



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

 @WILDSEEDSG  WILDSEEDCAFE.SG





BREAKFAST BOOST

set menu

ALL SETS
AT \$12++

SUNNY SIDERS FOR EARLY RISERS

Available on weekdays except PH | 8AM - 11AM

Choice of Long Black/Black Tea

Add on \$1 for Milk or Ice



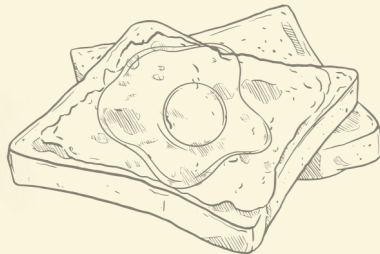
Add \$3++

CROISSANT EGGS BENNY

Toasted Sesame Bagel | Sous Vide Egg
Hollandaise | Arugula | Baby Radish

*With choice of Smoked Salmon or Streaky Bacon

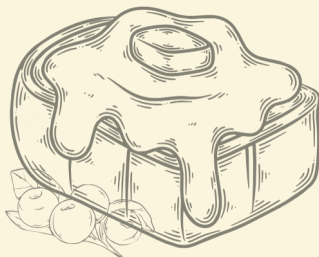
OR



ATAS KAYA TOAST

Sourdough | Sous Vide Egg
Fresh Grated Coconut | Kaya
Butter | Gula Melaka

OR



FRENCH TOAST

Free Range Egg Wash | Banana
Mixed Berries | Brioche Toast
Maple Syrup



2-COURSE SET LUNCH MENU

11AM - 3PM | \$30++ PER PAX
AVAILABLE ON WEEKDAYS EXCEPT PH

SERVED WITH LONG BLACK OR TEA
+\$1 FOR ICE

STARTER

CHOICE OF:

MUSHROOM SALAD (V)

SAUTÉED MIXED MUSHROOMS | LOCALLY FARMED MESCLUN SALAD
GRAPES | CHERRY TOMATOES | PINE NUTS | ORIENTAL SOY DRESSING

SOUP OF THE DAY (V)

WITH GARLIC TOAST

MAINS

CHOICE OF:

ANGUS STEAK

ANGUS SIRLOIN | MASHED POTATO
BABY CARROTS | BLACK PEPPER SAUCE

HAR JEONG CHICKEN BURGER

PRAWN PASTE MARINATED CHICKEN LEG | ONION RINGS
KALE | ROMA TOMATOES | SESAME BRIOCHE BUN
CURLY FRIES | SAMBAL MAYONNAISE

DUCK CONFIT

CRISPY ASIAN MARINADE DUCK CONFIT | MASHED POTATO MESCLUN
MIXED SALAD WITH BALSAMIC CREAM | CRANBERRY SAUCE

GARDEN AGLIO OLIO (V)

