

ALL-DAY BREAKFAST till 5pm

Strawberry Cheesecake Waffle **V** **N** 16
Strawberries, caramelised white chocolate ganache, maple syrup

Cereal Crusted Nutella French Toast **V** **N** 17
Blueberries, cinnamon crumble, banana caramel, chocolate sauce

Chilli Scrambled Eggs & Teriyaki Mushroom **N** 16
Smashed avocado, shrimp sambal, crispy shallots, tahini yoghurt, housemade multigrain toast, mesclun

Steak with Harissa Butter Fried Egg **N** 31
Garlicky raita, sweet roasted red peppers, pickled onions, housemade multigrain toast, mesclun

Ultimate Big Breakfast **N** **P** 25
2 eggs (any style), 6-inch pork Bratwurst (nitrite-free), maple-glazed thick-cut bacon, baked beans, roasted tomato, portobello mushroom, hashbrown, housemade multigrain toast

Plant Power Breakfast **VG** **N** 21
Plant-based sausage patty, tofu scramble, roasted red peppers, ½ avocado, hummus, baked beans, roasted tomato, portobello mushroom, hashbrown, mesclun, housemade multigrain toast

Middle Eastern Avocado Toast **VG** **N** 21
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

Awesome Acai Bowl **VG** **N** 18
Sambazon™ organic acai, granola, banana, berries, mango, dragon fruit, chia seeds, toasted coconut

Chorizo Benedict **N** **P** 19
Avocado, poached eggs, potato hash, sriracha hollandaise, housemade multigrain toast

Eggs Benedict **P** 20.5
Smoked leg ham, housemade bacon, English muffin, hollandaise sauce, arugula

Eggs Royale 19.5
Norwegian salmon, English muffin, hollandaise sauce, arugula

Privé Sausage Muffin **VG** 13.5
Plant-based sausage patty, vegan cheese, vegan mayo, English muffin, hashbrowns, mesclun
Smashed avocado +3.5
Extra plant-based sausage patty **VG** +3.5

BURGERS, SANDWICH & WRAPS

from 11am

Truffled Mushroom Swiss Burger **VG** **N** 24
Impossible™ patty, creamy field mushrooms, Swiss 'cheese' sauce, caramelised onions, wild rocket, truffle 'mayonnaise', fries, mesclun

Classic Grass-Fed Beef Burger **N** 25
Double beef patties (180g), lettuce, tomatoes, garlic mayonnaise, fries, mesclun
Served [medium](#) to [well done](#)

Pulled Pork Knuckle Burger **N** **P** 20
Jalapeño, red onions, BBQ sauce, fries, mesclun

Club Sandwich/Wrap **N** **P** 19.5
Smoked ham, bacon, cajun chicken, cheddar, tomato, omelette, pickles, mayonnaise, mesclun

Mexican Burrito Wrap **VG** 19.5
Butternut pumpkin, black beans, chickpeas, Hokkaido corn, red sweet peppers, crispy tacos, 'cheese' sauce, avocado, jalapeño, chipotle BBQ sauce, mayonnaise, romaine lettuce, tomato salsa, mesclun

SOUP & SALADS

from 11am

Forest Mushroom Soup **V** 12
Truffle mushroom toast

Ancient Grains Bowl **V** **N** 19
Farro, quinoa, barley, kale, avocados, feta cheese, cherry tomatoes, roasted peppers, pumpkin, falafel, miso tofu, dukkah spice, preserved lemon tahini dressing

Thai Raw Green Papaya Salad **N** 23
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
VG: Sesame crusted tofu, sweet chilli jam

Chopped Kale Caesar Salad **N** **P** 18
Romaine lettuce, avocados, soft centered egg, toasted almonds, parmesan, bacon bits, roasted chickpeas, anchovy garlic parmesan dressing

