

ALL-DAY BREAKFAST till 5pm

Strawberry Cheesecake Waffle V N	18
Strawberries, caramelised white chocolate ganache, maple syrup	
Privé Sausage Muffin VG	17
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	23
Lump crabmeat, eggs, roasted sweet red peppers & spiced tomatoes, chilli crab sauce, charcoal dough fritter, coriander	
Spicy Scrambled Eggs & Teriyaki Mushrooms N	17.5
Shrimp sambal, crispy shallots, tahini yoghurt, housemade multigrain toast, mesclun	
Awesome Acai Bowl VG N	18.5
Sambazon™ organic acai, granola, banana, berries, mango, dragon fruit, chia seeds, toasted coconut	
Middle Eastern Avocado Toast VG N	22.5
Choose 1 topping: <u>cumin-spiced roasted chickpeas</u> VG or <u>poached eggs</u> Served with pomegranate, cherry tomatoes, pumpkin seed dukkah, chilli flakes, chipotle-cumin hummus, mesclun	
Eggs Benedict P	22
Smoked leg ham, housemade bacon, English muffin, hollandaise sauce, arugula	
Eggs Royale	21
Norwegian salmon, English muffin, hollandaise sauce, arugula	
Omelette Your Way N	17.5
Choose 1 filling: <u>mild cheddar</u> , <u>smoked leg ham</u> P , <u>sautéed button mushrooms</u> , <u>feta</u> or <u>baby spinach</u> Served with Roma tomato, housemade multigrain toast, mesclun (Healthy egg white option available)	
Plant Power Breakfast VG N	22.5
Plant-based sausage patty, tofu scramble, roasted red peppers, ½ avocado, hummus, baked beans, roasted tomato, sautéed button mushroom, hashbrown, mesclun, housemade multigrain toast	
Ultimate Big Breakfast N P	26
2 eggs (any style), 6-inch pork Bratwurst (nitrite-free), maple-glazed thick-cut bacon, baked beans, roasted tomato, sautéed button mushroom, hashbrown, housemade multigrain toast	

SOUP & SALADS from 11am

Forest Mushroom Soup V N	12
Truffle mushroom toast	
Thai Raw Green Papaya Salad N	25
Snake beans, cherry tomatoes, coriander, mint, Thai basil, crispy rice paper, peanuts, homemade chilli oil, green lime, crispy shallot & garlic chips, lemongrass & torch ginger dressing	
C : Lemongrass beef	18.5
VG : Sesame crusted tofu, sweet chilli jam	
Eggplant 'Unagi' Donburi VG N	19
Smashed avocado, broccoli, green onions, nori seaweed, sesame seeds, miso brown rice	
Ancient Grains Bowl V N	20.5
Farro, quinoa, barley, kale, avocado, feta cheese, cherry tomatoes, roasted peppers, pumpkin, falafel, miso tofu, pumpkin seed dukkah, preserved lemon tahini dressing	
Chopped Kale Caesar Salad N P	19.5
Romaine lettuce, avocado, soft centered egg, toasted almonds, parmesan, bacon bits, roasted chickpeas, anchovy garlic parmesan dressing	
Tracy's Favourite Salad VG N	21.5
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	
Upsize available upon request	
Add To Salads	
Avocado +4.5	
Chicken Chunks +4.5	
Soy-Based 'Chicken' Chunks VG +4.5	
Smoked Salmon (3 slices) +5.5	

CHECK OUT
OUR SPECIALS

SIGN UP IS FREE!

