



ALL DAY MENU

DAILY 8AM-4:30PM

CREAMY ABALONE MUSHROOM SOUP 🍄	11
CROUTONS CHIVES TRUFFLE OIL	
ATAS KAYA TOAST 👍 🍄	9
SOURDOUGH BUTTER KAYA GULA MELAKA FRESH COCONUT SOUS VIDE EGG	
EGG CROISSANT 🍄	14
CROISSANT TRUFFLE BUTTER BRIE 2 SOUS VIDE EGGS	
PANDAN CHURROS (5PCS) 🍄	14
CINNAMON SUGAR NUTELLA DIP	
WILDSEED THICK TOAST 👍 🍄	16
MIXED BERRIES CRUSHED PISTACHIO BRIOCHE BUN GREEK YOGHURT PISTACHIO CREAM	
LOADED MAC CHEESE	15
GRATIN OF MACARONI PASTA BACON CHEDDAR CHEESE ADD SMOKED SALMON +3	
BEEF MOUSSAKA	25
WAGYU BEEF MOUSSAKA ZUCCHINI POTATO EGGPLANT PARMESAN CHEESE BÉCHAMEL SAUCE	
CHICKEN PINCHE SANDWICH 🍴	17
SMOKED CHICKEN BREAST BABY CORN PEA SHOOTS AVOCADO JALAPEÑO MAYO	
ROAST BEEF SANDWICH	22
12 HOURS SLOW-ROASTED AUSTRALIAN BEEF EMMENTAL CHEESE SLICE PURPLE SLAW CRISPY CIABATTA WHOLEGRAIN MUSTARD	
TRUFFLE MAYONNAISE CURLY FRIES 🍄	16
CURLY FRIES PARMESAN TRUFFLE MAYO	
CALAMARI	16
BATTERED SQUID RINGS SRIRACHA MAYONNAISE	
SESAME CHICKEN WINGS	16
SESAME SEED COATED WINGS THAI CHILI SESAME MAYO	
WILDSEED SUPERFOOD SALAD 👍	22
SESAME CRUSTED SALMON TATAKI BABY SPINACH BABY KALE BLUEBERRIES STRAWBERRIES WALNUTS ALMONDS CHIA SEEDS CHERRY TOMATOES FETA YOGHURT & SOYA MILK DRESSING	
KALE SALAD 🍄	16
RED & WHITE QUINOA DRIED CRANBERRIES GREEN APPLE ALMONDS BABY KALE CAMERON HIGHLAND CHERRY TOMATOES CITRON VINAIGRETTE	
WILD MUSHROOM SALAD 🍄	18
SAUTÉED WILD MUSHROOMS GRAPES CHERRY TOMATOES PINE NUTS MESCLUN SALAD ORIENTAL SOY VINAIGRETTE	

ALL PRICES ARE SUBJECT TO PREVAILING GOVERNMENT TAXES

👍 CHEF'S RECOMMENDATION 🍴 SPICY 🍄 VEGETARIAN

📷 @WILDSEEDSG 📱 @WILDSEEDSG.SUMMERHOUSE

BREAKFAST

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

BIG PAN BREAKFAST 👍	29
EGGS CHICKEN NUREMBERGER SAUSAGE BACON CAMERON HIGHLAND CHERRY TOMATOES PORTOBELLO MUSHROOMS AUSTRALIAN AVOCADO TOASTED SOURDOUGH CHOICE OF EGGS: SUNNY SIDE UP SOUS VIDE SCRAMBLED	
'BAGEL EGGS BENNY'	18
TOASTED BAGEL 2 SOUS VIDE EGGS DILL HOLLANDAISE SERVED WITH A CHOICE OF SMOKED SALMON OR CRISPY BACON	
SMASHED AVOCADO WITH BACON 👍	19
SMASHED AVOCADO MAPLE GLAZED BACON TOASTED SOURDOUGH MARINATED TOMATOES PEA SHOOTS SAUTÉED ONIONS PUMPKIN SEEDS SUNFLOWER SEEDS YOGHURT DRESSING	
SMASHED AVOCADO WITH MUSHROOM 👍 🍄	19
SMASHED AVOCADO GRILLED PORTOBELLO MUSHROOMS TOASTED SOURDOUGH MARINATED TOMATOES PEA SHOOTS SAUTÉED ONIONS FETA CHEESE YOGHURT DRESSING	

KIDS MENU

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

PANCAKES (2PCS) 🍄	14
MIXED BERRIES MAPLE SYRUP	
MAC & CHEESE 🍄	14
MACARONI CHEDDAR CHEESE SAUCE	
CHICKEN KATSU	14
FRIED CHICKEN THIGH CURLY FRIES	
BOLOGNESE PASTA	14
HOMEMADE WAGYU BOLOGNESE WITH SLOW-COOKED IBERICO PORK COLLAR RAGOUT LINGUINE PARMESAN	
<i>ALL ITEMS SERVED WITH A COMPLIMENTARY PORTION OF FRUITS</i>	
COMPLETE THE MEAL	
KIDS MUSHROOM SOUP	5
APPLE OR ORANGE JUICE	2
CHOCOLATE OR VANILLA ICE CREAM	4

