



INTERNATIONAL WOMEN'S DAY PINK MARTINI

\$15⁺⁺

SIGNATURE MARTINIS

\$12⁺⁺

choose either:

Apple | Lychee | Cosmopolitan

AVAILABLE FROM
1 - 31 MAR

Complimentary floral bar experience for
guests with min. spend of \$100 on 13 March,
from 10am onwards. While stocks last!



Picnic Basket



Picnic Basket @ \$78+ serves 2

***Additional \$55 deposit will be collected from each purchase of a picnic basket.**

Picnic baskets are to be returned within 3 days after purchase, deposit will be forfeited if baskets are returned in poor condition (incl damaged, broken, dirty, food stains, torn or misplaced)

Available for Takeaway only

Pre-order at least 3 days in advance

Scan to order today!

MENU A

1 x Truffle Fries

1 x SuperFood Salad

2 x Mushroom Soup

1 x Wagyu Burger (burger only)

1 x Chicken Pinche Sandwich (sandwich only)

2 x Sliced Cake

2 x Soft Drinks

or

MENU B

2 x Plain Croissant (w/ butter and jam)

1 x SuperFood Salad

1 x Cold Cut Cheese Platter (Parmagiano, Brie, Parma Ham, Smoked Chicken, Crackers)

1x Mixed Nuts

2 x Sliced Cake

2 x Soft Drinks



@WILDSEEDSG f @WILDSEEDSG.ALKAFF

ALL DAY MENU

DAILY 8AM-4:30PM

CREAMY ABALONE MUSHROOM SOUP † CROUTON TRUFFLE OIL CHIVES	11
SPICY BACON AND CREAM CHEESE BUN 🍴	7
CALAMARI BATTERED SQUID RINGS SRIRACHA MAYONNAISE	16
SESAME CHICKEN WING SESAME SEED COATED WINGS THAI CHILLI SESAME MAYO	16
CROQUE MONSIEUR PAIN DE MIE BREAD HAM BECHAMEL EMMENTAL CHEESE MESCLUN SALAD	20
ATAS KAYA TOAST SOURDOUGH BUTTER KAYA GULA MELAKA FRESH COCONUT SOUS VIDE EGG	8
EGG CROISSANT CROISSANT TRUFFLE BUTTER BRIE TWO SOUS VIDE EGGS	13
HIGHLAND PANCAKE CORN MAPLE SYRUP BUTTER MIXED BERRIES	12
LOADED MAC & CHEESE MACARONI PASTA BACON CHEDDAR CHEESE ADD SMOKED SALMON +3	15
WAGYU BEEF PIE (ALLOW 20 MINUTES) ROASTED VEGETABLES BABY POTATO PUFF PASTRY MOZZARELLA CHEESE LEAFY SALAD	18
CHICKEN PINCHE SANDWICH 🍴 SMOKED CHICKEN BREAST JALAPEÑO MAYO BABY CORN PEA SHOOTS AVOCADO	15
TRUFFLE MAYONNAISE CURLY FRIES CURLY FRIES TRUFFLE MAYO PARMESAN	14
WILDSEED SUPERFOOD SALAD SESAME CRUSTED SALMON TATAKI BABY SPINACH BABY KALE MORINGA BLUEBERRIES STRAWBERRY WALNUTS ALMOND CHERRY TOMATOES FETA CHIA SEED YOGURT & SOY MILK DRESSING	18
KALE SALAD † RED & WHITE QUINOA DRIED CRANBERRIES GREEN APPLE BABY KALE BABY SPINACH CAMERON HIGHLAND CHERRY TOMATOES CITRON VINAIGRETTE	13
ADD ONS	
HALF AVOCADO	3.5
BACON (3 SLICES)	4
SMOKED SALMON (2 SLICES)	4
SOUS VIDE ORGANIC BARN EGG	2
SOURDOUGH TOAST (2 SLICES)	4
BAGEL (1 PC)	4
PLAIN CROISSANT	6
GLUTEN FREE BUN	8
NUREMBERGER PORK SAUSAGE (1 PC)	6
'BEYOND MEAT' SAUSAGE (1 PC)	12

BREAKFAST

EVE OF PH / WEEKDAY 8AM-11AM PH / WEEKEND 8AM-3:30PM

BIG PAN BREAKFAST 🍴 EGGS NUREMBERGER PORK SAUSAGE BACON CAMERON HIGHLAND CHERRY TOMATOES PORTOBELLO MUSHROOM AUSTRALIAN AVOCADO TOASTED SOURDOUGH <i>CHOICE OF EGGS: SUNNY SIDE UP / SOUS VIDE / SCRAMBLED</i> 'BAGEL EGGS BENNY' TOASTED BAGEL 2 SOUS VIDE EGGS HOLLANDAISE DILL <i>SERVED WITH A CHOICE OF SMOKED SALMON OR CRISPY BACON</i>	28
FRENCH TOAST BRIOCHE CRISPY BACON MARINATED TOMATOES FETA CHEESE	16
SMASHED AVOCADO WITH BACON SMASHED AVOCADO MAPLE GLAZED BACON TOASTED SOURDOUGH MARINATED TOMATOES PEA SHOOTS SAUTÉED ONIONS PUMPKIN SEEDS SUNFLOWER SEEDS YOGURT DRESSING	18
SMASHED AVOCADO WITH MUSHROOM † SMASHED AVOCADO GRILLED PORTOBELLO MUSHROOM TOASTED SOURDOUGH MARINATED TOMATOES PEA SHOOTS SAUTÉED ONIONS FETA CHEESE YOGURT DRESSING	18
AVOCADO 'TOAST' WAFFLE SMASHED AVOCADO GRILLED PORTOBELLO MUSHROOM MARINATED TOMATOES SAUTÉED ONIONS FETA CHEESE PEA SHOOTS YOGHURT DRESSING	18

