



WILDSEED BAR

**FOOD
MENU**

AVAILABLE FROM
MONDAY TO SUNDAY
5PM TO 9:30PM

📷 **f /WILDSEEDSG**



Wildseed
BAR

SHIFT INTO HIGH GEAR

AT WILDSEED BAR, THE SUMMERHOUSE

REDBULL COCKTAIL EXPERIENCE

20 - 22 SEPTEMBER

Get behind the bar with the Red Bull Cart Experience! Mix your own cocktail with Red Bull and spirits. A fun, hands-on twist to your night!

REV UP THE FUN: SLOT CAR RACETRACK

22 SEPTEMBER | 5PM - 10PM

Rev up the fun and let the good times roll. Turn up the heat, and see who takes the win

[CLICK HERE TO FIND OUT MORE](#)



GARDEN GRILL OUT

EVERY FRIDAY & SUNDAY | 6PM ONWARDS

Join us at our Garden Grill Out, experience our chefs in action and enjoy mouthwatering grills in our charming open courtyard!

GPSS SEPTEMBER GRILL OUT



GRILLED MACKEREL 500G

\$40++

Mango Salsa | Mediterranean Salad
Mix Sesame



IBERICO CHARSEW 500G

\$55++

Iberico Pork Belly
Mashed Chickpea | Broccolini

HOT CHICKS

\$18++

Gochujang | Garlic
Chili | Sesame Seeds

SEPTEMBER SPECIAL

AVAILABLE FROM 1 - 30 SEPT

BAR SNACKS & SIDES

BAKED POTATO (1 PC) 🌱 NEW! WITH SOUR CREAM AND CHIVES	5
CORN SALAD WITH BACON AND PARSLEY NEW!	8
SPICY SAUTÉED MIXED MUSHROOMS 🌱 NEW!	8
CREAMY MUSHROOM SOUP 🌱	11
FRIED CALAMARI WITH 'KEWPIE' WITH YUZU KUSHO MAYONNAISE	16
BUFFALO WINGS WITH SAMBAL MAYONNAISE 🌶️	16
CURLY FRIES 🌱 WITH 2 CHOICES OF TRUFFLE MAYO, CHEESE SAUCE OR SAMBAL MAYO 🌶️	16
BREADED CHEESE BITES 🌱 WITH THAI MAYO SAUCE	16
COD BITES NEW! FRIED COD FISH BITES YUZU MAYO NORI FLAKES	25
FRIED CHICKEN BASKET NEW! CHICKEN WINGS KICAP MANIS THAI CHILI MAYO PARMESAN CHEESE	25
KALE SALAD 🌱 RED & WHITE QUINOA DRIED CRANBERRY KALE GREEN APPLE JAPANESE CUCUMBER CHERRY TOMATO CITRUS VINAIGRETTE	16
SESAME CAESAR SALAD WITH SMOKED CHICKEN BUTTERHEAD LETTUCE SESAME CAESAR DRESSING SMOKED CHICKEN CROUTON CHERRY TOMATO PARMESAN EGG	18
BURRATA SALAD 🌱 BURRATA MARINATED CHERRY TOMATO BASIL ROMA TOMATO HERB SEA SALT BALSAMIC REDUCTION EXTRA VIRGIN OLIVE OIL	28

DAILY SPECIALS

PLEASE CHECK IN WITH OUR FRIENDLY STAFF FOR DAILY SPECIALS

MEAT OF THE DAY

JUICY AND TENDER MEAT FLAME-GRILLED OVER THE COALS

FISH OF THE DAY

WHOLE GRILLED FRESH FISH STRAIGHT FROM THE KELONG

WILDSEED CAKES OF THE DAY

HOMEMADE LAYERED CAKES FOR A SWEET ENDING

ALL PRICES ARE SUBJECT TO PREVAILING GOVERNMENT TAXES & SERVICE CHARGE

BURGERS

- WAGYU BEEF BURGER** 29
HONEY OAT BURGER BUN | WAGYU BEEF MS8 PATTY (200G) CHEDDAR
CHEESE | ROMA TOMATO | BACON | ARUGULA SMOKED TRUFFLE
MAYONNAISE | BUTTERHEAD LETTUCE | CURLY FRIES
- GRILLED CHICKEN TACO** 26
GRILLED CHICKEN | TACO | BELL PEPPERS | SRIRACHA MAYO
CHEDDAR CHEESE | CORIANDER
- SPICY CHICKEN BURGER** 🌶️ 26
SOURDOUGH BUN | CRISPY FRIED CHICKEN KATSU | CURLY FRIES
BUTTERHEAD LETTUCE | TOMATO | PICKLED CUCUMBER | PURPLE COLESLAW
FRIED EGG | SAMBAL MAYO SAUCE

