

ALL-DAY BREAKFAST till 5.00pm

Privé Sausage Muffin | 11 **VG** **N**

Plant-based sausage patty, vegan cheese, vegan mayo, English muffin, hashbrowns, mesclun
(Add smashed avocado @ \$3 **VG**, add extra plant-based sausage patty @ \$3 **VG**)

PB&J with Flourless Banana & Oat-Pancakes | 15 **VG** **N**

Fresh bananas, granola, raspberry preserve, berries, chia seeds, pumpkin seeds, pecans, desiccated coconut
Served with 70% chocolate sauce & housemade peanut butter

Omelette Your Way | 18 **N**

(Healthy egg white option available)

Choose 1 filling: **mild cheddar**, **smoked leg ham** **P**, **sautéed button mushrooms**, **feta** or **baby spinach**

Served with Roma tomato, housemade multigrain toast, mesclun

Eggs Royale | 19

Smoked Norwegian salmon, English muffins, hollandaise sauce, arugula

Eggs Benedict | 20 **P**

Smoked leg ham, housemade bacon, English muffins, hollandaise sauce, arugula

Middle Eastern Avocado Toast | 20 **VG** **N**

Choose 1 topping: **cumin-lime roasted chickpeas** **VG** or **poached eggs**

Served with pomegranate, pumpkin seed dukkah, chilli flakes, chipotle-cumin hummus, mesclun

Plant Power Breakfast | 21 **VG** **N**

Plant-based sausage patty, tofu scramble, roasted red peppers, ½ avocado, hummus, baked beans, roasted tomato, sautéed button mushrooms, hashbrown, mesclun, housemade multigrain toast

Ultimate Big Breakfast | 23 **N** **P**

2 eggs (any style), 6-inch pork Bratwurst (nitrite-free), maple-glazed housemade bacon, baked beans, roasted tomatoes, sautéed button mushrooms, hashbrown, housemade multigrain toast

Awesome Acai Bowl | 17 **VG** **N**

Sambazon™ organic acai, granola, banana, berries, mango, dragon fruit, chia seeds, toasted coconut

SOUP, SALADS, SANDWICH & WRAPS

from 11.00am on weekends & PHs, from 11.30am on weekdays

Forest Mushroom Soup | 10 **VG**

Seasonal mushrooms, garlic bread

Mediterranean Salad | 18 | 27 **VG** **N**

Chickpeas, roasted zucchinis, Kalamata olives, cherry tomatoes, blueberries, hummus, smoked eggplant, pickles, cashew, dukkah, garlic chips, crispy shallots, preserved lemon-cumin dressing

Classic Caesar Salad | 17.5 | 25 **N** **P**

Baby romaine lettuce, crunchy bacon, boiled egg, shaved parmesan, herbed croutons, housemade Caesar dressing

Mad-For-Mexican Salad | 18 | 27 **VG** **N**

Quinoa, crispy tacos, butternut pumpkin, black beans, chickpeas, Hokkaido corn, red sweet peppers, avocado, kale, tomato salsa, burnt chilli-mint chimichurri, jalapeño, cilantro-cumin-chipotle dressing

Tracy's Favourite Salad | 20 **VG** **N**

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, pumpkin, pumpkin seed dukkah, chilli-chimichurri dressing

Happy Belly Buddha Bowl | **N**

Brown rice, avocado, purple cabbage, pickled carrots, cucumber, edamame, cherry tomatoes, green onions, nori seaweed, roasted sesame dressing

C: Norwegian smoked salmon | 20

VG: Maple-miso glazed tofu | 18 | 27

Add To Salads: Avocado \$4 **VG** | Soy-Based 'Chicken' Chunks \$4 **VG** | Smoked Salmon (3 slices) \$5

Mexican Burrito Wrap | 16 **VG**

Butternut pumpkin, black beans, chickpeas, Hokkaido corn, red sweet peppers, crispy tacos, 'cheese' sauce, avocado, jalapeño, romaine lettuce, tomato salsa, mesclun

Club Sandwich/Wrap | 20 **N** **P**

Smoked ham, bacon, cajun chicken, cheddar, tomato, omelette, pickles, mayonnaise, mesclun

BURGERS from 11.00am on weekends & PHs, from 11.30am on weekdays

Pulled Pork Knuckle Burger | 21 **N** **P**

Jalapeño, red onions,™BQ sauce, fries, mesclun

Truffled Mushroom Swiss Burger | 24 **VG** **N**

Choice of **Impossible™ patty** or **Papa's Plant Protein patty** (Chickpea-black bean-lentil) Creamy field mushrooms, Swiss 'cheese' sauce, caramelised onions, wild rocket, truffle 'mayonnaise', fries, mesclun

Classic Grass-Fed Beef Burger | 26.5 **N**

Double beef patties (180g), lettuce, tomatoes, garlic mayonnaise, fries, mesclun
Served *medium to well done*

