Wildseed CAFÉ

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

@WILDSEEDSG WILDSEEDCAFE.SG

Wildseed

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

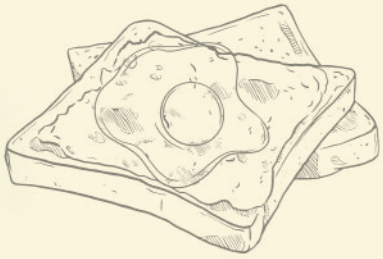
Add $3++

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

Wildseed CAFÉ

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 | BABY POTATOES
BABY CARROTS | SCALLION SAUCE

HAR JEONG CHICKEN BURGER

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

SALMON STEAK

NORWEGIAN SALMON | BABY POTATOES
FENNEL SALAD | DILL CREAM SAUCE

GARDEN AGLIO OLIO (V)

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

ADD ONS

CHOICE OF:

SOY MILK PANNA COTTA

MIXED BERRIES | GULA MELAKA
+$6

CAKE OF THE DAY

POUND CAKE +$4 | PETITE CAKE +$8

Wildseed CAFÉ

PAWS, PLAY, PITSTOP

CIRCUIT DE JARDIN

A RACED-THEMED AFTERNOON TEA

Available 1 - 31 October 2026 | 34^{++} per pax (Min 2 pax)

Choice of 1 Coffee or Tea

Add-on sparkling wine at 8^{++} per glass

SAVOURIES

Prawn Croquette
Tiger Prawn | Béchamel | Toasted Breadcrumbs| Aioli

Duck Rillette Tartlet
Confit Pulled Duck | Mille-feuille Tart Shell

Salmon Mousse Charcoal Tart
Smoked Salmon Mascarpone Mousse | Caviar

Tomato Bruschetta
Roma Tomatoes| Red Onion | Balsamic Cream

SWEETS

Almond Olive Oil Cake
Orange Blossom Cream | Candied Orange

Lemon Elderflower Tart
Lemon Curd | Elderflower Ganache

Honey Lavender Madeleine
White Chocolate| Lavender

Tiramisu Opera Slice
Coffee Ganache | Mascarpone Cream | Coffee Sponge

Chocolate Hazelnut Gâteaux
Chocolate Cremeux | Chocolate Ganache | Hazelnut Praline

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

GRILLED PORK RACK (280G) | 28
HERB RUB | MASHED POTATO | HOUSE SALAD

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

CHEF'S RECOMMENDATION VEGETARIAN SPICY CONTAINS PORK CONTAINS BEEF SPANISH INFLUENCE

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

CHEF'S RECOMMENDATION VEGETARIAN SPICY CONTAINS PORK CONTAINS BEEF SPANISH INFLUENCE

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

BULGOGI IBERICO PORK SANDWICH | 25
SAUTEED MARINATED IBERICO PORK SLICES WITH ONION
CHEDDAR CHEESE | SLICED TOMATO | FRIED EGG
ARTISANAL CIABATTA | POTATO CHIPS

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

CHEF'S RECOMMENDATION VEGETARIAN SPICY CONTAINS PORK CONTAINS BEEF SPANISH INFLUENCE

Dutch Pancakes

DAILY 8AM–4:30PM

MIXED FRUITS | 14
MIXED FRESH BERRIES | BANANA | WHIPPED CREAM | MAPLE SYRUP

SMOKED SALMON | 18
MASCARPONE CHEESE | BIQUINHO PEPPERS | SMOKED SALMON

TRUFFLE MUSHROOM BACON | 18
THICK CUT BACON CUBES | TRUFFLE PASTE | WILD MUSHROOMS

HAR JEONG CHICKEN | 22
CRISPY PRAWN PASTE MARINATED CHICKEN THIGH | PURPLE SLAW | ONION RINGS

CHEF'S RECOMMENDATION VEGETARIAN SPICY CONTAINS PORK CONTAINS BEEF SPANISH INFLUENCE

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

CHEF'S RECOMMENDATION VEGETARIAN SPICY CONTAINS PORK CONTAINS BEEF SPANISH INFLUENCE

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
BROCOLLINI | POTATOES | BABY CARROTS | SEAWEED BEURRE BLANC

SLOW-COOKED ANGUS BEEF CHEEK | 31
BRAISED ANGUS BEEF CHEEKS IN RED WINE | MASHED POTATO
BABY CARROTS | CAPERS SALSA | BEEF JUS

GRILLED PORK RACK | 28
HERB RUB | MASHED POTATO | HOUSE SALAD

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

NIKUVEGE BURGER | 28
JAPANESE SOY CREAM PATTY | ONION RINGS | CHEDDAR CHEESE | KALE
ROMA TOMATOES | SESAME BRIOCHE BUN | CURLY FRIES | BBQ SAUCE

CHEF'S RECOMMENDATION · VEGETARIAN · SPICY · CONTAINS PORK · CONTAINS BEEF · SPANISH INFLUENCE

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

CHEF'S RECOMMENDATION VEGETARIAN SPICY CONTAINS PORK CONTAINS BEEF SPANISH INFLUENCE

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

CHEF'S RECOMMENDATION VEGETARIAN SPICY CONTAINS PORK CONTAINS BEEF SPANISH INFLUENCE

Desserts & Pastries

OUR SIGNATURE BAKES, CRAFTED FOR JOY

FRENCH VANILLA BEAN ICE CREAM | 4.5
SERVED WITH WAFER BISCUIT

BLACK SESAME PETITE CAKE | 11
COCOA PETITE CAKE | 12
STRAWBERRY SHORTCAKE PETITE CAKE | 12
COFFEE WALNUT POUND CAKE | 9.5
LEMON LAVENDER POUND CAKE | 9.5
BASQUE BURNT CHEESECAKE | 8

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

CHEF'S RECOMMENDATION VEGETARIAN SPICY CONTAINS PORK CONTAINS BEEF SPANISH INFLUENCE

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
GUINNESS (500ML) | 20
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

	GLS | DECANTER 150ML | 900ML (2-3 PAX)
WHITE SANGRIA CHARDONNAY | RUM GREEN APPLE | PEACH | LIME	**20 | 58**
ROSÉ SANGRIA ROSÉ | VODKA | PINEAPPLE STRAWBERRY | LEMON	**20 | 58**

WINES

	GLS | BTL 150ML | 750ML
WHITE WINE	
PIRRAMIMMA FRENCH OAK CHARDONNAY (MCLAREN VALE, AUSTRALIA)	**20 | 98**
CLOUDY BAY SAUVIGNON BLANC (MARLBOROUGH, NEW ZEALAND)	**24 | 118**
WHISPERING ANGEL COTES DE PROVENCE ROSÉ (FRANCE)	**24 | 118**
RED WINE	
PIRRAMIMMA STOCK'S HILL SHIRAZ (MCLAREN VALE, AUSTRALIA)	**21 | 100**
TERRAZAS MALBEC RESERVA (MENDOZA, ARGENTINA)	**21 | 100**
TORRES GRAN CORONAS RESERVA CABERNET SAUVIGNON (PENEDES, SPAIN)	**24 | 118**
SPARKLING WINE	
CASTELLBLANC CAVA BRUT (SPAIN)	**19 | 110**
CHANDON GARDEN SPRITZ (MENDOZA, ARGENTINA)	**22 | 105**