

A LA CARTE

No service charge.

ALL-DAY BREAKFAST

till 5pm

- Awesome Acai Bowl** ^{VG N} 15
Sambazon™ organic acai, granola, banana, berries, mango, dragon fruit, chia seeds, toasted coconut
- Privé Sausage Muffin** ^{VG} 15.5
Plant-based sausage patty, vegan cheese, vegan mayo, English muffin, hashbrowns, mesclun
Smashed avocado +3.5
Extra plant-based sausage patty ^{VG} +3.5
- Chilli Crab Shakshuka** ^N 19.5
Lump crabmeat, eggs, roasted sweet red peppers & spiced tomatoes, chilli crab sauce, charcoal dough fritter, coriander
- Middle Eastern Avocado Toast** ^{VG N} 19.5
Choose 1 topping: cumin-spiced roasted chickpeas ^{VG} or poached eggs
Served with pomegranate, cherry tomatoes, pumpkin seed dukkah, chilli flakes, chipotle-cumin hummus, mesclun
- Eggs Benedict** ^P 20.5
Smoked leg ham, housemade bacon, English muffin, hollandaise sauce, arugula
- Eggs Royale** 20
Norwegian salmon, English muffin, hollandaise sauce, arugula
- Omelette Your Way** ^N 17.5
Choose 1 filling: mild cheddar, smoked leg ham ^P, sautéed button mushrooms, feta or baby spinach
Served with roasted tomatoes, multigrain sourdough, mesclun
(Healthy egg white option available)
- Plant Power Breakfast** ^{VG N} 20.5
Plant-based sausage patty, tofu scramble, roasted red peppers, ½ avocado, hummus, baked beans, roasted tomato, sautéed button mushroom, hashbrown, mesclun, multigrain sourdough
- Ultimate Big Breakfast** ^P 25
2 eggs (any style), 6-inch pork Bratwurst (nitrite-free), maple-glazed thick-cut bacon, baked beans, roasted tomato, sautéed button mushroom, hashbrown, brioche

SALADS & BOWLS

from 11am

- Teriyaki Salmon Don** ^N 18.5
Breaded avocado, furikake fried egg, jalapeño, pickled cucumbers, edamame, vinegar brown rice, sriracha mayo, sesame seeds
- Tracy's Favourite Salad** ^{VG N} 21
Baby spinach, kale, mesclun, broccoli, purple cabbage, avocado, hummus, quinoa, goji berries, black beans, roasted peppers, cucumber, olives, tomatoes, corn, pickles, pomegranate, jalapeño, cashew, garlic chips, edamame, butternut pumpkin, pumpkin seed dukkah, chilli-chimichurri dressing
- Chopped Kale Caesar Salad** ^{N P} 18.5
Romaine lettuce, avocado, soft centered egg, toasted almonds, parmesan, bacon bits, roasted chickpeas, anchovy garlic parmesan dressing
- Ancient Grains Bowl** ^{V N} 19.5
Farro, quinoa, barley, kale, avocado, feta cheese, cherry tomatoes, roasted peppers, pumpkin, falafel, miso tofu, pumpkin seed dukkah, preserved lemon tahini dressing
- Forest Mushroom Soup** ^{V N} 12
Truffle mushroom toast
- Lighter/Upsized versions available upon request
Add To Salads
Avocado +4
Chicken Chunks +4
Soy-Based 'Chicken' Chunks ^{VG} +4
Smoked Salmon (3 slices) +5

Flip over for Small Bites, Desserts & Pastries

MAINS

from 11am

- Laksa Seafood Spaghetti** ^N 20
Prawns, clams, squid, bean sprouts, fish cake, tofu puffs, boiled egg, sambal, laksa leaf
- Hainanese Chicken Rice**
Fragrant white rice, housemade chilli, ginger, dark soya sauce.
Brown rice also available.
^C : Steamed chicken, chicken broth 18.5
^{VG} : Soy-based 'chicken', vegetable broth 16.5
- Thai Green Curry** ^{VG N} 17.5
Broccoli, carrots, zucchinis, snake beans, eggplant, okra, potatoes, napa cabbage, bean curd, brown rice
- Nasi Goreng** ^N 22
Indonesian fried rice with baby shrimp, fried turmeric chicken, chicken satay, prawn cracker, fried egg, cucumber, crispy shallots, spring onion, sweet soy sauce, chilli padi
- Impossible™ Bolognese** ^{VG} 19.5
Tomato ragout, basil
- Linguine Bacon Mushroom Alfredo** ^P 20.5
Thick-cut bacon, parmesan cream sauce, poached egg, Japanese 7 spice peppers
- Spaghetti Aglio Olio with Roast Pork Belly** ^P 24
Sundried tomatoes, bacon, sliced garlic, bird's eye chilli
Choice of spice level: none, mild, normal, extra
- Sarawak Pepper Steak & Fries** 33
200g grain-fed Australian ribeye, fries, mesclun
Served medium to well done
- Thai Style Barramundi** 27.5
Charred green zucchinis & tomatoes, eggplant, okra, straw mushrooms, lime, Thai green curry
- Umami Fish & Chips** ^N 27.5
Asahi-battered baby snapper, furikake mayo, nori fries