MAINS from 11.00am on weekends & PHs, from 11.30am on weekdays

Lemongrass Skewered Impossible™ Pork Ribs (4pcs) | 23

White rice, achar, sliced cucumbers, sweet sticky Asian BBQ sauce, charred lime, banana leaf

\$1 from the sale of this dish will be donated to NPark's "Give to the Gardens Programme"

Exclusive to Privé Botanic Gardens only

The Ultimate Fish & Chips | 26

Beer-battered snapper, fries, mesclun, tartar sauce, malt vinegar

Pan-Roasted Chilli & Lime Salmon | 29 **N**

Roasted peppers-apricot-almond couscous, broccoli, dill-mustard cream sauce

Minute Steak & Fries | 31

200g grass-fed Australian ribeye, fries, mesclun, peppercorn sauce

Served *medium to well done*. Special requests cannot be guaranteed due to thinness of steak.

Lemon & Thyme Roasted Half Chicken | 29

Sautéed potatoes, baby spinach, garlic confit, mushroom sauce

Please allow 20min waiting time

ASIAN

Thai Green Vegetable Curry | 16 **VG**

Broccoli, carrots, zucchini, okra, French beans, napa cabbage, eggplant, potatoes, bean curd, brown rice

(Add chicken chunks @ \$4, add soy-based 'chicken' chunks @ \$4 **VG**)

Singapore Seafood Laksa | 18

Prawns, squid, fish cake, quail eggs, tofu puff, Vietnamese mint

Nasi Goreng | 26 **N**

Indonesian fried brown rice, shrimp, curry chicken (free-roaming), chicken satay, prawn crackers, fried egg, cucumber, crispy shallots, spring onions, sweet soy sauce, chilli padi

Hainanese Chicken Rice | 21

Fragrant brown rice, housemade chilli, ginger, dark soya sauce. White rice also available.

C: Hormone/antibiotic-free, free-roaming chicken, chicken broth

VG: Soy-based 'chicken', vegetable broth

Japanese **TINDLE** Katsu Curry | 20 **VG**

Mango-apple-edamame-tomato salsa, steamed brown rice

PASTAS from 11.00am on weekends & PHs, from 11.30am on weekdays

Linguine Mushroom 'Carbonara' | 21 **VG** **N**

Mushroom medley, cashew cream sauce, cashew parmesan, parsley

(Add soy-based 'chicken' @ \$4 **VG**, add thick-cut bacon @ \$4 **P**)

Impossible™ Meatball Spaghetti | 22 **VG**

Tomato ragout, basil

Spicy Arrabbiata Penne

Basil, cherry tomatoes, zucchini, sliced garlic, bird's eye chilli

C: Prawns, parmesan | 23

VG: Broccoli, roasted sweet peppers, mushrooms | 22

Spaghetti Aglio Olio with Roast Pork Belly | 24 **P**

Sundried tomatoes, bacon, sliced garlic, bird's eye chilli

Choice of spice level: *none, mild, normal, extra*

Slipper Lobster (Crayfish) Linguine | 24

Zucchini, roasted peppers, bird's eye chilli, shellfish bisque

Mushroom & 'Sausage' Spaghetti Aglio Olio | 18 **VG**

Plant-based sausage patty mince, mushrooms, sundried tomatoes, garlic, bird's eye chilli

10-INCH STONE-BAKED PIZZAS

from 11.00am on weekends & PHs, from 11.30am on weekdays
(Minimum 20min Waiting Time)

Margherita | 11.5 (half) 21 (whole) **V**

Buffalo mozzarella, basil, tomatoes

(Vegan option available **N**)

Hawaiian | 12 (half) 22 (whole) **P**

Smoked ham, pineapple, tomatoes, mozzarella

(Vegan option available **N**)

Truffled Field Mushroom Madness | 12 (half) 22 (whole)

Mushroom medley (portobello, abalone & button), poached egg,

tomatoes, mozzarella, wild rocket, truffle oil

(Vegan option available **N**)

Veggie Lovers | 12 (half) 22 (whole) **VG** **N**

Roasted pumpkin, charred peppers, zucchini, broccoli, mushroom, kalamanta olive, cherry tomatoes, red onions, cashew "mozzarella"



CHECK OUT OUR SPECIALS
Scan here!

Desserts, Snacks & Beverages

SMALL BITES

from 11.00am on weekends & PHs, from 11.30am on weekdays

Curried Potato Samosa (10pcs) | 9 **VG**
Whipped coconut cream raita with mint

Breaded Crab Cakes | 13
Dill mayonnaise, burnt lemon

Crispy Parmesan Wings (3pcs) | 13
Garlic-parsley parmesan dip

Straight Cut Fries | 11
Garlic mayonnaise
(Add truffle mayonnaise @ \$3,
add truffle oil @ \$4, add parmesan @ \$2)

