



THE SUMMERHOUSE | THE ALKAFF MANSION | 1-FLOWERHILL | THE GARAGE

 @WILDSEEDSG  WILDSEEDCAFE.SG





LUNCH SET MENU

\$29.90 NETT

AVAILABLE MONDAY-FRIDAY FROM 12PM - 2:30PM

CHOICE OF ICED TEA OR SOFT DRINKS

+\$1 FOR HOT COFFEE

+\$2 FOR ICED COFFEE

SIDES / APPETISER

CHOICE OF:

MUSHROOM SOUP

CAESAR SALAD

SESAME WINGS (2 PCS)

MAINS

CHOICE OF:

BROWN RICE BOWL

**AVOCADO | SPANISH ONION | JAPANESE CUCUMBER SUSTAINABLE KALE
CITRUS WASABI DRESSING**

CHOICE OF: SMOKED CHICKEN BREAST OR SMOKED SALMON

FISH & CHIPS

CURLY FRIES | HOUSE SALAD | YUZU MAYONNAISE

BABY BACK RIBS

CURLY FRIES | HOUSE SALAD | HONEY GLAZE

GRILLED ANGUS SIRLOIN STEAK (150G)

CREAMY MASHED POTATO | GRILLED BROCCOLINI

JUNIPER BEEF JUS

SUPPLEMENT +\$8

ROASTED CAULIFLOWER (V)

TOASTED ALMOND FLAKES | HUMMUS | CHIMICHURRI

DESSERT

SUPPLEMENT +\$6

BASQUE BURNT CHEESECAKE

CHOCOLATE BROWNIE

**ALL PRICES ARE INCLUSIVE OF PREVAILING GOVERNMENT TAXES & NO SERVICE CHARGE
PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES / DIETARY RESTRICTIONS.**





COFFEE & CAKE *Affair*



1 COFFEE (HOT/ICED)
& 1 SLICE OF CAKE
\$12.90

2 COFFEES (HOT/ICED)
& 2 SLICES OF CAKE
\$23.90

ONLY AVAILABLE AT THE SUMMERHOUSE | WEEKDAYS, 2PM - 4:30PM

ALL PRICES ARE INCLUSIVE OF PREVAILING GOVERNMENT TAXES & NO SERVICE CHARGE



Afternoon Tea Set

\$68+ FOR 2 PAX

AVAILABLE DAILY 2:00PM TO 4:30PM

CHOICE OF 2 COFFEE OR TEA
COLD BREW TEA +2

Savouries

MINI CROQUE MONSIEUR

TRUFFLE HAM | GRUYÈRE CHEESE
BÉCHAMEL | WHOLEMEAL BREAD

EGG MAYO BEETROOT TARTLET

CREAMY EGG MAYO | BEETROOT BASKET | TARRAGON

CHICKEN KATSU SLIDER

CHICKEN KATSU | SHREDDED CABBAGE
CHARCOAL BUN | ROASTED SESAME DRESSING

BRUSCHETTA

CHERRY TOMATOES | BASIL | RED ONIONS | EVOO
SALT FLAKES | BAGUETTE

Sweets

ALFAJORES

DESICCATED COCONUT | DARK CHOCOLATE GANACHE

PANDAN SCONE

HOUSEMADE KAYA

MANGO PANNA COTTA

MANGO GEL

BLACKBERRY OPERA CAKE

BLACKBERRY CUSTARD | BISCUIT JOCONDE

BANOFFEE TART

BANANA | CHOCOLATE | CARAMEL SAUCE

AVAILABLE FROM 1 - 31 JANUARY 2026

ALL PRICES ARE SUBJECT TO PREVAILING GOVERNMENT TAXES



ROAST & RELAX

EVERY 1ST AND 3RD WEEKEND | 11AM - 3:30PM

GRILLED STRIPLOIN (150G)	\$35
HONEY BACK RIBS (250G)	\$32
SMOKED CHICKEN LEG	\$28
MEAT PLATTER	\$78

SERVED WITH ROASTED VEGETABLES



SIGNATURE ITEMS

THE MOST-LOVED PICKS, MADE TO SATISFY





THE SUMMERHOUSE SPECIALS

A MODERN CAFÉ FARE WITH A SINGAPOREAN TWIST

SMOKED SALMON FARFALLE | 29

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

PULLED PORK BURGER | 29

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

KATSU BURGER | 29

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

ROASTED CHICKEN LEG (ALLOW 20 MINUTES) | 31

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.

ALL-DAY MENU

DAILY 8AM-4:30PM



ATAS KAYA TOAST | 10

SOURDOUGH | BUTTER | KAYA | GULA MELAKA
GRATED COCONUT | SOUS VIDE EGG

EGG CROISSANT | 15

CROISSANT | TRUFFLE BUTTER | BRIE | 2 SOUS VIDE EGGS

LOADED MAC & CHEESE | 17

MACARONI | BACON | MOZZARELLA CHEESE | CHEDDAR CHEESE
ADD SMOKED SALMON +3.5

CHICKEN PINCHE SANDWICH | 19

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

ROAST BEEF SANDWICH | 24

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



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 SUSTAINABLE SALAD | TOASTED SOURDOUGH