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

MAINS from 11am

Dry Seafood Laksa Spaghetti N	20
Prawns, clams, squid, bean sprouts, fish cake, tofu puffs, boiled egg, sambal, laksa leaf	
Tofu Pad Thai N	21
OnlyEg, tofu, bean sprouts, spring onion, Thai basil, coriander, peanuts, chilli flakes & lime wedge	
C : Prawns	18
VG : Plant-based 'prawns'	
Hainanese Chicken Rice	21.5
Fragrant white rice, housemade chilli, ginger, dark soya sauce. Brown rice also available.	
C : Hormone/antibiotic-free, free-roaming chicken, chicken broth	
VG : Soy-based 'chicken', vegetable broth	
Thai Green Curry VG N	18.5
Broccoli, carrots, zucchinis, snake beans, eggplant, okra, potatoes, napa cabbage, bean curd, brown rice	
Nasi Goreng N	25
Indonesian fried rice, baby shrimp, chicken satay, prawn crackers, fried egg, cucumber, crispy shallots, spring onions, sweet soy sauce, chilli padi	
Fusilli with Nori Pesto & Mushrooms VG N	23
Enoki, shimeji and king oyster mushrooms, pine nuts, garlic chips	
Linguine Bacon Mushroom Alfredo P	25
Thick-cut bacon, parmesan cream sauce, poached egg, Japanese 7 spice peppers	
Spaghetti Aglio Olio with Roast Pork Belly P	26.5
Sundried tomatoes, bacon, sliced garlic, bird's eye chilli Choice of spice level: <u>none</u> , <u>mild</u> , <u>normal</u> , <u>extra</u>	
Thai Style Barramundi	28
Charred green zucchinis & tomatoes, eggplant, okra, straw mushrooms, lime, Thai green curry	
Umami Fish & Chips N	28
Asahi-battered baby snapper, furikake mayo, nori fries	
Sarawak Pepper Steak & Fries	33
200g grain-fed Australian ribeye, fries, mesclun Served <u>medium</u> to <u>well done</u> Special requests cannot be guaranteed due to thinness of steak.	
Spicy Korean Chicken Parmesan N	27.5
Chicken drumstick and thigh, gochujang sesame linguine	
Black Pepper Soft Shell Crab Spaghetti	27.5
Fermented black bean, scallions, curry leaf	

BURGERS, SANDWICH & WRAPS from 11am

Nasi Lemak Burger N	22
Fried turmeric chicken, otak-otak, sunny side egg, roasted peanuts, anchovies, sambal mayo, cucumber, fries Vegan option available	
Balinese Pulled Pork Belly Burger/Wrap N P	21
Pickled daikon & carrots, jalapeño, crispy shallots, sriracha mayo, romaine lettuce, fries	
Classic Grass-Fed Beef Burger N	27.5
Double beef patties (180g), lettuce, tomatoes, garlic mayo, fries, mesclun Served <u>medium</u> to <u>well done</u>	
Truffled Mushroom Swiss Burger VG N	26
Impossible™ patty, creamy field mushrooms, Swiss 'cheese' sauce, caramelised onions, wild rocket, truffle 'mayo', fries, mesclun	
Club Sandwich/Wrap N P	21.5
Smoked ham, bacon, cajun chicken, cheddar, tomato, omelette, pickles, mayo, mesclun	

11-INCH PIZZAS from 11am

Combine 2 flavours & enjoy a half & half pizza. Minimum 20min waiting time.
Vegan options available.

	half & half	whole
Chicken Satay N	12.5	22
Cucumber, red onion, pineapple, peanut sauce, mozzarella cheese		
Margherita V	12.5	22
Buffalo mozzarella, basil, tomatoes		
Hawaiian P	13	23.5
Smoked ham, pineapple, tomatoes, mozzarella		
Truffled Field Mushroom Madness V	13	22.5
Mushroom medley (portobello, abalone & button), poached egg, tomatoes, mozzarella, wild rocket, truffle oil		
Veggie Lovers VG	13	22.5
Roasted pumpkin, charred peppers, zucchinis, broccoli, mushroom, kalamata olives, cherry tomatoes, red onions, soy 'mozzarella'		

SMALL BITES, DESSERTS & BEVERAGES

No service charge.