ADD ONS

HALF AVOCADO	4
BACON (3 SLICES)	4
SMOKED SALMON (2 SLICES)	8
ORGANIC BARN EGG	2
CHOICE OF EGG: SUNNY SIDE UP SOUS VIDE SCRAMBLED	
SOURDOUGH TOAST (2 SLICES)	6
BAGEL (1 PC)	4
PLAIN CROISSANT	7
CHICKEN NUREMBERGER SAUSAGE (1 PC)	6

LUNCH

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

TRUFFLED BRIE PIZZA (ALLOW 20 MINUTES) 🍄	28
BRIE OYSTER MUSHROOMS ROCKET TRUFFLE OIL TRUFFLE CREAM SAUCE	
KELONG PRAWN & SCALLOP PIZZA (ALLOW 20 MINUTES)	27
KELONG TIGER PRAWNS AND SCALLOPS MOZZARELLA MASCARPONE CAMERON HIGHLAND CHERRY TOMATOES PESTO	
SMOKED PORK PIZZA (ALLOW 20 MINUTES)	27
SMOKED PORK COLLAR PINEAPPLE BITS MOZZARELLA TOMATO SAUCE SRIRACHA MAYO	
SMOKED DUCK PIZZA (ALLOW 20 MINUTES)	29
SMOKED DUCK BREAST KIMCHI FRIED KALE GOCHUJANG	
GARDEN PESTO ORECCHIETTE 🍄	26
ORECCHIETTE BABY CORN ASPARAGUS BURRATA CHEESE PINE NUTS PARMESAN BASIL PESTO	
MUSSEL AND CLAM VONGOLE	26
LINGUINE LIVE VENUS CLAMS MUSSELS BIRD'S EYE CHILLI GARLIC ITALIAN PARSLEY WHITE WINE	
TEMPURA WAGYU & PORK RAGOUT LINGUINE	26
HOMEMADE WAGYU BOLOGNESE WITH SLOW COOKED IBERICO PORK COLLAR RAGOUT TEMPURA BITS PARMESAN SPRING ONION	
TRUFFLE CARBONARA	26
BACON ONSEN EGG PARSLEY CREAMY PARMESAN SAUCE	
SOFT-SHELL CHILLI CRAB LINGUINE 👍 🍴	29
FRIED SOFT SHELL CRAB CRAB MEAT CAMERON HIGHLAND CHERRY TOMATOES CHILLI CRAB SAUCE	
FALAFEL PITA 🍄	22
FALAFEL JAPANESE CUCUMBER SUNDRIED TOMATOES ONIONS SUMAC MESCLUN SALAD SALTED YOGURT	
WAGYU BEEF BURGER 👍	29
HONEY OAT BURGER BUN WAGYU BEEF PATTY MS8 CHEDDAR CHEESE ROMA TOMATOES BACON ARUGULA BUTTERHEAD LETTUCE CURLY FRIES SMOKED TRUFFLE MAYONNAISE	
PULLED PORK BURGER 🍴	26
BRIOCHE BUN BBQ PULLED PORK COLESLAW LETTUCE PICKLED CHARRED CUCUMBER CURLY FRIES MUSTARD	
KATSU BURGER	26
BRIOCHE BUN CHICKEN KATSU RED CABBAGE SLAW BUTTERHEAD LETTUCE CURLY FRIES SRIRACHA MAYONNAISE	
ROASTED CHICKEN LEG	28
SOY-MARINATED CHICKEN LEG QUINOA GRILLED BROCCOLINI	
GRILLED SEA BASS FILLET (ALLOW 15 MINUTES)	29
BROCCOLINI POTATOES SEAWEEED BEURRE BLANC	

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



AFTERNOON TEA SET

58

AVAILABLE DAILY FROM 2PM TO 4:30PM
GOOD FOR 2 TO SHARE
WAITING TIME 15 MINS | SUBJECT TO AVAILABILITY

CHOICE OF 2 COFFEE OR TEA

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

SAVOURIES

MUSHROOM TARTLET

MIXED WILD MUSHROOMS | FETA CHEESE
EXTRA VIRGIN OLIVE OIL CAVIAR

SATAY CHICKEN CROISSANT

LOCAL SPICED MARINATED CHICKEN | RED ONION
SLICED CUCUMBER | SATAY SAUCE

CHILI CRAB KUEH PIE TEE

CRAB MEAT | CHILI CRAB SAUCE

SWEETS

WHITE CHOCOLATE CRÉMEUX WITH RASPBERRY COMPOTE
BUTTERY SCONE WITH LEMON CURD AND HONEY-WHIPPED BUTTER
BLUEBERRY ALMOND TART WITH BLUEBERRY MASCARPONE
PEACH AND LYCHEE VANILLA CAKE
SALTED CARAMEL MACARON

