Wildseed CAFÉ

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

@WILDSEEDSG WILDSEEDCAFE.SG

Wildseed CAFÉ

Breakfast Bloom

$14.90 NETT

AVAILABLE MONDAY–FRIDAY
8AM–10AM

Mains

CHOICE OF:

EGG MAYO CROISSANT
FREE-RANGE EGGS | MAYONNAISE | PEA SPROUTS

SMOKED CHICKEN & CHEESE CROISSANT
SMOKED CHICKEN BREAST | SHREDDED MOZZARELLA | SHREDDED CHEDDAR
MESCLUN SALAD | MAYONNAISE

SIMPLE BREAKFAST
CHICKEN SAUSAGE | SCRAMBLED EGGS
TOASTED SOURDOUGH | FRESH SUSTAINABLE SALAD

BERRIES & YOGHURT BOWL
GREEK YOGHURT | GRANOLA | MIXED BERRIES
ASSORTED NUTS & SEEDS | HONEY

Beverages

CHOICE OF:
LONG BLACK | LATTE | FLAT WHITE | CAPPUCCINO

(+$1 FOR ICED)

ALL PRICES ARE INCLUSIVE OF PREVAILING GOVERNMENT TAXES & NO SERVICE CHARGE
PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES / DIETARY RESTRICTIONS.
NOT AVAILABLE ON EVE OF PH & PH.

Wildseed
CAFÉ
COFFEE
& CAKE
Affair
1 COFFEE (HOT/ICED)
& 1 SLICE OF CAKE
$14.90
2 COFFEES (HOT/ICED)
& 2 SLICES OF CAKE
$25.90
ONLY AVAILABLE AT THE SUMMERHOUSE | WEEKDAYS, 2PM - 4:30PM
ALL PRICES ARE INCLUSIVE OF PREVAILING GOVERNMENT TAXES & NO SERVICE CHARGE

Wildseed CAFÉ

LUNCH SET MENU

$32.90 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 | THAI CHILLI

BABY BACK RIBS
CURLY FRIES | HOUSE SALAD | HONEY GLAZE

GRILLED ANGUS SIRLOIN STEAK (150G)
CREAMY MASHED POTATO | GRILLED BROCCOLINI
JUNIPER BEEF JUS
SUPPLEMENT +$8

DESSERT

SUPPLEMENT +$6
BASQUE BURNT CHEESECAKE
CHOCOLATE BROWNIE

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Wildseed
CAFE

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

MODERN CAFÉ FARE WITH A LOCAL 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) | 32
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.

CHEF'S RECOMMENDATION VEGETARIAN SPICY

All-Day Menu

DAILY 8AM–4:30PM

ATAS KAYA TOAST | 11
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 | 26
12 HRS SLOW COOKED AUSTRALIAN ANGUS
PURPLE SLAW | CRISPY CIABATTA | ARUGULA
EMMENTAL CHEESE | WHOLEGRAIN MUSTARD

CHEF'S RECOMMENDATION VEGETARIAN SPICY

BREAKFAST

WEEKDAY 8AM-3:00PM
WEEKEND/EVE OF PH/PH 8AM-3:30PM

BIG PAN BREAKFAST | 34
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 BACON OR SMOKED SALMON +2

FULLY LOADED AVOCADO TOAST | 30
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 | 18
SMASHED AVOCADO | TOASTED SOURDOUGH | MARINATED TOMATOES ARUGULA | PARMESAN
SOUS VIDE EGG

ADD-ONS:
WILD MUSHROOMS +5 | STREAKY BACON +5 | ½ AVOCADO +5
SAUSAGE +7 | SMOKED SALMON +8.5 | GRILLED PRAWNS + 9.5

CHEF'S RECOMMENDATION VEGETARIAN SPICY

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 | 33
FRIED SOFT SHELL CRAB | CRAB MEAT
CAMERON HIGHLAND CHERRY TOMATOES | CHILLI CRAB SAUCE

CHEF'S RECOMMENDATION VEGETARIAN SPICY

LUNCH

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

TRUFFLED BRIE PIZZA (ALLOW 20 MINUTES) | 32
BRIE | OYSTER MUSHROOMS | ROCKET | TRUFFLE OIL
TRUFFLE CREAM SAUCE

KELONG PRAWN & SCALLOP PIZZA (ALLOW 20 MINUTES) | 32
KELONG TIGER PRAWNS AND SCALLOPS | MOZZARELLA
MASCARPONE | CAMERON HIGHLAND CHERRY TOMATOES | PESTO

