

ALL-DAY BREAKFAST till 5pm

- 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
- 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
- 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

SOUPS & SALADS from 11am

- Butternut Squash Soup** VG 11
 Crispy chickpeas, croutons
 - Forest Mushroom Soup** V 12
 Truffle mushroom toast
 - Eggplant 'Unagi' Donburi** VG N 18
 Avocados, broccoli, green onions, nori seaweed, sesame seeds, miso brown rice
 - 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 17
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

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

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 20.5
VG: Broccoli, roasted sweet peppers, mushrooms
- 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

- 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

SMALL BITES from 11am

- Pan-Fried Impossible™ Gyoza** (3pcs) VG 13
 Impossible™ meat, water chestnut
- Impossible™ 'Pork' Skewers** (3pcs) VG 12
 Pickled cucumber, sticky Asian BBQ sauce
- Beer-Battered Jalapeño Poppers** (4pcs) 10
 Cream cheese stuffing, BBQ sauce
- Chicken Satay** (10pcs) N 13
 Rice cakes, peanut sauce
- Sliders** (3pcs) N 17.5
C: Grass-fed beef, cheddar, mayonnaise 16.5
VG: Impossible™ meat patty, caramelised onions, vegan mayonnaise, vegan cheese sauce
- Straight Cut Fries** 11
 Garlic mayonnaise
 Truffle mayonnaise +3.5
 Truffle oil +4.5
 Parmesan +2.5

CHECK OUT OUR SPECIALS

SIGN UP IS FREE!

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

DESSERTS & BEVERAGES

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 P Bananas, shaved chocolate, toffee sauce, whipped cream	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 **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

TARTS **VG** +4.5

Fresh Fruit	7
Citrus Meringue	7
Dark Chocolate VG N	6

FRESHLY BAKED

Croissant VG	6.8
Muffin VG N • Banana Pecan Muffin • Almond Blueberry Muffin	4.5
Alcoholic Black Forest Cupcake N	5.5

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		

SMOOTHIES & MILKSHAKES **VG**

Smoothie • Oreo & Banana C 8.5 • Mango & Passion Fruit D 11.5 • Berry & Banana C 10.5	11
Milkshake • Vanilla C 10.5 • Chocolate N C 7.5 • Banana Nutella N C 7.5	13

GO LOCAL LAH!

Kopi	4 4.5	hot	iced
Teh C 5.5	4 4.5		
Kopi C C 7.5	4 4.5		
Teh C C 7.5 C 9.5	4 4.5		
Kopi O C 7.5	3.5 4		
Teh O C 5.5 C 7.5	3.5 4		
Milo	4 4.5		
Teh Limau (Calamansi)	4.5 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!)

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 C 2.5	6.5		
Bulletproof Coffee Espresso, organic virgin coconut oil, unsalted butter	8		
Hazelnut Cappuccino N D 7.5	8 9.5		
Café Latte C 4.5 / Cappuccino C 4.5 / Flat White C 4.5	6.5 7.5		
Café Mocha C 4.5 C 6.5	8 9.5		
Flavoured Coffee • Crème Brûlée C 7.5 • Macadamia N C 7.5 • Hazelnut N C 6.5 • Toffee C 6.5	6.5 8.5		
Coffee Vanilla Float VG D 5.5 Soy milk, vanilla ice cream	11		
Extra shot +1.5			

OTHER BEVERAGES

Rich Chocolate VG D 7.5 D 11.5 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 D 12.5 Vanilla ice cream	8		
Coke Float VG D 11.5 Vanilla ice cream	8		
Soft Drinks • Coke D 11.5 • Sprite D 11.5 • Root Beer D 12.5 • Coke Zero • Ginger Ale C 8.5 • Soda Water	6.5		
Kombucha • Peach • Lemon, Lime & Mint	8.5		
Freshly Squeezed Fruit Juice (mix up to 3 fruits) • Orange • Anjou Pear • Watermelon • Celery • Green Apple • Star Fruit • Carrot	8.5		
Footprints Alkaline Water 500ml	2.8		
San Pellegrino 500ml 750ml	5.5 8		

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.

C classic

VG plant-based

V vegetarian

N contains nuts

P contains pork/gelatin

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NUTRI-GRADE

A B C D