Vegetable Spring Rolls (10pcs) | 9 **VG**
Sweet chilli jam

Pan-Fried Impossible™ Gyoza (3pcs) | 13 **VG**
Impossible™ meat, water chestnut

Chicken Satay (10pcs) | 13 **N**
Rice cakes, peanut sauce

DESSERTS

Tiramisu (in jar) | 9.5 **VG** **N**
Cashew & coconut cream, espresso, rum, sponge

Dark Chocolate & Nuts Brownie | 9.5 **VG** **N**
Vanilla ice cream

Apple & Cinnamon Blondie | 10 **VG**
Gula Melaka caramel, vanilla ice cream

Mixed Berries Crumble | 11 **N**
Vanilla ice cream

Banoffee Cheesecake | 11
Bananas, shaved chocolate, toffee sauce

Sticky Date Pudding | 14 **VG** **N**
Gula Melaka caramel, walnuts, vanilla ice cream

Oreo Mudpie | 14 **VG** **N**
Housemade Oreo cookie base & crumble, affogato swirl ice cream, chocolate sauce

Gourmet Ice Cream | 4.5 single 8 double 11 triple
• Vanilla **VG** • Cookies & Cream **VG** • Dark Chocolate

CAKES add \$4 for vanilla ice cream **VG**
To pre-order whole cakes, please approach our friendly staff.

Carrot Cake | 8 slice **VG** **N**

Hazelnut Praline Cake | 9.5 slice **VG** **N**

Moist Red Velvet Cake | 8 slice **VG** **N**

85% Dark Chocolate Cake | 9.5 slice **VG** **N**

Salted Caramel Pecan & Gula Melaka Cake | 8 slice **N**

Fresh Mango, Vanilla & Sunflower Seed Cake | 8 slice **N**

Milo Dinosaur Cake | 9.5 slice

BEVERAGES

Rich Chocolate | 7.5 hot 9.5 iced **VG**
85% Valrhona abinao, soy milk

Honey Lemon | 5 hot 6 iced

Soy Babyccino | 4 hot **VG**
Half hot soy milk & half aerated soy milk

Root Beer Float | 8 iced **VG**
Vanilla ice cream

Coke Float | 8 iced **VG**
Vanilla ice cream

Soft Drinks | 6.5
• Coke • Ginger Ale
• Coke Zero • Root Beer
• Sprite • Soda Water

Footprints Alkaline Water | 3 500ml

San Pellegrino | 5.5 500ml 8 750ml

COFFEES & MORE

We use ethically sourced coffee beans by locally run coffee artisans PPP Coffee.
Go dairy-free with soy or oat milk (free!) | add \$1 for extra shot |
add \$2 to upsize | decaf option available

Turmeric-Ginger
Soy Latte (caffeine-free) | 6.5 hot 7.5 iced **VG**

Beetroot
Soy Latte (caffeine-free) | 6.5 hot 7.5 iced **VG**

Matcha Soy Latte | 7 hot 8.5 iced **VG**
Uji Matcha Powder (by Matchaya)

Long Black /
Americano | 5.5 hot 6.5 iced

Espresso / Café Macchiato | 5.5 hot

Double Espresso /
Piccolo Latte | 6.5 hot

Bulletproof Coffee | 8 hot
Espresso, organic virgin coconut oil,
unsalted butter

Hazelnut
Cappuccino | 9 hot 9.8 iced **N**

Café Latte / Cappuccino /
Flat White | 6.5 hot 8 iced

Café Mocha | 8 hot 10.5 iced

Flavoured Coffee | 7 hot 8.5 iced
• Crème Brûlée • Macadamia **N**
• Hazelnut **N** • Toffee

Coffee Vanilla Float | 12 iced **VG** **N**
Soy milk, vanilla ice cream

FRESHLY BAKED

Croissant | 4.2 **VG**

Cinnamon Roll with Pecans &
Cream Cheese | 7 **N**

Artisanal Toast (3 slices) | 4.5 **N**
Butter & choice of jams

Garlic Bread (5 slices) | 4.5 **VG**

Banana & Walnut
Loaf | 3.8 slice 10 loaf **N**

SOMETHING FUN

Do-It-Yourself Hot Chocolate | 9.5 **VG**
Melt the rich 85% Valrhona chocolate bar in your hot soy milk for a comforting cup of hot cocoa

Intensely Iced Soy Latte | 9.5 **VG**
Pour the cold soy milk over your frozen espresso cubes to create an iced latte with perfect intensity which never gets diluted

TEAS

Chamomile | 5

English Breakfast | 5

French Earl Grey | 5

Jasmine Queen | 5

Moroccan Mint | 5

Vanilla Bourbon | 5

Flavoured Iced Tea | 6.5

• Apple • Melon
• Mango • Passion Fruit
• Strawberry

Lemon Tea | 4.5 hot 6.5 iced

JUICE

Freshly Squeezed Juice | 9
(mix up to 3 fruits)

• Orange • Watermelon
• Green Apple • Carrot
• Anjou Pear • Celery
• Star Fruit

KOMBUCHA

organic fermented tea by Remedy

Peach | 9 iced

Lemon, Lime & Mint | 9 iced