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

ASIAN

from 11am

Singapore Seafood Laksa **N** 18.5
Prawns, squid, fish cake, quail eggs, tofu puffs, Vietnamese mint

Hainanese Chicken Rice 19.5
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

Nasi Goreng **N** 23
Indonesian fried rice, baby shrimp, chicken satay, prawn crackers, fried egg, cucumber, crispy shallots, spring onions, sweet soy sauce, chilli padi

Japanese Katsu Don **VG** 20.5
Mango-apple-edamame-tomato salsa, steamed brown rice

Thai Green Vegetable Curry **VG** **N** 19
Broccoli, carrots, zucchini, okra, French beans, napa cabbage, eggplant, potatoes, bean curd, brown rice
Chicken chunks +4.5
Soy-based 'chicken' chunks **VG** +4.5

PASTAS

from 11am

Linguine Mushroom 'Carbonara' **VG** 20.5
Mushroom medley, soy cream sauce, chickpea parmesan, parsley
Soy-based 'chicken' **VG** +4.5
Thick-cut bacon **P** +4.5

Impossible™ Meatball Spaghetti **VG** 21.5
Tomato ragout, basil

Spicy Arrabbiata Penne 23.5
Basil, cherry tomatoes, zucchinis, sliced garlic, bird's eye chilli
C: Prawns, parmesan
VG: Broccoli, roasted sweet peppers, mushrooms

Slipper Lobster (Crayfish) Linguine 20.5
Zucchinis, roasted peppers, bird's eye chilli, shellfish bisque

Singapore Chilli Crab Spaghetti **N** 28.5
Shredded mud crab, coriander

Spaghetti Aglio Olio with Roast Pork Belly **P** 25
Sundried tomatoes, bacon, sliced garlic, bird's eye chilli
Choice of spice level: [none](#), [mild](#), [normal](#), [extra](#)

MAINS

from 11am

Lemon & Thyme Roasted Half Chicken 28
Sautéed potatoes, baby spinach, garlic confit, mushroom sauce
Please allow 20min waiting time

Minute Steak & Fries 32
200g grass-fed Australian ribeye, fries, mesclun, peppercorn sauce
Served [medium](#) to [well done](#).
Special requests cannot be guaranteed due to thinness of steak.

Pan-Roasted Chilli & Lime Salmon **N** 28
Roasted peppers-apricot-almond couscous, broccoli, dill-mustard cream sauce

11-INCH STONE-BAKED PIZZAS

from 11am

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

Margherita **V** 11 | 19.5
Buffalo mozzarella, basil, tomatoes

Truffled Field Mushroom Madness 11.5 | 20.5
Mushroom medley (portobello, abalone & button), poached egg, tomatoes, mozzarella, wild rocket, truffle oil

Veggie Lovers **VG** 11.5 | 20.5
Roasted pumpkin, charred peppers, zucchinis, broccoli, mushroom, kalamata olives, cherry tomatoes, red onions, soy 'mozzarella'

Hawaiian **P** 12 | 21.5
Smoked ham, pineapple, tomatoes, mozzarella

SMALL BITES

from 11am

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

Beer-Battered Calamari (10pcs) 10
Lime aioli, lemon wedge

Impossible™ 'Pork' Skewers (3pcs) 12
Pickled cucumber, sticky Asian BBQ sauce

Beer-Battered Jalapeño Poppers (4pcs) 10
Cream cheese stuffing, BBQ sauce

Breaded Crab Cakes (4pcs) 13
Dill mayonnaise, burnt lemon

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

Muchos Nachos **VG** 15
Black beans, red gala apples, pomegranate, charred corn, sliced olives, roasted peppers, chipotle, Miyoko's cheddar cheese, chopped tomatoes, red onions, jalapeños, soy cream sauce, green onions, coriander
Avocado +4.5
Impossible™ minced meat **VG** +8.5

Sliders (3pcs) **N** 17.5
C: Grass-fed beef, cheddar, mayonnaise
VG: Impossible™ meat patty, caramelised onions, vegan mayonnaise, vegan cheese sauce

Crispy Parmesan Wings (3pcs) 14
Garlic-parsley parmesan dip

Straight Cut Fries 11
Garlic mayonnaise
Truffle mayonnaise +3.5
Truffle oil +4.5
Parmesan +2.5

C classic **VG** plant-based **V** vegetarian **N** contains nuts **P** contains pork/gelatin

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All prices are subject to 10% service charge & 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.

