



ALL-DAY BREAKFAST till 5.00pm

Ultimate Big Breakfast | 25 N P

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

Eggs Benedict | 20.5 P

Smoked leg ham, housemade bacon, English muffins, hollandaise sauce, arugula

Eggs Royale | 19.5

Smoked Norwegian salmon, English muffins, hollandaise sauce, arugula

Plant Power Breakfast | 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

Middle Eastern Avocado Toast | 21 🚳 🕦

Choose 1 topping: <u>cumin-lime roasted chickpeas</u> or <u>poached eggs</u> Served with pomegranate, pumpkin seed dukkah, chilli flakes, chipotle-cumin hummus, mesclun

Privé Sausage Muffin | 13.5 🚳 🕦

Plant-based sausage patty, vegan cheese, vegan mayo, English muffin, hashbrowns, mesclun (Add smashed avocado @ \$3.5 , add extra plant-based sausage patty @ \$3.5)

Awesome Acai Bowl | 18 🔞 🕦

Sambazon™ organic acai, granola, banana, berries, mango, dragon fruit, chia seeds, toasted coconut

SOUP, SALADS, SANDWICH & WRAPS

from 11.00am on weekends & PHs, from 11.30am on weekdays

Forest Mushroom Soup | 12 🔞 Seasonal mushrooms, garlic bread

Tracy's Favourite Salad | 20 | 29 🔞 🕦

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, pumpkin, pumpkin seed dukkah, chilli-chimichurri dressing

Mediterranean Salad | 18.5 | 28 🚳 🕦

Chickpeas, roasted zucchinis, Kalamata olives, cherry tomatoes, blueberries, hummus, smoked eggplant, pickles, cashew, dukkah, garlic chips, crispy shallots, preserved lemon-cumin dressing

Classic Caesar Salad | 17.5 | 26.5 N

Baby romaine lettuce, crunchy bacon, boiled egg, shaved parmesan, herbed croutons, housemade Caesar dressing

Mad-For-Mexican Salad | 18.5 | 28 🚳 🚺

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 🕦

Brown rice, avocado, purple cabbage, pickled carrots, cucumber, edamame, cherry tomatoes, green onions, nori seaweed, roasted sesame dressing

©: Norwegian smoked salmon | 20.5 | 29 ™: Maple-miso glazed tofu | 18.5 | 28

Add To Salads: Avocado \$4.5 @ | Soy-Based 'Chicken' Chunks \$4.5 @ | Smoked Salmon (3 slices) \$5.5

Club Sandwich/Wrap | 19.5 N P

Smoked ham, bacon, cajun chicken, cheddar, tomato, omelette, pickles, mayonnaise, mesclun

Mexican Burrito Wrap | 19.5 vo

Butternut pumpkin, black beans, chickpeas, Hokkaido corn, red sweet peppers, crispy tacos, 'cheese' sauce, avocado, jalapeño, romaine lettuce, tomato salsa, mesclun

BURGERS from 11.00am on weekends & PHs, from 11.30am on weekdays

Truffled Mushroom Swiss Burger | 24 🕫 🔃

Impossible™ patty, creamy field mushrooms, Swiss 'cheese' sauce, caramelised onions, wild rocket, truffle 'mayonnaise', fries, mesclun

Classic Grass-Fed Beef Burger | 27.5

Double beef patties (180g), lettuce, tomatoes, garlic mayonnaise, fries, mesclun Served medium to well done

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



CHECK OUT OUR SPECIALS

Scan here!

MAINS from 11.00am on weekends & PHs, from 11.30am on weekdays

The Ultimate Fish & Chips | 27

Beer-battered snapper, fries, mesclun, tartar sauce, malt vinegar

Pan-Roasted Chilli & Lime Salmon | 28 N

Roasted peppers-apricot-almond couscous, broccoli, dill-mustard cream sauce

Lemon & Thyme Roasted Half Chicken | 28

Sautéed potatoes, baby spinach, garlic confit, mushroom sauce Subject to availability. 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.

ASIAN

Japanese TNDE Katsu Curry | 20.5 Mango-apple-edamame-tomato salsa, steamed brown rice

Thai Green Vegetable Curry | 19 🚳

Broccoli, carrots, zucchini, okra, French beans, napa cabbage, eggplant, potatoes, bean curd, brown rice

(Add chicken chunks @ \$4.5, add soy-based 'chicken' chunks @ \$4.5

Singapore Seafood Laksa | 18.5 N

Prawns, squid, fish cake, quail eggs, tofu puff, Vietnamese mint

Hainanese Chicken Rice | 19.5

Fragrant brown rice, housemade chilli, ginger, dark soya sauce. White rice also available.

G: Hormone/antibiotic-free, free-roaming chicken, chicken broth Subject to availibility

🚾: Soy-based 'chicken', vegetable broth

Nasi Goreng | 23 🕦

Indonesian fried brown rice, shrimp, chicken satay, prawn crackers, fried egg, cucumber, crispy shallots, spring onions, sweet soy sauce, chilli padi

PASTAS from 11.00am on weekends & PHs, from 11.30am on weekdays

Spaghetti Aglio Olio with Roast Pork Belly | 25 P

Sundried tomatoes, bacon, sliced garlic, bird's eye chilli Choice of spice level: none, mild, normal, extra

Linquine Mushroom 'Carbonara' | 20.5 🔞 🕦

Mushroom medley, cashew cream sauce, cashew parmesan, parsley (Add soy-based 'chicken' @ \$4.5 🔞, add thick-cut bacon @ \$4.5 🕑)

Singapore Chilli Crab Spaghetti | 28.5 N

Shredded mud crab, coriander

Slipper Lobster (Crayfish) Linguine | 26 Zucchinis, roasted peppers, bird's eye chilli, shellfish bisque