ASPARAGUS | BABY CORN | OYSTER MUSHROOMS
CHERRY TOMATOES | GARLIC | LINGUINE | CHILI OIL

ADD ONS

SOY MILK PANNA COTTA

MIXED BERRIES | GULA MELAKA
+\$4

CAKE OF THE DAY

+\$8



GLOW RECIPE

Mum in Bloom

Mother's Day Afternoon Tea

Available 1 to 31 May 2026

\$68⁺⁺ | Serves 2 Pax

Choice of Coffee or Blooming Tea

Savouries

Atlantic Salmon & Avocado Mousseline

Sashimi Salmon | Avocado Mousse | Ruby Beetroot Shell | Avruga Caviar

Golden Turmeric Chicken Petite Croissant

Roasted Turmeric Chicken | Tuscan Kale | Cherry Tomatoes | Butter Croissant

Spiced Mackerel Otah & Quinoa Croquette

Spiced Mackerel Otah | Crispy Quinoa Coating

Roma Tomato & Ricotta Artisanal Bruschetta

Roma Tomato | Red Onion | Whipped Ricotta | Basil Pesto | Black Olive Dust

Sweets

Sun-Dried Cranberry & Citrus Scone

Cranberry Scone | Orange Marmalade Whipped Butter

Pistachio & Black Cherry Frangipane Tart

Almond Frangipane | Black Cherry Confit | Sicilian Pistachio Cream

Tropical Mango & Passionfruit Entremet

Coconut Financier | Passionfruit Curd | Mango-Passionfruit Mousse

Floral Rose & Lychee Macaron

Rose Buttercream | Lychee Confit

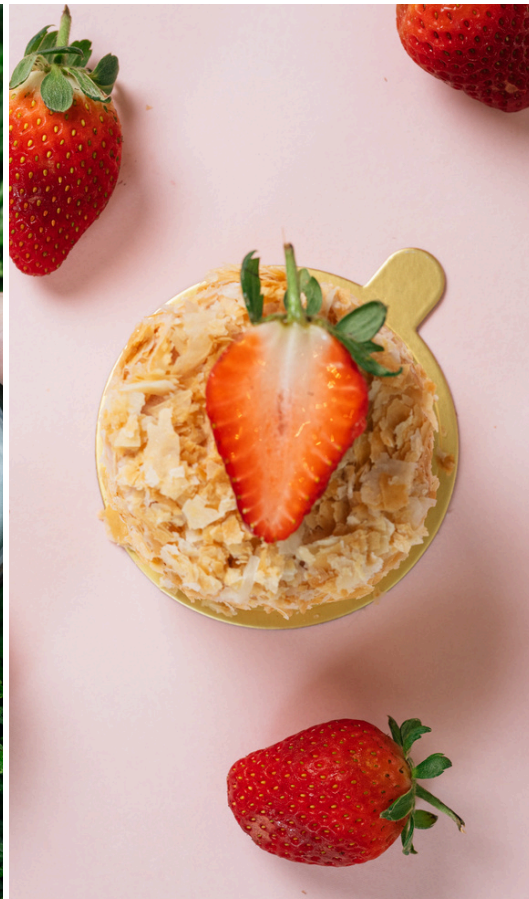
Salted Caramel Cremeux Petite Shooter

Caramel Cremeux | White Chocolate Chantilly

Kindly inform us about your dietary requirements and/or food allergies upon ordering.
All prices are subject to 10% service charge & prevailing government taxes.

SIGNATURE ITEMS

THE MOST-LOVED PICKS, MADE TO SATISFY





THE ALKAFF MANSION SPECIALS

A MODERN CAFÉ FARE WITH A SPANISH TWIST

SPATCHCOCK CHICKEN (ALLOW 20 MINUTES) | 25 🇪🇸

FREE RANGE CORN-FED SPATCHCOCK POULET | HERBS DE PROVENCE
SUMAC SPICE | ROASTED BUTTERNUT | MESCLUN SALAD | GARLIC AIOLI

NIKUVEGE BURGER | 28 🌱

JAPANESE SOY CREAM PATTY | ONION RINGS | CHEDDAR CHEESE | KALE
ROMA TOMATOES | SESAME BRIOCHE BUN | CURLY FRIES | BBQ SAUCE

