FOR \$3++

FLAVOURS:

MIXED BERRIES | ORANGE | PASSION FRUIT | MANGO | PEACH  
STRAWBERRY | SOURSOP | PINEAPPLE | WATERMELON



MADE WITH  
REAL FRUITS

VEGAN  
FRIENDLY

DAIRY  
FREE

GLUTEN  
FREE

MADE IN  
SINGAPORE

ALL PRICES ARE SUBJECT TO PREVAILING GOVERNMENT TAXES & SERVICE CHARGE



# BAR SNACKS & SIDES

<b>BAKED POTATO (1 PC)</b> 🌱 WITH SOUR CREAM AND CHIVES	5
<b>SPICY SAUTÉED MIXED MUSHROOMS</b> 🌱	8
<b>ROASTED SEASONAL VEGETABLES</b> 🌱	8
<b>CREAMY MASHED POTATOES</b> WITH PINENUT AND EXTRA VIRGIN OLIVE OIL CAVIAR	10
<b>CREAMY MUSHROOM SOUP</b>	11
<b>FRIED CALAMARI WITH 'KEWPIE'</b> WITH YUZU KUSHO MAYONNAISE	16
<b>SWEET POTATO WAFFLE FRIES</b> WITH 2 CHOICES OF TRUFFLE MAYO, CHEESE SAUCE OR SAMBAL MAYO	16
<b>BUFFALO WINGS</b> 🌶️ WITH SAMBAL MAYONNAISE	16
<b>CURLY FRIES</b> 🌱 WITH 2 CHOICES OF TRUFFLE MAYO, CHEESE SAUCE OR SAMBAL MAYO	16
<b>BREADED CHEESE BITES</b> 🌱 WITH THAI MAYO SAUCE	16
<b>COD BITES</b> FRIED COD FISH BITES   YUZU MAYO   NORI FLAKES	25
<b>FRIED CHICKEN BASKET</b> CHICKEN WINGS   KICAP MANIS   THAI CHILI MAYO   PARMESAN CHEESE	25
<b>KALE SALAD</b> 🌱 RED & WHITE QUINOA   DRIED CRANBERRY   KALE   GREEN APPLE JAPANESE CUCUMBER   CHERRY TOMATO   CITRUS VINAIGRETTE	16
<b>SESAME CAESAR SALAD WITH SMOKED CHICKEN</b> BUTTERHEAD LETTUCE   SESAME CAESAR DRESSING   SMOKED CHICKEN CROUTON   CHERRY TOMATO   PARMESAN   EGG	18
<b>BANGER &amp; MASH</b> CHICKEN BRATWURST   CREAMY MASH POTATO   CARAMELIZED ONION FRESH SUSTAINABLE SALAD	26
<b>BURRATA SALAD</b> 🌱 BURRATA   MARINATED CHERRY TOMATO   BASIL   ROMA TOMATO HERB SEA SALT   BALSAMIC REDUCTION   EXTRA VIRGIN OLIVE OIL	28
<b>CLAMS &amp; MUSSELS BOWL</b> 🌶️ LIVE VENUS CLAMS   BLACK MUSSELS   CHILLI   GARLIC WHITE WINE   ITALIAN PARSLEY	26

ALL PRICES ARE SUBJECT TO PREVAILING GOVERNMENT TAXES & SERVICE CHARGE



## BURGERS

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### 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

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### 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

28

COOKING METHOD: SMOKED BEFORE GRILLING TO PERFECTION. DISH IS SAFE TO CONSUME  
DESPITE IT'S SLIGHT PINKISH APPEARANCE.



# PIZZAS & PASTAS

PLEASE ALLOW 20 MINUTES COOKING TIME FOR THE PIZZAS

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



## SHARING PLATES

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### 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

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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 - 11:15PM

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