

ALL-DAY BREAKFAST till 5pm

- Privé Sausage Muffin** VG N 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
- Eggs Royale** 19.5
Smoked Norwegian salmon, English muffins, hollandaise sauce, arugula
- Eggs Benedict** P 20.5
Smoked leg ham, housemade bacon, English muffins, hollandaise sauce, arugula
- Middle Eastern Avocado Toast** VG N 21
Choose 1 topping: cumin-lime roasted chickpeas VG or poached eggs
Served with pomegranate, cherry tomatoes, pumpkin seed dukkah, chilli flakes, chipotle-cumin hummus, mesclun
- Plant Power Breakfast** VG N 21
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** N P 25
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** VG N 18
Sambazon™ organic acai, granola, banana, berries, mango, dragon fruit, chia seeds, toasted coconut

SOUP, SANDWICH, WRAPS & SALADS

from 11am on weekends & PHs, from 11.30am on weekdays

- Forest Mushroom Soup** VG 12
Seasonal mushrooms, garlic bread
- 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
- Classic Caesar Salad** N P 17.5
Baby romaine lettuce, crunchy bacon, boiled egg, shaved parmesan, herbed croutons, housemade Caesar 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
- Mediterranean Salad** VG N 18.5
Chickpeas, roasted zucchinis, Kalamata olives, cherry tomatoes, blueberries, hummus, smoked eggplant, pickles, cashew, dukkah, garlic chips, crispy shallots, preserved lemon-cumin dressing
- Mad-For-Mexican Salad** VG N 18.5
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
- Happy Belly Buddha Bowl** N 20.5
Brown rice, avocado, purple cabbage, pickled carrots, cucumber, edamame, cherry tomatoes, green onions, nori seaweed, roasted sesame dressing
VG: Maple-miso glazed tofu
C: Norwegian smoked salmon
- Upsize available upon request
Add To Salads
Avocado +4.5
Soy-Based 'Chicken' Chunks VG +4.5
Smoked Salmon (3 slices) +5.5

ASIAN from 11am on weekends & PHs, from 11.30am on weekdays

- Singapore Seafood Laksa** N 18.5
Prawns, squid, fish cake, quail eggs, tofu puffs, Vietnamese mint
- Hainanese Chicken Rice** 19.5
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
- Nasi Goreng** N 23
Indonesian fried brown rice, baby shrimp, chicken satay, prawn crackers, fried egg, cucumber, crispy shallots, spring onions, sweet soy sauce, chilli padi
- Japanese **TINDE** Katsu Curry** VG 20.5
Mango-apple-edamame-tomato salsa, steamed brown rice
- Thai Green Vegetable Curry** VG 19
Broccole, carrots, zucchini, okra, French beans, napa cabbage, eggplant, potatoes, bean curd, brown rice
Chicken chunks +4.5
Soy-based 'chicken' chunks VG +4.5

BURGERS from 11am on weekends & PHs, from 11.30am on weekdays

- 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

PASTAS from 11am on weekends & PHs, from 11.30am on weekdays

- 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 20.5
- Slipper Lobster (Crayfish) Linguine** 26
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 on weekends & PHs, from 11.30am on weekdays

- The Ultimate Fish & Chips** 27
Beer-battered snapper, fries, mesclun, tartar sauce, malt vinegar
- 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 on weekends & PHs, from 11.30am on weekdays

- Combine 2 flavours & enjoy a half & half pizza. Minimum 20min waiting time.
Can be made vegan upon request.
- 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

CHECK OUT OUR SPECIALS



JOIN US AS MEMBER

Enjoy free vouchers and redeemable rebates by being a part of our Privé Perks Loyalty Programme!

Simply spend \$200 in any of The Privé Group outlets within a month to enjoy exclusive benefits.

Scan for more info

SMALL BITES, DESSERTS & BEVERAGES

SMALL BITES from 11am on weekends & PHs, from 11.30am on weekdays

Pan-Fried Impossible™ Gyoza (3pcs) VG Impossible™ meat, water chestnut	13
Curried Potato Samosa (10pcs) VG Whipped coconut cream raita with mint	8.5
Vegetable Spring Rolls (10pcs) VG Sweet chilli jam	8.5
Breaded Crab Cakes (4pcs) Dill mayonnaise, burnt lemon	13
Chicken Satay (10pcs) N Rice cakes, peanut sauce	13
Crispy Parmesan Wings (3pcs) Garlic-parsley parmesan dip	14
Sliders (3pcs) N C : Grass-fed beef, cheddar, garlic mayonnaise VG : Impossible™ meat patty, caramelised onions, garlic mayonnaise, vegan cheese sauce	17.5 16.5
Impossible™ Meatballs in Marinara Sauce (4pcs) VG N Chimichurri	16.5
Straight Cut Fries Garlic mayonnaise Truffle mayonnaise +3.5 Truffle oil +4.5 Parmesan +2.5	11

DESSERTS

Tiramisu VG Plant-based cream cheese, espresso, rum, sponge	9.5
Dark Chocolate & Nuts Brownie VG N Vanilla ice cream	10
Apple & Cinnamon Blondie VG Gula Melaka caramel, vanilla ice cream	10
Sticky Date Pudding VG N Gula Melaka caramel, walnuts, vanilla ice cream	15
Oreo Mudpie VG N Housemade Oreo cookie base & crumble, affogato swirl ice cream, chocolate sauce	14
Banoffee Cheesecake Bananas, shaved chocolate, toffee sauce	11
Mixed Berries Crumble N Vanilla ice cream	11
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.

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	8
Fresh Mango, Vanilla & Sunflower Seed Cake N	8
Milo Dinosaur Cake	10

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

OTHER BEVERAGES

Rich Chocolate VG 85% Valrhona abinao, soy milk	8 10	hot iced
Honey Lemon	5 6	
Soy Babyccino VG Half hot soy milk & half aerated soy milk	3.8	
Root Beer Float VG Vanilla ice cream	8	
Coke Float VG Vanilla ice cream	8	
Soft Drinks • Coke • Sprite • Root Beer • Coke Zero • Ginger Ale • Soda Water	6.5	
Kombucha • Peach • Lemon, Lime & Mint	8.5	
Freshly Squeezed Fruit Juice (mix up to 3 fruits) • Orange • Anjou Pear • Green Apple	8.5	
Footprints Alkaline Water 500ml	2.8	
San Pellegrino 500ml 7.5 750ml 8	5.5 8	

SMOOTHIES We use soy milk **VG**

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

TEAS

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