

ALL-DAY BREAKFAST till 5pm

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	21
Lump crabmeat, eggs, roasted sweet red peppers & spiced tomatoes, chili crab sauce, charcoal dough fritter, coriander	
Spicy Scrambled Eggs & Teriyaki Mushrooms N	16
Shrimp sambal, crispy shallots, tahini yoghurt, housemade multigrain toast, mesclun	
Awesome Acai Bowl VG N	18
Sambazon™ organic acai, granola, banana, berries, mango, dragon fruit, chia seeds, toasted coconut	
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	
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, sautéed button mushroom, hashbrown, housemade multigrain toast	

SOUP & SALADS

Forest Mushroom Soup V N	12
Truffle mushroom toast	
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	
Eggplant 'Unagi' Donburi VG N	17
Smashed avocado, broccoli, green onions, nori seaweed, sesame seeds, miso brown rice	
Chopped Kale Caesar Salad N P	18
Romaine lettuce, avocado, 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	

MAINS

Dry Seafood Laksa Spaghetti N	18.5
Prawns, clams, squid, bean sprouts, fish cake, tofu puffs, boiled egg, sambal, laksa leaf	
Tofu Pad Thai N	19
OnlyEg, tofu, bean sprouts, spring onion, Thai basil, coriander, peanuts, chilli flakes & lime wedge C : Prawns VG : Plant-based 'prawns'	
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	
Thai Green Curry VG N	19
Broccoli, carrots, zucchinis, snake beans, eggplant, okra, potatoes, napa cabbage, bean curd, brown rice	
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	
Fusilli with Nori Pesto & Mushrooms VG N	21
Enoki, shimeji and king oyster mushrooms, pine nuts, garlic chips	
Linguine Bacon Mushroom Alfredo P	23
Thick-cut bacon, parmesan cream sauce, poached egg, Japanese 7 spice peppers	
Spaghetti Aglio Olio with Roast Pork Belly P	25
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	27
Charred green zucchini & tomatoes, eggplant, okra, straw mushrooms, lime, Thai green curry	
Umami Fish & Chips N	27
Asahi-battered baby snapper, furikake mayo, nori fries	
Sarawak Pepper Steak & Fries	30
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	25
Chicken drumstick and thigh, gochujang sesame linguine	
Black Pepper Soft Shell Crab Spaghetti	25
Fermented black bean, scallions, curry leaf	

BURGERS, SANDWICH & WRAPS

Nasi Lemak Burger N	20
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	19
Pickled daikon & carrots, jalapeño, crispy shallots, sriracha mayo, romaine lettuce, fries	
Classic Grass-Fed Beef Burger N	24
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	23
Impossible™ patty, creamy field mushrooms, Swiss 'cheese' sauce, caramelised onions, wild rocket, truffle 'mayo', fries, mesclun	
Club Sandwich/Wrap N P	19.5
Smoked ham, bacon, cajun chicken, cheddar, tomato, omelette, pickles, mayo, mesclun	

11-INCH PIZZAS

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

	half & half	whole
Chicken Satay N	12	21.5
Cucumber, red onion, pineapple, peanut sauce, mozzarella cheese		
Margherita V	11	19.5
Buffalo mozzarella, basil, tomatoes		
Hawaiian P	12	21.5
Smoked ham, pineapple, tomatoes, mozzarella		
Truffled Field Mushroom Madness V	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'		

CHECK OUT OUR SPECIALS

SIGN UP IS FREE!

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

SMALL BITES, DESSERTS & BEVERAGES

20% OFF
during Happy Hour
4 - 8pm

SMALL BITES

Breaded Portobello Mushroom Wedges	12
Truffle 'mayo'	
Shrimp Paste Chicken Wings	14
Lime, chilli dip	
Salted Egg Yolk Tater Tots	8
Curry mayo	
Breaded Crab Cakes (4pcs)	13
Dill mayo, burnt lemon	
Chicken Satay (10pcs)	13
Rice cakes, cucumber, red onions, peanut sauce	
Straight Cut Fries	11
Garlic mayo	
Truffle mayo +3.5	
Truffle oil +4.5	
Parmesan +2.5	
Sliders (3pcs)	15
: Grass-fed beef, cheddar, mayo	
: Impossible™ meat patty, caramelised onions, vegan mayo, vegan cheese sauce	
Muchos Nachos	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 +8.5	

DESSERTS

Sticky Date Pudding	15
Gula Melaka caramel, walnuts, vanilla ice cream	
Dark Chocolate & Nuts Brownie	10
Vanilla ice cream	
Apple Pie Sundae	12
Cinnamon streusel, apple compote, vanilla ice cream, salted caramel	
Tiramisu	9.5
Plant-based cream cheese, espresso, rum, sponge	
Gourmet Ice Cream	
• Vanilla • Cookies & Cream • Dark Chocolate	
Single +4.5	
Double +8.5	
Triple +12	

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	6.5 7.5
Caffeine-free	
Beetroot Soy Latte	7 7.5
Caffeine-free	
Matcha Soy Latte	7 8
Uji Matcha Powder (by Matchaya)	
Long Black / Americano	5.5 6.5
Espresso / Café Macchiato	5.5
Double Espresso / Piccolo Latte	6.5
Bulletproof Coffee	8
Espresso, organic virgin coconut oil, unsalted butter	
Café Latte / Cappuccino / Flat White	6.5 7.5
Café Mocha	8 9.5
Flavoured Coffee	6.5 8.5
• Crème Brûlée • Macadamia	
• Hazelnut • Toffee	
Coffee Vanilla Float	11
Soy milk, vanilla ice cream	
Extra shot +1.5	

OTHER BEVERAGES

Rich Chocolate	8 10
85% Valrhona abinao, soy milk	
Honey Lemon	5 6
Soy Babyccino	3.8
Half hot soy milk & half aerated soy milk	
Root Beer Float	8
Vanilla ice cream	
Coke Float	8
Vanilla ice cream	
Soft Drinks	6.5
• Coke • Sprite • Root Beer	
• Coke Zero • Ginger Ale • Soda Water	
Kombucha	8.5
• Peach • Lemon, Lime & Mint	
Freshly Squeezed Fruit Juice	8.5
(mix up to 3 fruits)	
• Orange • Anjou Pear • Watermelon • Celery	
• Green Apple • Star Fruit • Carrot • Tomato	
Fruit Punch	9
Footprints Alkaline Water 500ml	2.8
San Pellegrino	5.5
500ml	8
750ml	

SMOOTHIES We use soy milk

Smoothie	11
• Oreo & Banana • Mango & Passion Fruit • Berry & Banana	

TEAS

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

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.

classic

plant-based

vegetarian

contains nuts

contains pork/gelatin

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NUTRI-GRADE