SMOKED PORK PIZZA (ALLOW 20 MINUTES) | 32
SMOKED PORK COLLAR | PINEAPPLE BITS
MOZZARELLA | TOMATO SAUCE | SRIRACHA MAYO

WAGYU BEEF BURGER | 34
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 | 30
BRIOCHE BUN | BBQ PULLED PORK | COLESLAW | LETTUCE
PICKLED CHARRED CUCUMBER | CURLY FRIES | MUSTARD

KATSU BURGER | 30
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

CHEF'S RECOMMENDATION VEGETARIAN SPICY

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

SESAME CHICKEN WINGS | 18
SESAME SEED COATED WINGS | THAI CHILI SESAME MAYO

CRISPY SPICED SQUID | 19
CRISPY SQUID | LEMON WEDGE | SAMBAL MAYONNAISE

WILDSEED SUPERFOOD SALAD | 26
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

WILDSEED LOADED CHIPS | 20
MINCED BEEF | GUACAMOLE | TOMATO SALSA | NACHO CHEESE
HOUSE-MADE CHIPS | MASALA SPICES

CHEF'S RECOMMENDATION VEGETARIAN SPICY

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

CHEF'S RECOMMENDATION VEGETARIAN SPICY

DESSERTS

'KIT KAT' WAFFLE | 18
KIT KAT SPREAD | MINI KIT KAT BITES | BANANA SLICES
FRENCH VANILLA BEAN ICE CREAM

OREO WAFFLE | 18
OREO CRUMBLE | MINI OREO | MARSHMALLOW | CARAMEL SAUCE
FRENCH VANILLA BEAN OR CHOCOLATE ICE CREAM

SEASONAL BERRIES YOGHURT WAFFLE | 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

