



@WILDSEEDSG

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ALL DAY MENU

DAILY 8:30AM-5PM

CREAMY ABALONE MUSHROOM SOUP †

CROUTON | TRUFFLE OIL | CHIVES

SPICY BACON AND CREAM CHEESE BUN 🍴

ATAS KAYA TOAST

SOUS VIDE EGG | BUTTER | KAYA | GULA MELAKA | FRESH COCONUT

EGG CROISSANT

CROISSANT | TRUFFLE BUTTER | BRIE | TWO SOUS VIDE EGGS

HIGHLAND PANCAKE

CORN | MAPLE SYRUP | BUTTER | MIXED BERRIES

LOADED MAC & CHEESE

MACARONI PASTA | BACON | CHEDDAR CHEESE
ADD SMOKED SALMON +3

WAGYU BEEF PIE (ALLOW 20 MINUTES)

ROASTED VEGETABLES | BABY POTATO | PUFF PASTRY
MOZZARELLA CHEESE | LEAFY SALAD

CHICKEN PINCHE SANDWICH 🍴

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

TRUFFLE MAYONNAISE CURLY FRIES 🍴

CURLY FRIES | TRUFFLE MAYO | PARMESAN

WILDSEED SUPER FOOD SALAD

SESAME CRUSTED SALMON TATAKI | BABY SPINACH | BABY KALE
MORINGA | BLUEBERRIES | STRAWBERRIES | WALNUTS | ALMOND
CHERRY TOMATOES | FETA | CHIA SEED | YOGHURT & SOY MILK DRESSING

KALE SALAD †

RED & WHITE QUINOA | DRIED CRANBERRIES | GREEN APPLE
BABY KALE | JAPANESE CUCUMBER | CAMERON HIGHLAND CHERRY TOMATOES
CITRUS VINAIGRETTE

ADD ONS

HALF AVOCADO

BACON (3 SLICES)

SMOKED SALMON (2 SLICES)

SOUS VIDE ORGANIC BARN EGG

SOUS VIDE TOAST (2 SLICES)

BAGEL (1 PC)

PLAIN CROISSANT

GLUTEN FREE BUN

NUREMBERGER PORK SAUSAGE (1 PC)

👍 CHEF'S RECOMMENDATION 🍴 SPICY † VEGETARIAN

BREAKFAST

WEEKDAY 9AM-2:30PM

WEEKEND/ EVE OF PH/ PH 9AM-3:30PM

9 BIG PAN BREAKFAST 🍴

EGGS | NUERMBERGER PORK SAUSAGE | BACON
CAMERON HIGHLAND CHERRY TOMATOES | PORTOBELLO MUSHROOM
AUSTRALIAN AVOCADO | TOASTED SOURDOUGH

8 CHOICE OF EGGS: SUNNY SIDE UP / SOUS VIDE / SCRAMBLED

'BAGEL EGGS BENNY'

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

FRENCH TOAST

BRIOCHE | CRISPY BACON | MARINATED TOMATOES | FETA CHEESE

SMASHED AVOCADO WITH BACON

SMASHED AVOCADO | MAPLE GLAZED BACON | TOASTED SOURDOUGH
MARINATED TOMATOES | PEA SHOOTS | SAUTÉED ONIONS
PUMPKIN SEEDS | SUNFLOWER SEEDS | YOGURT DRESSING

SMASHED AVOCADO WITH MUSHROOM †

SMASHED AVOCADO | GRILLED PORTOBELLO MUSHROOM
TOASTED SOURDOUGH | MARINATED TOMATOES | PEA SHOOTS |
SAUTÉED ONIONS | FETA CHEESE | YOGHURT DRESSING

