

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 
SAUTÉED 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  32
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 19.5
TOASTED BAGEL | 2 SOUS VIDE EGGS | DILL | HOLLANDAISE
SERVED WITH A CHOICE OF SMOKED SALMON OR CRISPY BACON

FULLY LOADED AVOCADO TOAST  25
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   16
SMASHED AVOCADO | TOASTED SOURDOUGH | MARINATED TOMATOES
ARUGULA | PARMESAN | SOUS VIDE EGG
ADD ONS SELECTION:
WILD MUSHROOMS +4.5 | STREAKY BACON +4.5 | SMOKED SALMON +8.5

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

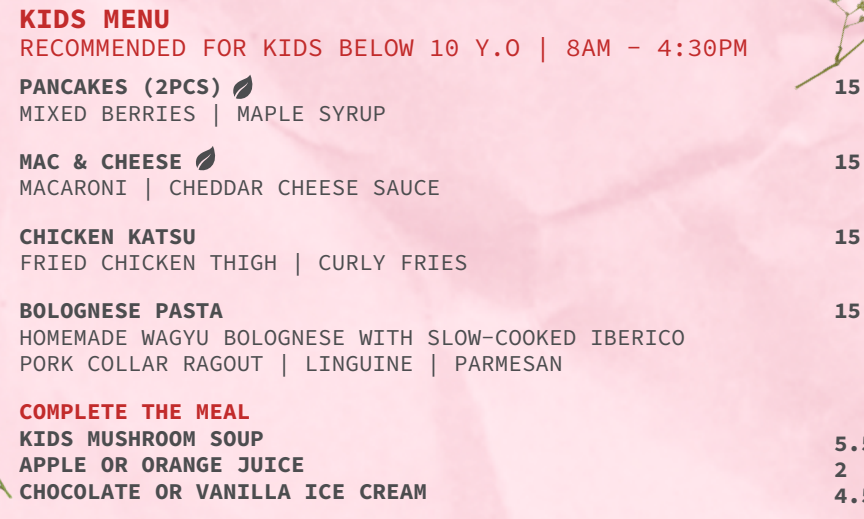
PANCAKES (2PCS)  15
MIXED BERRIES | MAPLE SYRUP

MAC & CHEESE  15
MACARONI | CHEDDAR CHEESE SAUCE

CHICKEN KATSU 15
FRIED CHICKEN THIGH | CURLY FRIES

BOLOGNESE PASTA 15
HOMEMADE WAGYU BOLOGNESE WITH SLOW-COOKED IBERICO
PORK COLLAR RAGOUT | LINGUINE | PARMESAN

COMPLETE THE MEAL
KIDS MUSHROOM SOUP 5.5
APPLE OR ORANGE JUICE 2
CHOCOLATE OR VANILLA ICE CREAM 4.5



ADD ONS

HALF AVOCADO 4.5
BACON (3 SLICES) 4.5
SMOKED SALMON (2 SLICES) 8.5
ORGANIC BARN EGG 2
CHOICE OF EGG: SUNNY SIDE UP | SOUS VIDE | SCRAMBLED
SOURDOUGH TOAST (2 SLICES) 6.5
BAGEL (1 PC) 4.5
PLAIN CROISSANT 7.5
CHICKEN NUREMBERGER SAUSAGE (1 PC) 6.5

 CHEF’S RECOMMENDATION  SPICY  VEGETARIAN

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

ALL-DAY PASTA
DAILY 10AM-4:30PM

SMOKED SALMON FARFALLE 28.5
RIBBON PASTA | SMOKED SALMON | BABY SPINACH
CHERRY TOMATOES | CREAMY PASSATA SAUCE

GARDEN PESTO ORECCHIETTE  28.5
ORECCHIETTE | BABY CORN | ASPARAGUS | BURRATA CHEESE
PINE NUTS | PARMESAN | BASIL PESTO

MUSSEL AND CLAM VONGOLE  28.5
LINGUINE | LIVE VENUS CLAMS | MUSSELS | BIRD'S EYE CHILLI
GARLIC | ITALIAN PARSLEY | WHITE WINE