HONEY PORK RIBS | 32 🍷 🐷

12 HOURS SLOW COOKED BACK RIBS | ROSEMARY | CURLY FRIES
WHITE CORN | HONEY GLAZE

CREAMY PRAWN PASTA | 28 🍷

TIGER PRAWNS | GARLIC CREAM | TOASTED BREADCRUMBS | SPAGHETTI

TRUFFLE MUSHROOM BACON THICK TOAST | 20 🍷 🐷

THICK CUT BACON CUBES | SAUTEED WILD MUSHROOMS | POACHED EGG
TRUFFLE PASTE | TOASTED BRIOCHE TOAST

ALL-DAY MENU

DAILY 8AM-4:30PM



ATAS KAYA TOAST | 10

SOURDOUGH | BUTTER | KAYA | GULA MELAKA
GRATED COCONUT | SOUS VIDE EGG

HAM & EGG CROISSANT | 17

KUROBUTA HAM | SCRAMBLED EGG | BUTTER CROISSANT | KALE
ROMA TOMATOES | JALAPEÑO MAYONAISE

LOADED MAC & CHEESE | 16

MACARONI | BACON | MOZZERELLA CHEESE | CHEDDAR CHEESE SAUCE

PULLED BEEF SANDWICH | 23

12 HOURS SLOW COOKED AUSTRALIAN ANGUS | PURPLE SLAW
CRISPY CIABATTA | SPINACH | EMMENTAL CHEESE
WHOLEGRAIN MUSTARD

TRUFFLE MUSHROOM BACON THICK TOAST | 20

THICK CUT BACON CUBES | SAUTEED WILD MUSHROOMS | POACHED EGG
TRUFFLE PASTE | TOASTED BRIOCHE TOAST

LOADED CHIPS | 20

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





DUTCH PANCAKES

DAILY 8AM-4:30PM

MIXED FRUITS | 14

MIXED FRESH BERRIES | BANANA | WHIPPED CREAM | MAPLE SYRUP

STRAWBERRIES RICOTTA CHEESE | 17

CREAMY RICOTTA CHEESE | GREEK YOGHURT | HONEY
TOASTED ALMOND FLAKES

SMOKED SALMON | 18

MASCARPONE CHEESE | BIQUINHO PEPPERS | SMOKED SALMON

TRUFFLE MUSHROOM BACON | 18

THICK CUT BACON CUBES | TRUFFLE PASTE | WILD MUSHROOMS

BREAKFAST

EVE OF PH / WEEKDAY 8AM-11AM

PH / WEEKEND 8AM-3:30PM



BIG PAN BREAKFAST | 30 🍷

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

*VEGETARIAN OPTION AVAILABLE: NIKUVEGE SOY CREAM PATTY WILL BE SERVED INSTEAD OF SAUSAGES

EGGS BENNY CROISSANT TOAST | 19

CROISSANT TOAST | 2 SOUS VIDE EGGS | ARUGULA
BABY RADISH | PINE NUTS | HOLLANDAISE SAUCE
CHOICE OF: SMOKED SALMON (+2) OR STREAKY BACON

FULLY LOADED AVOCADO TOAST | 30 🍷 🐷

SMASHED AVOCADO | GRILLED PRAWNS | SMOKED SALMON | STREAKY BACON
WILD MUSHROOMS | MARINATED CAMERON HIGHLAND CHERRY TOMATOES | PUMPKIN SEEDS
ROASTED PUMPKIN | SUNFLOWER SEEDS | SOURDOUGH | YOGHURT DRESSING

SIMPLY AVOCADO TOAST | 15 🌱

SMASHED AVOCADO | MARINATED CAMERON HIGHLAND CHERRY TOMATOES
ROASTED PUMPKIN | PEA SPROUTS | PUMPKIN SEEDS | SUNFLOWER SEEDS
SOURDOUGH | YOGHURT DRESSING

ADD ONS

WILD MUSHROOMS +4.5 | STREAKY BACON (3 PCS) +4
SMOKED SALMON (3 PCS) +8 | GRILLED TIGER PRAWNS (3 PCS) +8



PASTAS

DAILY 11AM-3:30PM

GARDEN PESTO ORECCHIETTE | 27 🌿

ORECCHIETTE | BABY CORN | ASPARAGUS | BURRATA CHEESE
PINE NUTS | PARMESAN | BASIL PESTO

TEMPURA WAGYU & PORK BOLOGNESE | 26 🐷 🐮

HOUSEMADE WAGYU BOLOGNESE WITH SLOW COOKED IBERICO
PORK COLLAR RAGOUT | TEMPURA BITS | PARMESAN

TRUFFLE CARBONARA | 27 🐷

BACON | SOUS VIDE EGG | CREAMY TRUFFLE PARMESAN SAUCE

SOFT-SHELL CHILLI CRAB LINGUINE | 30 👍 🌶️

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

CREAMY PRAWN PASTA | 28 👍

TIGER PRAWNS | GARLIC CREAM | TOASTED BREADCRUMBS | SPAGHETTI



LUNCH

DAILY 11AM-3:30PM

SPATCHCOCK CHICKEN (ALLOW 20 MINUTES) | 25 🇪🇸

HERBS DE PROVENCE | SUMAC SPICE | ROASTED BUTTERNUT
MESCLUN SALAD | GARLIC AIOLI

GRILLED SEA BASS FILLET | 30

BROCCOLINI | POTATOES | BABY CARROTS | SEAWED BEURRE BLANC

SLOW-COOKED ANGUS BEEF CHEEK | 31 🐮 🇪🇸

BRAISED ANGUS BEEF CHEEKS IN RED WINE | MASHED POTATO
BABY CARROTS | CAPERS SALSA | BEEF JUS

HONEY PORK RIBS | 32 👍 🐷

12 HOURS SLOW COOKED BACK RIBS | ROSEMARY | CURLY FRIES
WHITE CORN | HONEY GLAZE

WAGYU BEEF BURGER | 31 🐮

HONEY OAT BURGER BUN | WAGYU BEEF PATTY MS8 | CHEDDAR CHEESE
ROMA TOMATOES | BACON | ARUGULA | KALE | CURLY FRIES
SMOKED TRUFFLE MAYONNAISE | HOUSE SALAD
ADD ON GLUTEN FREE BURGER +5