KIDS MENU

17

RECOMMENDED FOR KIDS BELOW 10 Y.O
AVAILABLE FROM 8:30AM - 5PM

SOUP

SOUP OF THE DAY

CHOICE OF MAINS

KIDS BOLOGNESE OR
CREAMY MAC & CHEESE OR
CHICKEN KATSU WITH FRIES

DESSERT

CHOCOLATE OR VANILLA ICE CREAM

DRINKS

APPLE / ORANGE / CALAMANSI

18

13

3.5

4

4

2

4

4

6

8

6

LUNCH

WEEKDAY 11AM-2:30PM

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

28 TRUFFLE BRIE PIZZA (ALLOW 20 MINUTES) † 22

BRIE | KRANJI GOLDEN ABALONE MUSHROOM | TRUFFLE OIL
TRUFFLE CREAM SAUCE | ROCKET

KELONG PRAWN & SCALLOP PIZZA (ALLOW 20 MINUTES) 23

KELONG TIGER PRAWN AND SCALLOP | CAMERON HIGHLAND CHERRY TOMATOES
MOZZARELLA CHEESE | MASCARPONE | PESTO

SMOKED PORK PIZZA (ALLOW 20 MINUTES) 21

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

WILDSEED GARDEN ARRABIATA 18

PENNE PASTA | CAMERON HIGHLAND CHERRY TOMATO | BABY CORN
KRANJI GOLDEN ABALONE MUSHROOM | PARMESAN

MUSSEL & CLAM VONGOLE 23

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

WAGYU & PORK RAGOUT LINGUINE 21

HOMEMADE WAGYU BOLOGNESE WITH SLOW COOKED IBÉRICO PORK COLLAR
RAGOUT | PARMESAN | LINGUINE

TRUFFLE CARBONARA 20

BACON | ONSEN EGG | CREAMY PARMESAN SAUCE

SOFT SHELL CHILLI CRAB LINGUINE 🍴 26

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

SESAME CHICKEN PITA 18

FRIED CHICKEN KATSU | CAMERON HIGHLAND CHERRY TOMATOES
PICKLED CUCUMBER | SESAME MAYO | THAI SWEET CHILLI
BUTTERHEAD LETTUCE | CURLY FRIES

WAGYU BEEF BURGER 28

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

PULLED PORK BURGER 22

BACON CREAM CHEESE BUN | BBQ PULLED PORK MARINATED WITH MUSTARD
COLESLAW | PICKLED CHARRED CUCUMBER | BUTTERHEAD LETTUCE
CURLY FRIES

GRILLED CHICKEN THIGH 26

*GRILLED CHICKEN THIGH MARINATED WITH GREEN CHILLI & CORIANDER
FETA CHEESE | BUTTERHEAD LETTUCE | CURLY FRIES

GRILLED SEA BASS FILLET 28

SEAWEED BEURRE BLANC | BROCCOLINI | POTATOES
*COOKING METHOD: SOUS VIDE BEFORE GRILLING TO PERFECTION,
DISH IS SAFE TO CONSUME DESPITE IT'S SLIGHT PINKISH APPEARANCE.



AFTERNOON TEA

WAITING TIME 15 MINS

45

GOOD FOR TWO
TO SHARE

AVAILABLE DAILY FROM 2PM TO 5PM

SWEETS

- MADELEINES
- MACARONS
- MINI BROWNIE
- MINI CHEESECAKE
- MINI CANELÉS

SAVOURIES

- MINI CROISSANT CROQUE MONSIEUR
- MINI TRUFFLE BRIE TARTS

CHOICE OF 2 COFFEE OR TEA

WAFFLE FACTORY

WAITING TIME 15 MINS

AVAILABLE DAILY FROM 8:30AM TO 5PM

BELGIAN LIEGE WAFFLES WITH CHOCOLATE ICE CREAM

16

CHOICE OF TOPPINGS:

- 1 PEANUT BUTTER + CHOCOLATE CRISPIES + STRAWBERRY JAM
- 2 CHOCOLATE PUDDING + SLICED BANANAS + ALMOND FLAKES
- 3 CARAMELISED APPLES + DRIED CRANBERRIES + NUTELLA

