

# FOOD

No service charge.


## ALL-DAY BREAKFAST till 5pm

<b>Strawberry Cheesecake Waffle</b> <b>V N</b>	18
Strawberries, caramelised white chocolate ganache, maple syrup	
<b>Privé Sausage Muffin</b> <b>VG</b>	17
Plant-based sausage patty, vegan cheese, vegan mayo, English muffin, hashbrowns, mesclun Smashed avocado +3.5 Extra plant-based sausage patty <b>VG</b> +3.5	
<b>Chilli Crab Shakshuka</b> <b>N</b>	23
Lump crabmeat, eggs, roasted sweet red peppers & spiced tomatoes, chilli crab sauce, charcoal dough fritter, coriander	
<b>Spicy Scrambled Eggs &amp; Teriyaki Mushrooms</b> <b>N</b>	17.5
Shrimp sambal, crispy shallots, tahini yoghurt, housemade multigrain toast, mesclun	
<b>Awesome Acai Bowl</b> <b>VG N</b>	18.5
Sambazon™ organic acai, granola, banana, berries, mango, dragon fruit, chia seeds, toasted coconut	
<b>Middle Eastern Avocado Toast</b> <b>VG N</b>	22.5
Choose 1 topping: <b>cumin-spiced roasted chickpeas</b> <b>VG</b> or <b>poached eggs</b> Served with pomegranate, cherry tomatoes, pumpkin seed dukkah, chilli flakes, chipotle-cumin hummus, mesclun	
<b>Eggs Benedict</b> <b>P</b>	22
Smoked leg ham, housemade bacon, English muffin, hollandaise sauce, arugula	
<b>Eggs Royale</b>	21
Norwegian salmon, English muffin, hollandaise sauce, arugula	
<b>Omelette Your Way</b> <b>N</b>	17.5
Choose 1 filling: <b>mild cheddar</b> , <b>smoked leg ham</b> <b>P</b> , <b>sautéed button mushrooms</b> , <b>feta</b> or <b>baby spinach</b> Served with Roma tomato, housemade multigrain toast, mesclun (Healthy egg white option available)	
<b>Plant Power Breakfast</b> <b>VG N</b>	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	
<b>Ultimate Big Breakfast</b> <b>N P</b>	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

<b>Forest Mushroom Soup</b> <b>V N</b>	12
Truffle mushroom toast	
<b>Thai Raw Green Papaya Salad</b> <b>N</b>	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 <b>C</b> : Lemongrass beef <b>VG</b> : Sesame crusted tofu, sweet chilli jam	
<b>Eggplant 'Unagi' Donburi</b> <b>VG N</b>	19
Smashed avocado, broccoli, green onions, nori seaweed, sesame seeds, miso brown rice	
<b>Ancient Grains Bowl</b> <b>V N</b>	20.5
Farro, quinoa, barley, kale, avocado, feta cheese, cherry tomatoes, roasted peppers, pumpkin, falafel, miso tofu, pumpkin seed dukkah, preserved lemon tahini dressing	
<b>Chopped Kale Caesar Salad</b> <b>N P</b>	19.5
Romaine lettuce, avocado, soft centered egg, toasted almonds, parmesan, bacon bits, roasted chickpeas, anchovy garlic parmesan dressing	
<b>Tracy's Favourite Salad</b> <b>VG N</b>	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	
<b>Add To Salads</b>	
Avocado +4.5	
Chicken Chunks +4.5	
Soy-Based 'Chicken' Chunks <b>VG</b> +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

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

## BURGERS, SANDWICH & WRAPS from 11am

<b>Nasi Lemak Burger</b> <b>N</b>	22
Fried turmeric chicken, otak-otak, sunny side egg, roasted peanuts, anchovies, sambal mayo, cucumber, fries Vegan option available	
<b>Balinese Pulled Pork Belly Burger/Wrap</b> <b>N P</b>	21
Pickled daikon & carrots, jalapeño, crispy shallots, sriracha mayo, romaine lettuce, fries	
<b>Classic Grass-Fed Beef Burger</b> <b>N</b>	27.5
Double beef patties (180g), lettuce, tomatoes, garlic mayo, fries, mesclun Served <b>medium</b> to <b>well done</b>	
<b>Truffled Mushroom Swiss Burger</b> <b>VG N</b>	26
Impossible™ patty, creamy field mushrooms, Swiss 'cheese' sauce, caramelised onions, wild rocket, truffle 'mayo', fries, mesclun	
<b>Club Sandwich/Wrap</b> <b>N P</b>	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
<b>Chicken Satay</b> <b>N</b>	12.5	22
Cucumber, red onion, pineapple, peanut sauce, mozzarella cheese		
<b>Margherita</b> <b>V</b>	12.5	22
Buffalo mozzarella, basil, tomatoes		
<b>Hawaiian</b> <b>P</b>	13	23.5
Smoked ham, pineapple, tomatoes, mozzarella		
<b>Truffled Field Mushroom Madness</b> <b>V</b>	13	22.5
Mushroom medley (portobello, abalone & button), poached egg, tomatoes, mozzarella, wild rocket, truffle oil		
<b>Veggie Lovers</b> <b>VG</b>	13	22.5
Roasted pumpkin, charred peppers, zucchinis, broccoli, mushroom, kalamata olives, cherry tomatoes, red onions, soy 'mozzarella'		