DESSERTS

Tiramisu VG	9.5
Plant-based cream cheese, espresso, rum, sponge	
Dark Chocolate & Nuts Brownie VG N	10
Vanilla ice cream	
Apple & Cinnamon Blondie VG	10
Gula Melaka caramel, vanilla ice cream	
Sticky Date Pudding VG N	15
Gula Melaka caramel, walnuts, vanilla ice cream	
Oreo Mudpie VG N	14
Housemade Oreo cookie base & crumble, affogato swirl ice cream, chocolate sauce	
Banoffee Cheesecake P	11
Bananas, shaved chocolate, toffee sauce, whipped cream	
Mixed Berries Crumble N	11
Vanilla ice cream	
Gourmet Ice Cream	
• Vanilla VG • Cookies & Cream VG • Dark Chocolate	
Single +4.5	
Double +8.5	
Triple +12	

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

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

Strawberry Shortcake VG N	8
Carrot Cake VG N	8
Hazelnut Praline Cake VG N	10
Moist Red Velvet Cake VG N	8
85% Dark Chocolate Cake VG N	10
Salted Caramel Pecan & Gula Melaka Cake N P	8
Fresh Mango, Vanilla & Sunflower Seed Cake N P	8
Milo Dinosaur Cake P	10

FRESHLY BAKED

Croissant VG	6.8
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TEAS

	hot	iced
TWG Tea	5.5	
• Chamomile • Jasmine Queen		
• English Breakfast • Moroccan Mint		
• French Earl Grey • Vanilla Bourbon		
Flavoured Iced Tea	7	
• Apple • Melon		
• Mango • Passion Fruit		
• Strawberry		
Lemon Tea	5	6

CHECK OUT
OUR SPECIALS



COFFEES

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

Turmeric-Ginger Soy Latte VG	6.5	7.5
Caffeine-free		
Beetroot Soy Latte VG	7	7.5
Caffeine-free		
Matcha Soy Latte VG	7	8
Uji Matcha Powder (by Matchaya)		
Long Black / Americano	5.5	6.5
Espresso / Café Macchiato	5.5	
Double Espresso / Piccolo Latte C 2s	6.5	
Bulletproof Coffee	8	
Espresso, organic virgin coconut oil, unsalted butter		
Hazelnut Cappuccino N D 7s	8	9.5
Café Latte C 4s / Cappuccino C 4s / Flat White C 4s	6.5	7.5
Café Mocha C 4s C 6s	8	9.5
Coffee Vanilla Float VG D 5s		11
Soy milk, vanilla ice cream		
Extra shot +1.5		

OTHER BEVERAGES

	hot	iced
Rich Chocolate VG D 7s D 11s	8	10
85% Valrhona abinao, soy milk		
Honey Lemon	5	6
Soy Babyccino VG	3.8	
Half hot soy milk & half aerated soy milk		
Root Beer Float VG D 12s		8
Vanilla ice cream		
Coke Float VG D 11s		8
Vanilla ice cream		
Soft Drinks		6.5
• Coke D 11s • Sprite D 11s • Root Beer D 12s		
• Coke Zero • Ginger Ale C 6s • Soda Water		
Kombucha		8.5
• Peach • Lemon, Lime & Mint		
Footprints Alkaline Water 500ml		2.8
San Pellegrino	5.5	8
500ml		
750ml		

NUTRI-GRADE



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PERKS



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