TEMPURA WAGYU & PORK RAGOUT LINGUINE 28.5
HOMEMADE WAGYU BOLOGNESE WITH SLOW COOKED IBERICO
PORK COLLAR RAGOUT | TEMPURA BITS | PARMESAN | SPRING ONION

TRUFFLE CARBONARA 28.5
BACON | ONSEN EGG | PARSLEY | CREAMY PARMESAN SAUCE

SOFT-SHELL CHILLI CRAB LINGUINE   31.5
FRIED SOFT SHELL CRAB | CRAB MEAT
CAMERON HIGHLAND CHERRY TOMATOES | CHILLI CRAB SAUCE

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

TRUFFLED BRIE PIZZA (ALLOW 20 MINUTES)  30.5
BRIE | OYSTER MUSHROOMS | ROCKET | TRUFFLE OIL
TRUFFLE CREAM SAUCE

KELONG PRAWN & SCALLOP PIZZA (ALLOW 20 MINUTES) 29.5
KELONG TIGER PRAWNS AND SCALLOPS | MOZZARELLA
MASCARPONE | CAMERON HIGHLAND CHERRY TOMATOES | PESTO

SMOKED PORK PIZZA (ALLOW 20 MINUTES)  29.5
SMOKED PORK COLLAR | PINEAPPLE BITS
MOZZARELLA | TOMATO SAUCE | SRIRACHAMAYO

FALAFEL PITA  24
FALAFEL | JAPANESE CUCUMBER | SUNDRIED TOMATOES
ONIONS | SUMAC | MESCLUN SALAD | SALTED YOGURT

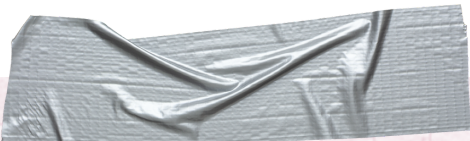
WAGYU BEEF BURGER  31.5
HONEY OAT BURGER BUN | WAGYU BEEF PATTY MS8 | CHEDDAR CHEESE
ROMA TOMATOES | BACON | ARUGULA | BUTTERHEAD LETTUCE
CURLY FRIES | SMOKED TRUFFLE MAYONNAISE

PULLED PORK BURGER  28.5
BRIOCHE BUN | BBQ PULLED PORK | COLESLAW | LETTUCE
PICKLED CHARRED CUCUMBER | CURLY FRIES | MUSTARD

KATSU BURGER  28.5
BRIOCHE BUN | CHICKEN KATSU | RED CABBAGE SLAW
BUTTERHEAD LETTUCE | CURLY FRIES | SRIRACHA MAYONNAISE

ROASTED CHICKEN LEG (ALLOW 20 MINUTES) 30.5
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) 31.5
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

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.

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

SOUR PLUM CHRYSANTHEMUM PETITE CAKE

BLACK SESAME PETITE CAKE

COCOA PETITE CAKE

STRAWBERRY SHORTCAKE PETITE CAKE

BASQUE BURNT CHEESECAKE

ONDEH ONDEH CAKE

MATCHA BERRIES POUND CAKE

COFFEE WALNUT POUND CAKE

LEMON LAVENDER POUND CAKE

VALRHONA CHOCOLATE BROWNIE

PREMIUM ICE CREAM

BELGIUM CHOCOLATE

FRENCH VANILLA BEAN

FROZT POPSICLES

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

*CHECK WITH OUR STAFF FOR AVAILABLE FLAVOURS

17.5

5

3.5

COFFEE

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

ESPRESSO		4.5	CARAMEL LATTE		7.5
MACCHIATO		5	HAZELNUT LATTE		7.5
LONG BLACK		5.5	VANILLA LATTE		7.5
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

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