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

EGGS BENNY CROISSANT TOAST | 20

CROISSANT TOAST | 2 SOUS VIDE EGGS | ARUGULA | BABY RADISH PINE NUTS | HOLLANDAISE SAUCE

SERVED WITH A CHOICE OF SMOKED SALMON OR CRISPY BACON

FULLY LOADED AVOCADO TOAST | 28 🍷

SMASHED AVOCADO | GRILLED PRAWNS | SMOKED SALMON | STREAKY BACON | WILD MUSHROOMS | ROASTED PUMPKIN | MARINATED CAMERON HIGHLAND CHERRY TOMATOES | PEA SPROUTS | PUMPKIN SEEDS SUNFLOWER SEEDS | 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



PASTAS

DAILY 10AM-4:30PM

SMOKED SALMON FARFALLE | 29

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

GARDEN PESTO ORECCHIETTE | 29

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

MUSSEL AND CLAM VONGOLE | 29

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

TEMPURA WAGYU & PORK RAGOUT LINGUINE | 29

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

TRUFFLE CARBONARA | 29

BACON | ONSEN EGG | PARSLEY | CREAMY PARMESAN SAUCE

SOFT-SHELL CHILLI CRAB LINGUINE | 32

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) | 31

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

KELONG PRAWN & SCALLOP PIZZA (ALLOW 20 MINUTES) | 30

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

SMOKED PORK PIZZA (ALLOW 20 MINUTES) | 30

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

WAGYU BEEF BURGER | 32

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

PULLED PORK BURGER | 29

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

KATSU BURGER | 29

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

FALAFEL PITA | 24

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

ROASTED CHICKEN LEG (ALLOW 20 MINUTES) | 31

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) | 32

BROCCOLINI | POTATOES | SEAWEEDE BEURRE BLANC

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CREAMY MUSHROOM SOUP | 12

TOASTED SOURDOUGH | TRUFFLE OIL

TRUFFLE MAYONNAISE CURLY FRIES | 18

CURLY FRIES | PARMESAN | TRUFFLE MAYO

CRISPY SPICED SQUID | 18

CRISPY SQUID | LEMON WEDGE | SAMBAL MAYONNAISE

SESAME CHICKEN WINGS | 18

SESAME SEED COATED WINGS | THAI CHILI SESAME MAYO

WILDSEED SUPERFOOD SALAD | 24

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

KALE SALAD | 18

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

WILD MUSHROOM SALAD | 20

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



KIDS MENU

RECOMMENDED FOR KIDS BELOW 10 Y.O
DAILY 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 | 6

APPLE OR ORANGE JUICE | 2

CHOCOLATE OR VANILLA ICE CREAM | 5



DESSERTS

‘KIT KAT’ CROFFLE | 18

KIT KAT SPREAD | MINI KIT KAT BITES | BANANA SLICES
FRENCH VANILLA BEAN ICE CREAM

OREO CROFFLE | 18

OREO CRUMBLE | MINI OREO | MARSHMALLOW | CARAMEL SAUCE
FRENCH VANILLA BEAN OR CHOCOLATE ICE CREAM

SEASONAL BERRIES YOGHURT CROFFLE | 18

BERRIES | HONEY | GRANOLA
YOGHURT OR FRENCH VANILLA BEAN ICE CREAM

PANDAN CHURROS (5PCS) | 15

CINNAMON SUGAR | NUTELLA DIP

BELGIUM CHOCOLATE ICE CREAM | 5

FRENCH VANILLA BEAN ICE CREAM | 5

FROST POPSICLES | 3.5

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

*CHECK WITH OUR STAFF FOR AVAILABLE FLAVOURS



WILDSEED CAKES

OUR SIGNATURE BAKES, CRAFTED FOR JOY

BLACK SESAME PETITE CAKE | 10

COCOA PETITE CAKE | 10

STRAWBERRY SHORTCAKE PETITE CAKE | 10

BASQUE BURNT CHEESECAKE | 8.5

ONDEH ONDEH CAKE | 15

MATCHA BERRIES POUND CAKE | 8

COFFEE WALNUT POUND CAKE | 8

LEMON LAVENDER POUND CAKE | 8

VALRHONA CHOCOLATE BROWNIE | 7



BREWED FROM THE GARDEN

OUR VERY OWN “GARDEN BLEND,” ROASTED TO PERFECTION

ESPRESSO | 4.5

MACCHIATO | 5

LONG BLACK | 5.5

PICCOLO | 5.5

FLAT WHITE | 6.5

CAFÉ LATTE | 6.5

CAPPUCCINO | 6.5

CAFÉ MOCHA | 7

AFFOGATO | 7.5
WITH VANILLA ICE CREAM

CARAMEL LATTE | 7.5

HAZELNUT LATTE | 7.5

VANILLA LATTE | 7.5

CHAI LATTE | 7

MATCHA LATTE | 7

HOJICHA LATTE | 7

HOT CHOCOLATE | 7

BABYCINO | 5.5

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

OTHER BEVERAGES

NON-ALCOHOLIC



TEA

UNSWEETENED ICED TEA | 6.5

PASSIONFRUIT ICE TEA (SINGLE | TWIN) | 8|12

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

FRESH JUICES

APPLE / ORANGE / CALAMANSI / WATERMELON | 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

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

OTHER BEVERAGES

ALCOHOL & MOCKTAILS



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

WINES

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

REGALIA PROSECCO	14	64
DE BORTOLI PINK MOSCATO	16.5	76.5

PREMIUM RED

TERRAZAS MALBEC	22	98
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PREMIUM WHITE

CLOUDY BAY SAUVIGNON BLANC	22	98
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SIGNATURE COCKTAILS | 19

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

SUMMER BERRIES

RASPBERRY | STRAWBERRY | BLACKCURRANT | SODA