20% OFF
during Happy Hour
4 - 8pm

SMALL BITES from 11am

Breaded Portobello Mushroom Wedges VG Truffle 'mayo'	13
Shrimp Paste Chicken Wings Lime, chilli dip	15.5
Salted Egg Yolk Tater Tots V Curry mayo	9
Beer-Battered Calamari (10pcs) Lime mayo, lemon wedge	11
Breaded Crab Cakes (4pcs) Dill mayo, burnt lemon	14
Chicken Satay (10pcs) N Rice cakes, cucumber, red onions, peanut sauce	14.5
Straight Cut Fries V Garlic mayo Truffle mayo +3.5 Truffle oil +4.5 Parmesan +2.5	12.5
Sliders (3pcs) N C : Grass-fed beef, cheddar, mayo VG : Impossible™ meat patty, caramelised onions, vegan mayo, vegan cheese sauce	19 18

DESSERTS

Sticky Date Pudding VG N Gula Melaka caramel, walnuts, vanilla ice cream	15.5
Banoffee Cheesecake P Bananas, shaved chocolate, toffee sauce, whipped cream	12
Dark Chocolate & Nuts Brownie VG N Vanilla ice cream	11
Tiramisu VG Plant-based cream cheese, espresso, rum, sponge	10.5
Gourmet Ice Cream • Vanilla VG • Cookies & Cream VG • Dark Chocolate VG Single +5 Double +9.5 Triple +13.5	

SLICED CAKES add vanilla ice cream **VG** +4.5

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

Onde Onde Cake V N	9
Thai Milk Tea Cake V	9
Salted Caramel Pecan & Gula Melaka Cake N P	9
Fresh Mango, Vanilla & Sunflower Seed Cake N P	9
Strawberry Shortcake VG N	9
Carrot Cake VG N	9
85% Dark Chocolate Cake VG N	11
Hazelnut Praline Cake VG N	10.5

TARTS vanilla ice cream **VG** +4.5

Fresh Fruit V	8
Dark Chocolate VG N	6.5

FRESHLY BAKED

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

COFFEES

We use ethically sourced coffee beans by locally run coffee artisans PPP Coffee. Go dairy-free with soy, oat or almond milk (free!)

	hot	iced
Turmeric-Ginger Soy Latte VG Caffeine-free	7	8
Beetroot Soy Latte VG Caffeine-free	7.5	8.5
Matcha Soy Latte VG Uji Matcha Powder (by Matchaya)	7.5	8.5
Long Black / Americano	6	7
Espresso / Café Macchiato	6	
Double Espresso / Piccolo Latte C 2s	7	
Bulletproof Coffee Espresso, organic virgin coconut oil, unsalted butter	9	
Hazelnut Cappuccino N D 7s	9	10.5
Café Latte C 4s / Cappuccino C 4s / Flat White C 4s	7	8
Café Mocha C 4s C 6s	8.5	10.5
Flavoured Coffee	7	9.5
• Crème Brûlée C 7s • Macadamia N C 7s • Hazelnut N C 6s • Toffee C 6s		
Coffee Vanilla Float VG D 5s Soy milk, vanilla ice cream		12
Extra shot +1.5 Upsize +2.5		

OTHER BEVERAGES

	hot	iced
Rich Chocolate VG D 7s D 11s 85% Valrhona abinao, soy milk	8.8	10
Honey Lemon	5.5	6
Soy Babyccino VG Half hot soy milk & half aerated soy milk	4	
Root Beer Float VG D 12s Vanilla ice cream		8.5
Coke Float VG D 11s Vanilla ice cream		8.5
Soft Drinks		7
• Coke D 11s • Sprite D 11s • Root Beer D 12s • Coke Zero • Ginger Ale C 8s • Soda Water		
Kombucha • Peach • Lemon, Lime & Mint		9.5
Freshly Squeezed Fruit Juice (mix up to 3 fruits) • Orange • Anjou Pear • Watermelon • Celery • Green Apple • Star Fruit • Carrot		9.5
Footprints Alkaline Water 500ml		3
San Pellegrino 500ml 750ml		6 8.8

TEAS

	hot	iced
TWG Tea • Chamomile • Jasmine Queen • English Breakfast • Moroccan Mint • French Earl Grey • Vanilla Bourbon	5.8	
Flavoured Iced Tea		7.5
• Apple • Melon • Mango • Passion Fruit • Strawberry		
Lemon Tea	5.5	7

No service charge. All prices are subject to 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

NUTRI-GRADE

[theprivegroup](https://www.theprivegroup.com)

[theprivegroup.sg](https://www.theprivegroup.sg)

[PriveBotanic.com.sg](https://www.PriveBotanic.com.sg)

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