GRILLED OVER THE COALS

- GRILLED BLACK ANGUS OYSTER BLADE (200G) NEW!** 34
US ASPARAGUS | BAKED POTATO WITH SOUR CREAM AND CHIVES | BEARNAISE
- SMOKED CHICKEN LEG** 28
HOME SMOKED CHICKEN LEG MARINATED WITH MINT HARISSA SPICE, CALAMANSI
AND GINGER | DUCK FAT MASHED POTATO | MEDITERRANEAN SALAD CITRON
VINAIGRETTE | CREME FRAICHE AND MUSTARD SAUCE
**COOKING METHOD: SMOKED BEFORE GRILLING TO PERFECTION. DISH IS SAFE TO CONSUME
DESPITE IT'S SLIGHT PINKISH APPEARANCE.**
- PAN-SEARED SEABASS NEW!** 28
GRILLED BROCCOLINI | SHIMEJI MUSHROOM | TOM YUM MISO CREAM SAUCE
- IBERICO PORK RIBS** 34
COOKED AT LOW TEMPERATURE FOR 12 HOURS ASIAN SPICE MARINADE
GRILLED RADICCHIO | HOISIN MAYO SAUCE

SHARING PLATES

- SEAFOOD AQUA PAZZA** 52
SCALLOP IN SHELL | SAVOURY CLAMS | MUSSELS | KELONG PRAWN
BABY SQUID | MARINATED TOMATO | BASIL | CHILLI | PARSLEY
GRILLED RYE BREAD
- VEGETARIAN PLATTER** 🌱 48
GRILLED PITA BREAD | FALAFEL | HUMMUS | TZATZIKI
BABA GANOUSH | FETA CHEESE | OLIVE | SUNDRIED TOMATO
EXTRA VIRGIN OLIVE OIL

PIZZAS & PASTAS

PLEASE ALLOW 20 MINUTES COOKING TIME FOR THE PIZZAS

GARDEN PESTO ORECCHIETTE 🌿 NEW!	26
ORECCHIETTE BABY CORN ASPARAGUS BASIL PESTO BURRATA CHEESE PINE NUTS PARMESAN	
TRUFFLE CARBONARA	27
LINGUINE CREAMY TRUFFLE PARMESAN SAUCE CRISPY BACON ONSEN EGG	
MUSSEL AND CLAM VONGOLE 🍷	26
LINGUINE LIVE VENUS CLAMS MUSSELS CHILLI GARLIC WHITE WINE ITALIAN PARSLEY	
WAGYU & PORK RAGOUT LINGUINE	26
HOMEMADE WAGYU BOLOGNESE WITH SLOW-COOKED IBERICO PORK COLLAR RAGOUT PARMESAN LINGUINE	
SEAFOOD LAKSA LINGUINE 🍷 NEW!	28
TIGER PRAWN CLAMS MUSSELS BABY SQUID LINGUINE	
SOFT-SHELL CHILLI CRAB LINGUINE 🍷	29
LINGUINE FRIED SOFT SHELL CRAB CRAB MEAT CAMERON HIGHLAND CHERRY TOMATOES CHILLI CRAB SAUCE	
KELONG PRAWN & SCALLOP PIZZA	27
KELONG TIGER PRAWNS SCALLOPS TOMATO SAUCE MOZZARELLA CAMERON HIGHLAND CHERRY TOMATOES MASCARPONE PESTO	
SMOKED DUCK PIZZA 🍷 NEW!	27
SMOKED DUCK BREAST MOZZARELLA GOCHUJANG KIMCHI FRIED KALE	
SMOKED PORK PIZZA 🍷	27
SPICY SMOKED PORK COLLAR PINEAPPLE BITS TOMATO SAUCE MOZZARELLA SRIRACHA MAYO	
'KAM HEONG' SEAFOOD PIZZA NEW!	28
MUSSEL SQUID DRIED SHRIMP ONION SHALLOT MOZZARELLA CURRY LEAF	
TRUFFLED BRIE PIZZA 🌿	28
BRIE TRUFFLE CREAM SAUCE ABALONE MUSHROOM MOZZARELLA TRUFFLE OIL ARUGULA	
VEGETARIAN PESTO PIZZA 🌿 NEW!	29
PESTO FETA CHEESE BROCCOLINI CHERRY TOMATO BELL PEPPER ONION OLIVES WALNUT BASIL	



LATE NIGHT SNACKS

Available Fridays, Saturdays & Eve of PH | 10PM - 11:30PM

SPICY SAUTÉED MIXED MUSHROOMS NEW!	8
FRIED CALAMARI WITH 'KEWPIE' WITH YUZU KUSHO MAYO	16
BUFFALO WINGS WITH SAMBAL MAYO	16
CURLY FRIES WITH 2 CHOICES OF TRUFFLE MAYO, CHEESE SAUCE OR SAMBAL MAYO	16
BREADED CHEESE BITES WITH THAI MAYO SAUCE	16
COD BITES NEW! FRIED COD FISH BITES YUZU MAYO NORI FLAKES	25
FRIED CHICKEN BASKET NEW! CHICKEN WINGS KICAP MANIS THAI CHILI MAYO PARMESAN CHEESE	25
KELONG PRAWN & SCALLOP PIZZA KELONG TIGER PRAWNS SCALLOPS TOMATO SAUCE MOZZARELLA CAMERON HIGHLAND CHERRY TOMATOES MASCARPONE PESTO	27
TRUFFLE BRIE PIZZA BRIE TRUFFLE CREAM SAUCE ABALONE MUSHROOM MOZZARELLA TRUFFLE OIL ARUGULA	28