HAR JEONG CHICKEN BURGER | 25

PRAWN PASTE MARINATED CHICKEN LEG | SESAME BRIOCHE BUN | ONION RINGS
KALE | ROMA TOMATOES | CURLEY FRIES | SAMBAL MAYONNAISE

NIKUVEGE BURGER | 28 🌱

JAPANESE SOY CREAM PATTY | ONION RINGS | CHEDDAR CHEESE | KALE
ROMA TOMATOES | SESAME BRIOCHE BUN | CURLY FRIES | BBQ SAUCE



SIDES - SOUP - SALAD

DAILY 8AM - 4:30PM

CREAMY ABALONE MUSHROOM SOUP | 11 🌿

SOURDOUGH | CHIVES | TRUFFLE OIL

TRUFFLE MAYONNAISE CURLY FRIES | 16 🌿

CURLY FRIES | PARMESAN | TRUFFLE MAYO

CRISPY SPICED SQUID | 18

CRISPY SQUID | LEMON WEDGE | SAMBAL MAYONNAISE

SESAME CHICKEN WINGS (6 PCS) | 16

SESAME SEED COATED WINGS | THAI CHILI SESAME MAYO

WILDSEED SUPERFOOD SALAD | 25

SESAME CRUSTED SALMON TATAKI | BABY SPINACH | BABY KALE
MORINGA BLUEBERRIES | STRAWBERRIES | CANDIED WALNUTS | ALMONDS FLAKES
CHERRY TOMATOES | FETA | YOGHURT & SOY MILK DRESSING



KIDS MENU

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

PANCAKES (2PCS) | 14 🌱
MIXED BERRIES | MAPLE SYRUP

MAC & CHEESE | 14 🌱
MACARONI | CHEDDAR CHEESE SAUCE

CHICKEN NUGGETS | 14
CHICKEN NUGGETS | WHITE CORN

CHICKEN BURGER | 14
HOUSEMADE CHICKEN PATTY | TOMATO SLICE
LETTUCE | MINI SESAME BUN | CURLY FRIES
KETCHUP

ADD ONS

HALF AVOCADO +4 | BACON (3 SLICES) +4
SOURDOUGH TOAST (1 SLICE) +4
PLAIN CROISSANT +7 | GLUTEN FREE BUN +8
SMOKED SALMON (3 SLICES) +8
SOUS VIDE ORGANIC BARN EGG +2
SMOKED CHICKEN BOCKWURST +6.5
WHITE CORN (3 PCS) +3