KAYA DUTCH PANCAKES | 17
KAYA | TOASTED COCONUT FLAKES | VANILLA ICE CREAM
GULA MELAKA SAUCE

MIXED FRUITS DUTCH PANCAKES | 17
FRESH BERRIES | BANANA | WHIPPED CREAM | MAPLE SYRUP

WILDSEED PASTRIES

OUR SIGNATURE BAKES, CRAFTED FOR JOY

NUTTY OATMEAL COOKIE | 5

MATCHA PISTACHIO COOKIE | 7

EARL GREY BANANA MUFFIN | 8

PANDAN KAYA MUFFIN | 8

VALRHONA CHOCOLATE BROWNIE | 8

MATCHA BERRIES POUND CAKE | 9

COFFEE WALNUT POUND CAKE | 9

LEMON LAVENDER POUND CAKE | 9

BASQUE BURNT CHEESECAKE | 8.5

BLACK SESAME PETITE CAKE | 10

COCOA PETITE CAKE | 10

STRAWBERRY SHORTCAKE PETITE CAKE | 10

ONDEH ONDEH CAKE | 15

Brewed From The Garden

OUR VERY OWN "WILDSEED 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

HOT CHOCOLATE | 7

AFFOGATO | 7.5
WITH VANILLA ICE CREAM

ESPRESSO ORANGE | 8
FRESH BREWED ESPRESSO | ORANGE JUICE

ESPRESSO TONIC | 8
FRESH BREWED ESPRESSO | TONIC | ROSEMARY

BABYCINO | 5.5

SIGNATURE LATTE SERIES

PANDAN LATTE | 8
FRESH BREWED ESPRESSO | PANDAN | MILK

BLUE PEA LATTE | 8
HOMEMADE BREWED BLUE PEA TEA | VANILLA MILK

EARL GREY LATTE | 8
FRESH BREWED ESPRESSO | EARL GREY VANILLA | HONEY | MILK

WILDFLOWER LATTE | 8
FRESH BREWED ESPRESSO | VANILLA | MILK
WILDFLOWER MERINGUE | HIBISCUS POWDER

WILD MINT LATTE | 8
FRESH BREWED ESPRESSO | HONEY | MINT MILK

STRAWBERRY MATCHA LATTE | 8
FRESH STRAWBERRY | MATCHA | MILK

CHAI LATTE | 7

MATCHA LATTE | 7

GULA MELAKA LATTE | 7.5

SOY / ALMOND / OAT MILK +1 | VANILLA / CARAMEL / HAZELNUT + 1 | ESPRESSO SHOT +1 | ICED +1

Other Beverages

NON-ALCOHOLIC

TEA

UNSWEETENED ICED TEA | 6.5

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

BLOOMING TEA BY POT

VERDANT ORCHARD | 9
JAPANESE GRAPES & APPLE FLAVOURED GREEN TEA
CARNATION | JASMINE

TROPICAL CANOPY | 9
MANGO COCONUT FLAVOURED GREEN TEA |
CALENDULA

PEACH GROVE | 9
PEACH MANGO FLAVOURED GREEN TEA | CALENDULA

PETAL COURTYARD | 9
ROSE FLAVOURED GREEN TEA | CALENDULA

ROSE GARDEN | 9
LYCHEE ROSE FLAVOURED GREEN TEA | CALENDULA
GOMPHRENA | JASMINE

BERRY FIELDS | 9
STRAWBERRY CHOCOLATE FLAVOURED GREEN TEA
CARNATION | CALENDULA | CHRYSANTHEMUM

COLD BREW SPARKLING TEA | 9
OSMANTHUS SENCHA PASSIONFRUIT
HANAMI WHITE PEACH
EARL GREY STRAWBERRY

SMOOTHIES & MILKSHAKES **CONTAINS DAIRY*

BERRY BLISS SMOOTHIE* | 8.5
STARWBERRY | BLUEBERRIES | RASPBERRY | ORANGE
JUICE | YOGURT

WATERMELON FIZZ | 8.5
FRESH WATERMELON | MINT

TROPICAL MANGO | 8.5
MANGO | PINEAPPLE | ORANGE JUICE

WILD BERRY YOGURT* | 9
FRESH BLUEBERRY | YOGURT | MILK

OAT MATCHA | 9
MATCHA | OAT MILK | VANILLA | WHIPPED CREAM

CHOCOLATE / VANILLA SHAKE* | 8.5
CHOCOLATE MIX / VANILLA MIX | CHOCOLATE CHIP
/ VANILLA | MILK

AVOCADO SHAKE* | 10.5
FRESH AVOCADO | GULA MELAKA | MILK

FRESH JUICES

APPLE / ORANGE / CALAMANSI / CARROT
WATERMELON / MIXED FRUITS | 8.5

OTHER BEVERAGES

COKE / COKE ZERO / SPRITE / GINGER ALE | 6.5
ISOTONIC DRINK (HOUSE-MADE) | 9
EVIAN STILL WATER (750ML) | 9.5
EVIAN SPARKLING WATER(750ML) | 9.5

Other Beverages

ALCOHOL & MOCKTAILS

BEERS

ON TAP

HEINEKEN (500ML) | 15
TIGER CRYSTAL (500ML) | 15.5
GUINNESS DRAUGHT (500ML) | 18.5
ERDINGER WEISSBIER (500ML) | 18.5

WINES

	GLS	BTL
WHITE WINE		
GIESEN ESTATE SAUVIGNON BLANC	13	68
SILENI CELLAR SELECTION CHARDONNAY	15	78
RED WINE		
MCWILLIAM'S MARKVIEW CABERNET MERLOT	13	68
MATAWHERO CHURCH HOUSE PINOT NOIR	15	78
SPARKLING		
REGALIA EXTRA DRY PROSECCO	13	68
DE PETIT BORTOLI PINK MOSCATO	15	70

SIGNATURE COCKTAILS

COFFEE & CIGGY | 16
WHISKY | COFFEE LIQUER | SWEET VERMOUTH BITTERS

THE NEON | 17
WHISKY | MIDORI MELON LIQUER | SPRITE

KOPI NEGRONI | 22
COFFEE INFUSED GIN | CAMPARI | SWEET VERMOUTH

MOCKTAILS

SUNSET FIZZ | 10
ORANGE | CRANBERRY | HONEY | SODA

HERBAL TONIC | 10
LEMON | MINT | ROSEMARY | TONIC

PASSION COOLER | 10
PASSIONFRUIT | APPLE | LIME | SPRITE

BIRDS OF PARADISE | 10
LYCHEE | LIME | CRANBERRY | SODA

COOL SUMMER | 10
LYCHEE | MINT | GINGER ALE

SUMMER BERRIES | 10
STRAWBERRY | RASPBERRY | BLUEBERRY | SODA