CROFFLE FACTORY

WAITING TIME 15 MINS

16

AVAILABLE DAILY FROM 8:30AM TO 4:30PM

'KIT KAT' CROFFLE

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

OREO CROFFLE

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

SEASONAL BERRIES YOGHURT CROFFLE

BERRIES | HONEY | GRANOLA
YOGHURT OR FRENCH VANILLA BEAN ICE CREAM

SWEET TREATS

SUBJECT TO AVAILABILITY. PLEASE REFER TO COUNTER

WILDSEED'S BANANA LOAF	6.5
LEMONY POUND CAKE	6.5
VALHONA CHOCOLATE BROWNIE	6.5
BASQUE CHEESECAKE	8
ONDEH ONDEH CAKE	14
CITRUS EARL GREY DELIGHT	12
'WILD' CARROT CAKE	12
ENCHANTED PISTACHIO & PEAR GARDEN CAKE	14
STRAWBERRY SHORTCAKE	14
VALRHONA CHOCOLATE LUXE	14

PREMIUM ICE CREAM

4.5

BELGIUM CHOCOLATE
FRENCH VANILLA BEAN

COFFEE

SOY / ALMOND / OAT MILK +1 | ESPRESSO SHOT +1 | ICED +1

ESPRESSO		4	CARAMEL LATTE		6.5
MACCHIATO		4.5	HAZELNUT LATTE		6.5
LONG BLACK		5	VANILLA LATTE		6.5
PICCOLO		5	CHAI LATTE		6.5
FLAT WHITE		6	MATCHA LATTE		6.5
CAFÉ LATTE		6	HOJICHA LATTE		6.5
CAPPUCCINO		6	HOT CHOCOLATE		6.5
CAFÉ MOCHA		6.5	BABYCINO		5
AFFOGATO		7			

WITH VANILLA ICE CREAM

TEA

UNSWEETENED ICED TEA	6
PASSIONFRUIT ICE TEA (SINGLE TWIN)	7.5 12
POT OF TEA	8
BRITISH BREAKFAST EARL GREY LAVENDER COBA CABANA PEARL OF THE ORIENT CHAMOMILE DREAM	
SIGNATURE BLOOMING TEA	10
COLD BREW SPARKLING TEA	8.5
EARL GREY LAVENDER WITH STRAWBERRY PEARL OF THE ORIENT WITH LYCHEE CHAMOMILE DREAM WITH APPLE	

SMOOTHIES & MILKSHAKES

*STRAWBERRY YOGHURT SMOOTHIE *CONTAINS DAIRY	8
STRAWBERRY YOGHURT MILK	
*MANGO YOGHURT SMOOTHIE	8
MANGO YOGHURT MILK	
APPLE MINT SMOOTHIE	8
LIME JUICE APPLE MINT GRENADINE	
VANILLA SHAKE	8
VANILLA SYRUP VANILLA POWDER MILK	
*CHOCOLATE SHAKE	8
MILK CHOCOLATE MIX CHOCOLATE CHIP	
*AVOCADO SHAKE	9.5
AVOCADO GULA MELAKA MILK	
VIOLET SUNRISE SMOOTHIE	10
CRANBERRY JUICE DRAGONFRUIT PINEAPPLE RASPBERRY	

FRESH JUICES

APPLE / ORANGE / CALAMANSI	8
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OTHER BEVERAGES

COKE / COKE LIGHT / SPRITE / GINGER ALE	6
ISOTONIC DRINK (HOUSE-MADE)	8.5
EVIAN STILL WATER (750ML)	9
EVIAN SPARKLING WATER(750ML)	9

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BAR

ON TAP

EDELWEISS WHEAT BEER (500ML)	13
HEINEKEN (500ML)	14
TIGER CRYSTAL (500ML)	14
GUINNESS DRAUGHT (500ML)	16
ERDINGER WEISSBIER (500ML)	17

BOTTLED BEERS

CORONA EXTRA (300ML)	14
ASAHI DRY (300ML)	14
KRONENBOURG 1664 BLANC (300ML)	14

WHITE WINE

GIESEN SAU BLANC	13
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RED WINE

MONTES LIMITED SELECTION PINOT NOIR	13
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SPARKLING

ZONIN PROSECCO	13
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SIGNATURE COCKTAILS

18

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 WATER L

SUMMER BERRIES

RASPBERRY | STRAWBERRY | BLACKCURRANT | SODA WATER