SWEET TREATS

SUBJECT TO AVAILABILITY

BANNA PECAN LOAF CAKE

7

ORANGE YOGHURT ALMOND LOAF CAKE

7

DOUBLE CHOCOLATE BROWNIE

7

S'MORES BROWNIE

7

HAZELNUT DULCE DU LECHE BROWNIE

7

TIRAMISU IN A JAR

9

CITRONELLA PASSIONFRUIT CHEESECAKE

9.5

LEMON TART

9.5

DARK CHOCOLATE TART

9.5

COCONUT PEA FLOWER SHORTCAKE

9.5

STRAWBERRY SHORTCAKE

9.5

ISAPHAN SHORTCAKE

9.5

ONDEH ONDEH CAKE

9.5

CHOCOLATE RASPBERRY RIPPLE CAKE

9.5

PREMIUM ICE CREAM

BELGIUM CHOCOLATE / VANILLA BOURBON

4.5

COFFEE

ADD ONS

-	ESPRESSO +1		SOY MILK +1		ICED +1
ESPRESSO	4		WILDFLOWER LATTE	6.5	
MACCHIATO	4.5		CARAMEL LATTE	6.5	
LONG BLACK	5		HAZELNUT LATTE	6.5	
PICCOLO	5		VANILLA LATTE	6.5	
FLAT WHITE	6		CHAI LATTE	6.5	
CAFÉ LATTE	6		MATCHA LATTE	6.5	
CAPPUCCINO	6		HOJICHA LATTE	6.5	
CAFÉ MOCHA	6.5		HOT CHOCOLATE	6.5	
AFFOGATO	7		BABYCINO	5	
WITH VANILLA ICE CREAM					

TEA

UNSWEETENED ICED TEA

6

POT OF TEA

8

BRITISH BREAKFAST | EARL GREY LAVENDER | COBA CABANA |
NYMPH OF THE NILE | PEARL OF THE ORIENT | CHAMOMILE DREAM

COLD BREW SPARKLING TEA

8.5

EARL GREY LAVENDER WITH STRAWBERRY | PEARL OF THE ORIENT
WITH LYCHEE | CHAMOMILE DREAM WITH APPLE

SMOOTHIES & MILKSHAKES *CONTAINS DAIRY

*STRAWBERRY YOGURT SHAKE

8

STRAWBERRY | YOGURT | MILK

*MANGO YOGURT SHAKE

8

MANGO | YOGURT | MILK

TROPICANA SMOOTHIE

8

PINEAPPLE JUICE | MANGO JUICE | NATA DE COCO | CHERRY

*CHOCOLATE SHAKE

8

CHOCOLATE POWDER | VANILLA | CHOCOLATE CHIP

*AVOCADO SHAKE

9.5

AVOCADO | GULA MELAKA | MILK

FRESH JUICES

APPLE / ORANGE / CALAMANSI

8

CARBONATED DRINKS

COKE / COKE LIGHT / SPRITE / GINGER BEER / GINGER ALE
BADOIT SPARKLING WATER (330ML)

6

DOUBLE DUTCH TONIC WATER (200ML)

8

CUCUMBER & WATERMELON / CRANBERRY
POMEGRANATE & BASIL / INDIAN / SKINNY

BAR

BEERS

CORONA EXTRA (300ML BTL) 13

ASAHI DRY (300ML BTL) 13

KRONENBOURG 1664 BLANC (300ML BTL) 13

STRONGBOW APPLE CIDER (300ML BTL) 14

HEINEKEN (500ML PINT) 14

WINE

WHITE WINE

GIESEN SAU BLANC

GLS | BTL
150ML | 750ML
13 | 68

RED WINE

MONTES LIMITED SELECTION PINOT NOIR 13 | 70

PROSECCO

ZONIN PROSECCO 13 | 68

SWEET

CASTELLO DEL POGGIO MOSCATO D'ASTI DOCG 12 | 55

SIGNATURE COCKTAILS

FLORAL ELIXIR

GIN | TRIPLE SEC | THYME | ELDERFLOWER |
CRANBERRY

17

GARDEN FANTASY

VODKA | THYME | ELDERFLOWER | LEMON | MINT |
CRANBERRY

17

THE DRUNKEN BOTANIST

GIN | LIME | BASIL | THYME | MINT

17

LEMONGRASS & LIME COOLER

VODKA | BIANCO | LEMONGRASS | LIME

17

IT'S PARTY THYME

VODKA | STRAWBERRY | ORANGE | THYME

17

BIRDS OF PARADISE

RUM | LYCHEE | LIME | CRANBERRY

17

MOCKTAILS

SUN-KISSED

12

GARDEN TROPICS

12

CITRUS TWIST

12

BASIL BERRY

12

VIRGIN BIRD OF PARADISE

12

SUMMER BERRIES

12