LUNCH

11AM-3:30PM

TRUFFLE BRIE PIZZA (ALLOW 20 MINUTES) † BRIE OYSTER MUSHROOM TRUFFLE OIL TRUFFLE CREAM SAUCE ROCKET	26
KELONG PRAWN & SCALLOP PIZZA (ALLOW 20 MINUTES) KELONG TIGER PRAWN AND SCALLOP CAMERON HIGHLAND CHERRY TOMATOES MOZZARELLA CHEESE MASCARPONE PESTO	25
SMOKED PORK PIZZA (ALLOW 20 MINUTES) SMOKED PORK COLLAR PINEAPPLE BITS MOZZARELLA CHEESE HOUSEMADE TOMATO SAUCE SRIRACHA MAYO	25
WILDSEED GARDEN ARRABIATA PENNE PASTA CAMERON HIGHLAND CHERRY TOMATOES BABY CORN HOUSEMADE MANGO PICKLE OYSTER MUSHROOM PARMESAN	20
MUSSEL & CLAM VONGOLE LINGUINE LIVE VENUS CLAMS MUSSELS BIRD'S EYE CHILLI GARLIC WHITE WINE ITALIAN PARSLEY	23
WAGYU & PORK RAGOUT LINGUINE HOUSEMADE WAGYU BOLOGNESE WITH SLOW COOKED IBÉRICO PORK COLLAR RAGOUT PARMESAN LINGUINE	25
TRUFFLE CARBONARA BACON ONSEN EGG CREAMY PARMESAN SAUCE	25
SOFT SHELL CHILLI CRAB LINGUINE 🍴 FRIED SOFT SHELL CRAB CRAB MEAT CAMERON HIGHLAND CHERRY TOMATOES CHILLI CRAB SAUCE	28
WHITE BEAN SHAKSHUKA WHITE KIDNEY BEAN BELL PEPPER CRUSHED TOMATO EGG	15
FALAFEL PITA FALAFEL SALTED YOGURT JAPANESE CUCUMBER SUNDRIED TOMATO ONION SUMAC MESCLUN SALAD	22
CHICKEN KATSU WAFFLE CRISPY CHICKEN KATSU SPICY SESAME MAYO ROMA TOMATO PICKLED CUCUMBER BUTTERHEAD LETTUCE CURLY FRIES	22
WAGYU BEEF BURGER HONEY OAT BURGER BUN *SOUS VIDE WAGYU BEEF PATTY MS8 CHEDDAR CHEESE ROMA TOMATO BACON ARUGULA SMOKED TRUFFLE MAYONNAISE BUTTERHEAD LETTUCE CURLY FRIES	28
PULLED PORK BURGER BACON CREAM CHEESE BUN BBQ PULLED PORK MARINATED WITH MUSTARD COLESLAW PICKLED CHARRED CUCUMBER BUTTERHEAD LETTUCE CURLY FRIES	24
GRILLED CHICKEN THIGH *GRILLED CHICKEN THIGH MARINATED WITH GREEN CHILLI & CORIANDER FETA CHEESE BUTTERHEAD LETTUCE CURLY FRIES	26
GRILLED SEABASS FILLET SEAWEED BEURRE BLANC BROCCOLINI POTATOES	28

KIDS MENU **16**

RECOMMENDED FOR KIDS BELOW 10 Y.O
AVAILABLE FROM 8AM - 4:30PM

SOUP

SOUP OF THE DAY

CHOICE OF MAINS

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

DESSERT

CHOCOLATE / VANILLA ICE CREAM

DRINKS

APPLE / ORANGE / CALAMANSI

🍴 CHEF'S RECOMMENDATION 🍴 SPICY † VEGETARIAN

*COOKING METHOD:
SOUS VIDE BEFORE GRILLING TO PERFECTION,
DISH IS SAFE TO CONSUME DESPITE ITS SLIGHT PINKISH APPEARANCE.

