



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



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 | GRUYÉRE 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 SCONES

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



ROAST & RELAX

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

GRILLED STRIPOIN (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





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 | SEAWEED BEURRE BLANC

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DISH IS SAFE TO CONSUME DESPITE IT'S SLIGHT PINKISH APPEARANCE.



SIDES - SOUP - SALAD

DAILY 8AM - 4:30PM

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

FROZT 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

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

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	14		76.5
PINOT NOIR			
P.FERRAUD & FILS	16.5		87
CABERNET SAUVIGNON			

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