**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

 theprivégrou  theprivégrou\_sg  PriveBotanic.com.sg

# SMALL BITES, DESSERTS & BEVERAGES

No service charge.

20% OFF  
during Happy Hour  
4 - 8pm

## SMALL BITES from 11am

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

## DESSERTS

<b>Sticky Date Pudding</b> <b>VG</b> <b>N</b> Gula Melaka caramel, walnuts, vanilla ice cream	15.5
<b>Banoffee Cheesecake</b> <b>P</b> Bananas, shaved chocolate, toffee sauce, whipped cream	12
<b>Dark Chocolate &amp; Nuts Brownie</b> <b>VG</b> <b>N</b> Vanilla ice cream	11
<b>Tiramisu</b> <b>VG</b> Plant-based cream cheese, espresso, rum, sponge	10.5
<b>Gourmet Ice Cream</b> • Vanilla <b>VG</b> • Cookies & Cream <b>VG</b> • Dark Chocolate <b>VG</b> 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.

<b>Onde Onde Cake</b> <b>V</b> <b>N</b>	9
<b>Thai Milk Tea Cake</b> <b>V</b>	9
<b>Salted Caramel Pecan &amp; Gula Melaka Cake</b> <b>N</b> <b>P</b>	9
<b>Fresh Mango &amp; Vanilla Cake</b> <b>P</b>	9
<b>Strawberry Shortcake</b> <b>VG</b> <b>N</b>	9
<b>Carrot Cake</b> <b>VG</b> <b>N</b>	9
<b>85% Dark Chocolate Cake</b> <b>VG</b> <b>N</b>	11
<b>Hazelnut Praline Cake</b> <b>VG</b> <b>N</b>	10.5

## TARTS vanilla ice cream **VG** +4.5

<b>Fresh Fruit</b> <b>V</b>	8
<b>Dark Chocolate</b> <b>VG</b> <b>N</b>	6.5

## FRESHLY BAKED

<b>Croissant</b> <b>VG</b>	7
<b>Muffin</b> <b>VG</b> <b>N</b> • Banana Pecan Muffin • Almond Blueberry Muffin	5
<b>Artisanal Toast</b> (3 slices) <b>N</b> Butter & choice of jams	5.5
<b>Garlic Bread</b> (5 slices) <b>VG</b>	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
<b>Turmeric-Ginger Soy Latte</b> <b>VG</b> Caffeine-free	7	8
<b>Beetroot Soy Latte</b> <b>VG</b> Caffeine-free	7.5	8.5
<b>Matcha Soy Latte</b> <b>VG</b> Uji Matcha Powder (by Matchaya)	7.5	8.5
<b>Long Black / Americano</b>	6	7
<b>Espresso / Café Macchiato</b>	6	
<b>Double Espresso / Piccolo Latte</b> <b>C</b> <b>2s</b>	7	
<b>Bulletproof Coffee</b> Espresso, organic virgin coconut oil, unsalted butter	9	
<b>Hazelnut Cappuccino</b> <b>N</b> <b>D</b> <b>7s</b>	9	10.5
<b>Café Latte</b> <b>C</b> <b>4s</b> / <b>Cappuccino</b> <b>C</b> <b>4s</b> / <b>Flat White</b> <b>C</b> <b>4s</b>	7	8
<b>Café Mocha</b> <b>C</b> <b>4s</b>   <b>C</b> <b>6s</b>	8.5	10.5
<b>Flavoured Coffee</b>	7	9.5
• Crème Brûlée <b>C</b> <b>7s</b> • Macadamia <b>N</b> <b>C</b> <b>7s</b> • Hazelnut <b>N</b> <b>C</b> <b>6s</b> • Toffee <b>C</b> <b>6s</b>		
<b>Coffee Vanilla Float</b> <b>VG</b> <b>D</b> <b>5s</b> Soy milk, vanilla ice cream		12
Extra shot +1.5 Upsize +2.5		

## OTHER BEVERAGES

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

## TEAS

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

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**C** classic

**VG** plant-based

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**NUTRI-GRADE**

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**A B C D**