AFTERNOON TEA

WAITING TIME 15 MINS

58

GOOD FOR TWO
TO SHARE

AVAILABLE DAILY FROM 2PM TO 4:30PM

CHOICE OF 2 COFFEE OR TEA

TOPUP +\$10 FOR A GLS OF CAVA | +\$18 FOR A GLS OF PERRIER JOUET

ADD ONS COLD BREW TEA +2 | SIGNATURE BLOOMING TEA +2

SWEETS

- STRAWBERRY SCONES
- MINI DONUT CAPPUCCINO MOUSSE
- CAROLINES
- VANILLA CANELE
- ASSORTED MACARONS

SAVOURIES

- CHILI CRAB KUEH PIE TEE
- MINI CHICKEN MAYO CROISSANT
- MUSHROOM FLATBREAD PIZZA

WAFFLE FACTORY

WAITING TIME 15 MINS

'BISCOFF' WAFFLES 16

BISCOFF CRUMBLE | BISCOFF BISCUIT | STRAWBERRY | BISCOFF SPREAD | VANILLA OR CHOCOLATE ICE CREAM

OREO WAFFLE

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

SEASONAL BERRIES YOGHURT WAFFLE

BERRIES | YOGHURT | HONEY | GRANOLA

SWEET TREATS

SUBJECT TO AVAILABILITY

DOUBLE CHOCOLATE BROWNIE	7
MACADAMIA BROWN BUTTER BLONDIE	7
TIRAMISU IN A JAR	9
CITRONELLA PASSIONFRUIT CHEESECAKE	9.5
ONDEH ONDEH CAKE	9.5
PEANUT BUTTER RED VELVET	9.5
LEMON TART	10.5
DARK CHOCOLATE TART	10.5
COCONUT PEA FLOWER SHORTCAKE	11
STRAWBERRY SHORTCAKE	11
CHOCOLATE RASPBERRY RIPPLE CAKE <i>*gluten free</i>	14

PREMIUM ICE CREAM

BELGIUM CHOCOLATE / VANILLA	4.5
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SERVED WITH WAFER BISCUIT

COFFEE

ADD ONS

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

WITH VANILLA ICE CREAM

TEA

UNSWEETENED ICED TEA 6

POT OF TEA 8

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

SIGNATURE BLOOMING TEA 10

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 YOGURT SMOOTHIE 8

STRAWBERRY | YOGURT | MILK

*MANGO YOGURT SMOOTHIE 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

*COCONUT SHAKE 10

FRESH COCONUT WATER | COCONUT MILK | COCONUT PUREE
COCONUT FLAKES

FRESH JUICES

APPLE / ORANGE / CALAMANSI 8

CARBONATED DRINKS

COKE / COKE LIGHT / SPRITE / GINGER ALE 6

DOUBLE DUTCH TONIC WATER (200ML) 8
CUCUMBER & WATERMELON /
CRANBERRY / INDIAN / SKINNY

BOTTLED WATER

EVIAN MINERAL WATER (750ML) 8
FERRARELLE SPARKLING WATER (750ML) 8

BAR

BEERS

CORONA EXTRA (300ML BTL)	13
ASAHI DRY (300ML BTL)	13
KIRIN (300ML BTL)	13
TIGER (500ML PINT)	16
HEINEKEN (500ML PINT)	16
ESTRELLA (500ML PINT)	18

WINE

WHITE WINE

PIRRAMIMMA FRENCH OAK CHARDONNAY (MCLAREN VALE, AUSTRALIA) 20 | 98

MIGUEL TORRES LAS MULAS ORGANIC SAUVIGNON BLANC (CENTRAL VALLEY, CHILE) 19 | 90

RED WINE

PIRRAMIMMA STOCK'S HILL SHIRAZ (MCLAREN VALE, AUSTRALIA) 20 | 98

TORRES GRAN CORONAS RESERVA CABERNET SAUVIGNON (PENEDES, SPAIN) 22 | 108

SPARKLING WINE

CASTELLBLANC CAVA BRUT (SPAIN) 17 | 100

CHAMPAGNE

PERRIER JOUET GRAND BRUT (FRANCE) N/A | 158

SIGNATURE COCKTAILS

BLOODY CAVA 18
BLOOD ORANGE | LEMON JUICE | CAVA | BITTERS

STRAWBERRY SPRITZ 18
HENDRICK'S GIN | STRAWBERRY | LIME | TONIC

GIN CRÈME 18
HENDRICK'S GIN | CRÈME DE CASSIS | RED WINE | ORANGE JUICE | EGG WHITE

FLORAL MARTINI 18
HENDRICK'S GIN | ELDERFLOWER LIQUEUR | DRY VERMOUTH | ROSE SYRUP

CHERRY POP 18
HENDRICK'S GIN | PINEAPPLE JUICE | LIME | SODA

SUMMER WHEEL 18
TRIPLE SEC | VODKA | BLUE CURAÇAO | LEMON, LIME & ORANGE JUICE

MOCKTAILS

SUN-KISSED	12
ALKAFF TROPICS	12
CITRUS TWIST	12
BASIL BERRY	12
VIRGIN BIRD OF PARADISE	12
SUMMER BERRIES	12




HAPPY HOUR

MON - THU

**ENJOY 2 SIGNATURE COCKTAILS
FOR \$25++ (U.P. \$36++)**

BLOODY CAVA | GIN CRÈME
FLORAL MARTINI | CHERRY POP
SUMMER WHEEL



Not valid on Eve of and on Public Holiday.