DESSERTS

'KIT KAT' CROFFLE | 17

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

SEASONAL BERRIES YOGHURT CROFFLE | 17

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

FRENCH VANILLA BEAN ICE CREAM | 4.5

SERVED WITH WAFER BISCUIT

WILDSEED PASTRIES

OUR SIGNATURE BAKES, CRAFTED FOR JOY



BLACK SESAME PETITE CAKE | 11

COCOA PETITE CAKE | 12

STRAWBERRY SHORTCAKE PETITE CAKE | 12

BASQUE BURNT CHEESECAKE | 8

COFFEE WALNUT POUND CAKE | 9.5

LEMON LAVENDER POUND CAKE | 9.5

PANDAN KAYA MUFFIN | 6

EARL GREY BANANA MUFFIN | 6

MATCHA PISTACHIO COOKIE | 6

NUTTY OATMEAL COOKIE | 4.5

VALRHONA CHOCOLATE BROWNIE | 7.5

ADD ON FRENCH VANILLA BEAN ICE CREAM +4



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

AFFOGATO | 7.5
WITH VANILLA ICE CREAM

MATCHA LATTE | 7

HOJICHA LATTE | 7

HOT CHOCOLATE | 7

BABYCINO | 5.5

SIGNATURE LATTE SERIES

WILDFLOWER LATTE | 7

HIBISCUS RASPBERRY LATTE | 7

ORANGE BLOSSOM LATTE | 7

GULA MELAKA COCONUT LATTE | 7

BLUEBERRY LAVENDER LATTE | 7

BLOOMING TEA

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

SOY / ALMOND / OAT MILK +1.5 | ESPRESSO SHOT +1.5 | ICED +1
VANILLA / HAZELNUT / CARAMEL +1.5

OTHER BEVERAGES

NON-ALCOHOLIC



TEA

POT OF TEA | 9

BRITISH BREAKFAST
EARL GREY LAVENDER
CHAMOMILE DREAM
MARRAKESH MINT
PEARL OF THE ORIENT

WILDSEED SIGNATURE TEA | 10

MELON GREEN TEA | PANDAN | ROSE PETALS
BUTTERFLY PEA FLOWER

UNSWEETENED ICED TEA | 7

COLD BREW SPARKLING TEA | 10

EARL GREY LAVENDER WITH STRAWBERRY
PEARL OF THE ORIENT WITH LYCHEE
OSMANTHUS SENCHA WITH PASSIONFRUIT

FRESH JUICES

GREEN APPLE / ORANGE / CALAMANSI | 9

CARBONATED DRINKS

COKE / COKE LIGHT / SPRITE / GINGER ALE | 7

BOTTLED WATER

EVIAN STILL / SPARKLING WATER (750ML) | 9

SMOOTHIES & MILKSHAKES

STRAWBERRY YOGHURT SMOOTHIE | 9

STRAWBERRY | YOGHURT | MILK

MANGO YOGHURT SMOOTHIE | 9

MANGO | YOGHURT | MILK

APPLE MINT SMOOTHIE | 9

LIME | GREEN APPLE | MINT

VIOLET SUNRISE SMOOTHIE | 11

CRANBERRY | PINEAPPLE | RASPBERRY
RED DRAGONFRUIT

CHOCOLATE SHAKE | 10

CHOCOLATE | VANILLA | MILK | CHOCOLATE CHIP

AVOCADO SHAKE | 11

AVOCADO | GULA MELAKA
MILK | COCONUT FLAKES

MOCKTAILS

SUN-KISSED | 14

PINEAPPLE | MANGO | THYME | SODA

ALKAFF TROPICS | 14

CRANBERRY | LIME | PASSIONFRUIT
BLUE CURAÇAO | SODA

CITRUS TWIST | 14

ORANGE | GRAPEFRUIT | LIME | SODA

VIRGIN BIRD OF PARADISE | 14

LIME | CRANBERRY | LYCHEE | SODA

SUMMER BERRIES | 14

RASPBERRY | STRAWBERRY
BLACKCURRANT | LEMON | SODA

OTHER BEVERAGES

ALCOHOLIC



BEERS

BOTTLED BEERS

- CORONA EXTRA (300ML) | 15
- ASAHI DRY (300ML) | 15
- KIRIN INCHIBAN (300ML) | 15

PINTS

- TIGER (500ML) | 18
- HEINEKEN (500ML) | 18
- ESTRELLA (500ML) | 20

SIGNATURE COCKTAILS

VIOLET HOUR | 20

WHISKEY | LEMON | LAVENDER | EGG WHITE

STRAWBERRY SPRITZ | 20

GIN | STRAWBERRY | LIME | TONIC

ROSEY MOJITO | 20

RUM | CUCUMBER | ROSÉ | LIME | MINT | SODA

FLORAL MARTINI | 20

GIN | ELDERFLOWER LIQUEUR
DRY VERMOUTH | ROSÉ

MIMOSA BLUSH | 20

CAVA | RASPBERRY | ORANGE

SUMMER WHEEL | 20

VODKA | TRIPLE SEC | BLUE CURAÇAO
LEMON | LIME | ORANGE

SANGRIA

WHITE SANGRIA

CHARDONNAY | RUM
GREEN APPLE | PEACH | LIME

ROSÉ SANGRIA

ROSÉ | VODKA | PINEAPPLE
STRAWBERRY | LEMON

GLS | DECANTER
150ML | 900ML (2-3 PAX)

20 | 58

20 | 58

WINES

GLS | BTL
150ML | 750ML

WHITE WINE

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

CLOUDY BAY SAUVIGNON BLANC 24 | 118
(MARLBOROUGH, NEW ZEALAND)

WHISPERING ANGEL COTES DE
PROVENCE ROSÉ 24 | 118
(FRANCE)

RED WINE

PIRRAMIMMA STOCK'S HILL SHIRAZ 21 | 100
(MCLAREN VALE, AUSTRALIA)

TERRAZAS MALBEC RESERVA 21 | 100
(MENDOZA, ARGENTINA)

TORRES GRAN CORONAS RESERVA
CABERNET SAUVIGNON 24 | 118
(PENEDES, SPAIN)

SPARKLING WINE

CASTELLBLANC CAVA BRUT 19 | 110
(SPAIN)

CHANDON GARDEN SPRITZ 22 | 105
(MENDOZA, ARGENTINA)