

GREENS

Seed's Caesar	80
Our signature caesar salad of baby romaine with poached egg, pangrillata, parmesan, and croutons	
+ add grilled chicken	30
Green Hummus	110
Green hummus salad with chickpea fritter, pickled beetroot, halloumi cheese and seed dukkah crisps, in French dressing	
Warm Vegetables	85
Roasted pumpkin, ube, and carrots mixed in mesclun salad with French dressing and feta cheese	

BREKKIE ALL DAY

Gut-Clean	75
Greek yogurt with blended banana and peanut butter, topped with smoked granola and seasonal fruits	
Smashed Avocado Toast	60
Smashed avocado on sourdough toast, with corn miso puree and furikake	
Quinoa Fried 'Rice'	80
Stir-fried quinoa rice with vegetables and sunny side up egg	
Kale On Eggs	90
Kale on sunflower seed puree, poached egg, and our multi-seed bread made of flax, pumpkin, sunflower seeds and oats	
Mexican Chicken & Waffle	95
Crispy fried chicken with peri peri hollandaise sauce, topped with poached eggs	
Hefty Breakfast	130
Scrambled eggs, wild mushrooms, bacon and potato rosti	
Breakfast Wrap	120
Scrambled eggs, bacon, beans, avocado and cheese wrapped in flour tortilla	
Mixed Berries Pancakes	80
Fluffy pancakes with berries compote, meringue, passionfruit and pineapple custard	
Nutella Pancakes	90
Fluffy pancakes with chocolate nutella sauce and caramelized banana	

Prices do not include tax and services

SOMETHING HEAVY

Served from 11AM onwards

Fried Mac N' Cheese Balls	65
Cheesy macaroni balls fried in thyme bread crumbs	
Ragu Linguine	95
Spicy linguine with beef cheek and pork neck ragu in red wine napoli sauce	
Creamy Truffled Carbonara	110
Scrumptious spaghetti carbonara with wild truffle mushroom and bacon bits	
Garlic Aglio E Olio	90
Spaghetti aglio e olio with mushroom, garlic confit, garlic crumbs and bonito powder	
Umami Beef Cheek	170
8-hour slow cooked beef cheek in umami butter jus served with mashed potato, broccoli and onions	
Truffled Chicken	140
Grilled chicken with wild truffle forest mushroom sauce served on potato rosti	
Stuffed Crispy Salmon	150
Pan-seared Norwegian salmon stuffed with creamed spinach, served with garlic mashed potatoes and green peas puree	

SWEET ENDINGS

Miko's Lava Ube	60
Melting purple lava ube cake with vanilla vodka sauce and ube crumbs	
+ add vanilla ice cream scoop	20
Sticky Date Pudding	60
Irresistible date pudding with burnt white chocolate sauce and coffee crumbs	
+ add vanilla ice cream scoop	20
Refreshing Sorbet	50
Light and refreshing sorbet to clean your palate with the choice of: Lemon, Passionfruit	
Gotta Have The Banana Bread	38
Seed's secret recipe to accompany your coffee	
Guntur's Carrot Cake	45
Moist and easy carrot cake	

KIDS MENU

Mac N' Cheese	55
Spaghetti Bolognaise	55
Chocolate Pancakes	50

SIDE DISHES

Truffle Fries	50
Baby Potatoes	38
Add Salmon	60
+ Bacon	20
+ Mushroom	20
+ Avocado	20

COFFEE

Espresso single / double	25 / 35
Americano hot / ice	35 / 45
Piccolo	35
Cappuccino hot / ice	38 / 45
Latte hot / ice	38 / 45
Mocha hot / ice	40 / 55
Ice Shortbread Cookies Latte	55

TEA

English Breakfast	38
Genmaicha	38
Camomile	38
Lemongrass	38
Iced Lychee Tea	40
Iced Peach Tea	40
Iced Passionfruit Tea	40
Iced Lemon Sorbet Tea	50

ADDITIONAL

Espresso Shot	10
Flavor Syrup Hazelnut / Caramel	10
Milk	10
Honey	10

COLD-PRESS JUICES

Please allow extra time for excellent juice quality

Orange	50
Apple	50
Watermelon	45
Carrots	45
Beet Me	55
Beetroot, Carrot, Apple, Pineapple	
Tropical	55
Orange, Apple, Pineapple	
Green Supreme	55
Pakchoy, Apple, Pineapple, Lemon	

OTHER DRINKS

Chocolate hot / ice	38 / 55
Matcha Latte hot / ice	38 / 55
Babychino	30
Hot Honey & Lemon	35
Pink Lemonade	45

MINERAL WATER

Equil Natural	30
Equil Sparkling	32

SOFT DRINKS

Coke	30
Coke Zero	30
Ginger Ale	30