BURGERS, SANDWICHES & WRAP

from 11am

- Nasi Lemak Burger** ^N
Roasted peanuts, cucumber, fries
^C : Fried turmeric chicken, otak-otak, sunny side egg, anchovies, sambal mayo 22
^{VG} : Fried 'chicken', OnlyEg, vegan otak-otak, vegan anchovies, sambal 'mayo' 18.5
- Balinese Pulled Pork Belly Burger/Wrap** ^{N P} 20.5
Pickled daikon & carrots, jalapeño, crispy shallots, sriracha mayo, romaine lettuce, fries
- Truffled Mushroom Swiss Burger** ^N 25
Field mushroom, caramelised onions, wild rocket, truffle 'mayo', fries, mesclun
^C : Double grass-fed beef patty (200g)
^{VG} : Impossible™ patty
- Club Sandwich/Wrap** ^{N P} 18.5
Smoked ham, bacon, cajun chicken, cheddar, tomato, omelette, pickles, mayo, mesclun

11-INCH PIZZAS

from 10.30am

Vegan options available.

Combine 2 flavours & enjoy a half & half pizza

- | | half & half | whole |
|---|-------------|-------|
| Hawaiian ^P
Smoked ham, pineapple, tomatoes, mozzarella | 11 | 22 |
| Truffled Field Mushroom Madness ^V
Mushroom medley (portobello, abalone & button), poached egg, tomatoes, mozzarella, wild rocket, truffle oil | 11 | 20.5 |
| Veggie Lovers ^{VG}
Roasted pumpkin, charred peppers, zucchinis, broccoli, mushroom, kalamata olives, cherry tomatoes, red onions, soy 'mozzarella' | 9.5 | 18.5 |
| Margherita ^V
Buffalo mozzarella, basil, tomatoes | 12 | 21 |

No service charge. All prices are subject to prevailing GST.

Kindly inform us of any food allergies or requirements. Please be aware of the risk of cross-contamination or changes in the content of any commercial ingredients we use. Menu items may contain coconuts. Whilst we take extra care, we cannot guarantee that what we serve is free of nuts, gluten, allergens or animal products. The Privé Group, its subsidiaries, and staff will not be liable for adverse reactions from consuming any of our products or while at our premises.

^C classic ^{VG} plant-based ^V vegetarian ^N contains nuts ^P contains pork/gelatin

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SMALL BITES

20% OFF
during Happy Hour 4 - 8pm

Chicken Satay (10pcs) N	14
Rice cakes, cucumber, red onions, peanut sauce	
Shrimp Paste Chicken Wings	14.5
Lime, chilli dip	
Breaded Crab Cakes (4pcs)	13
Dill mayo, burnt lemon	
Beer-Battered Calamari (10pcs)	9.5
Lime mayo, lemon wedge	
Beef Sliders (3pcs) N	16.5
Grass-fed beef, cheddar, mayo	
Impossible™ Sliders (3pcs) VG N	16.5
Impossible™ meat patty, caramelised onions, mayo, vegan cheese sauce	
Straight Cut Fries V	11
Garlic mayo	
Truffle mayo +3.5	
Truffle oil +4.5	
Parmesan +2.5	

DESSERTS

Sticky Date Pudding VG N	13.5
Gula Melaka caramel, walnuts, vanilla ice cream	
Banoffee Cheesecake P	12
Bananas, shaved chocolate, toffee sauce, whipped cream	
Dark Chocolate & Nuts Brownie VG N	11
Vanilla ice cream	
Tiramisu VG	8.5
Plant-based cream cheese, espresso, rum, sponge	
Gourmet Ice Cream VG	
• Vanilla • Cookies & Cream • Dark Chocolate	
Single +4.5	
Double +8.5	
Triple +12.5	

FRESHLY BAKED

Croissant VG	7
Muffin VG N	5
• Banana Pecan Muffin • Almond Blueberry Muffin	
Artisanal Toast (3 slices) N	5.5
Butter & choice of jams	
Garlic Bread (5 slices) VG	5.5

SLICED CAKES

add vanilla ice cream **VG** +4

To pre-order whole cakes, please approach our friendly staff.

Onde Onde Cake V N	6.5
Thai Milk Tea Cake V	6.5
Salted Caramel Pecan & Gula Melaka Cake N P	7.5
Fresh Mango & Vanilla Cake P	6
Strawberry Shortcake VG N	7.5
Carrot Cake VG N	6.5
85% Dark Chocolate Cake VG N	8
Hazelnut Praline Cake VG N	8

TARTS

add vanilla ice cream **VG** +4

Fresh Fruit V	8
Dark Chocolate VG N	6.5



SIGN UP IS FREE!

Collect points to redeem cash vouchers and enjoy birthday benefits by becoming our member!

HAPPY HOUR 4 - 8PM DAILY

up to 40% off
Selected draught beer, wines,
cocktails & spirits

50% OFF SLICED CAKES ON WEEKDAYS

with any order of coffee or TWG tea
from 3 - 5pm

*excludes PH

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