Impossible™ Meatball Spaghetti | 21.5 **®** Tomato ragout, basil

Spicy Arrabbiata Penne

Basil, cherry tomatoes, zucchini, sliced garlic, bird's eye chilli

G: Prawns, parmesan | 23.5

10.5 Broccoli, roasted sweet peppers, mushrooms

10-INCH STONE-BAKED PIZZAS

from 11.00am on weekends & PHs, from 11.30am on weekdays (Minimum 20min Waiting Time)

Margherita | 11 (half) 19.5 (whole) V Buffalo mozzarella, basil, tomatoes (Vegan option available N)

Hawaiian | 12 (half) 21.5 (whole) Smoked ham, pineapple, tomatoes, mozzarella (Vegan option available N)

Truffled Field Mushroom Madness | 11.5 (half) 20.5 (whole) Mushroom medley (portobello, abalone & button), poached egg, tomatoes, mozzarella, wild rocket, truffle oil (Vegan option available N)

Veggie Lovers | 11.5 (half) 20.5 (whole) ® N

Roasted pumpkin, charred peppers, zucchini, broccoli, mushroom, kalamanta olive, cherry tomatoes, red onions, cashew "mozarella"











HALF & HALF

PIZZA

Small Bites, Desserts & Beverages



SMALL BITES from 11.00am on weekends & PHs, from 11.30am on weekdays

Pan-Fried Impossible™ Gyoza (3pcs) | 13 🚾 Impossible™ meat, water chestnut

Straight Cut Fries | 11

Garlic mayonnaise

(Add truffle mayonnaise @ \$3.5, add truffle oil @ \$4.5, add parmesan @ \$2.5)

Sliders (3pcs) N

G: Grass-fed beef, cheddar, garlic mayonnaise | 17.5 ©: Impossible™ meat patty, caramelised onions,

garlic mayonnaise, vegan cheese sauce | 16.5

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

Muchos Nachos | 12.5 🔞 🕦

Black beans, red gala apples, pomegranate, charred corn, sliced olives, roasted peppers, chipotle, Miyoko's cheddar cheese, chopped tomatoes, red onions, jalapeños,

cashew sour cream, green onions, coriander (Add avocado @ \$4.5, add Impossible™ minced meat @ \$8.5)

Curried Potato Samosa (10pcs) | 8.5 🚾

Whipped coconut cream raita with mint

Vegetable Spring Rolls (10pcs) | 8.5 🚾

Impossible™ Meatballs in Marinara Sauce (4pcs) | 16.5 🔞 N Chimichurri

Chicken Satay (10pcs) | 13 N

Rice cakes, peanut sauce Crispy Parmesan Wings (3pcs) | 14

Garlic-parsley parmesan dip

COFFEES & MORE

We use ethically sourced coffee beans by locally run coffee artisans PPP Coffee. Go dairy-free with soy, oat or almond milk (free!) | add \$1.5 for extra shot | decaf option available

Turmeric-Ginger Soy Latte (caffeine-free) | 6.5 hot 7.5 iced 100 | 7.5 iced 100 |

Beetroot Soy Latte (caffeine-free) | 7 hot 7.5 iced 100

Matcha Soy Latte | 7 hot 8 iced @ Uji Matcha Powder (by Matchaya)

Long Black / Americano | 5.5 hot 6.5 iced

Espresso / Café Macchiato | 5.5 hot

Double Espresso / Piccolo Latte | 6.5 hot

Bulletproof Coffee | 8 hot

Espresso, organic virgin coconut oil, unsalted butter

Café Latte / Cappuccino / Flat White | 6.5 hot 7.5 iced

Café Mocha | 8 hot 9.5 iced

Coffee Vanilla Float | 11 iced 🔞 N Soy milk, vanilla ice cream

TEAS

Chamomile | 5.5

English Breakfast | 5.5

French Earl Grey | 5.5

Jasmine Queen | 5.5

Flavoured Iced Tea | 7

Apple

 Melon • Passion Fruit Mango

Strawberry

Lemon Tea | 5 hot 6 iced

SMOOTHIES We use soy milk

Mango & Passion Fruit | 11 @

Berry & Banana | 11 🔞

KOMBUCHA organic fermented tea by Remedy

Peach | 8.5 iced

Lemon, Lime & Mint | 8.5 iced

DESSERTS

Sticky Date Pudding | 15 🚳 🕔 Gula Melaka caramel, walnuts, vanilla ice cream

Tiramisu (in jar) | 10 🔞 🔃

Cashew & coconut cream, espresso, rum, sponge

Dark Chocolate & Nuts Brownie | 10 @ N

Apple & Cinnamon Blondie | 10 🔞

Gula Melaka caramel, vanilla ice cream

Oreo Mudpie | 14 🔞 🕦

Housemade Oreo cookie base & crumble, affogato swirl ice cream, chocolate sauce

Banoffee Cheesecake | 11

Bananas, shaved chocolate, toffee sauce

Mixed Berries Crumble | 11 1

Vanilla ice cream

Gourmet Ice Cream | 4.5 single 8.5 double 12 triple

• Vanilla 🚾 • Cookies & Cream 🚾 • Dark Chocolate

CAKE & BAKE add \$4.5 for vanilla ice cream @

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

Carrot Cake | 8 slice vo N

Hazelnut Praline Cake | 10 slice 10 N

Moist Red Velvet Cake | 8 slice ® N

85% Dark Chocolate Cake | 10 slice 🔞 N

Salted Caramel Pecan & Gula Melaka Cake | 8 slice N

Fresh Mango, Vanilla & Sunflower Seed Cake | 8 slice N

Milo Dinosaur Cake | 10 slice

Croissant | 5 @

BEVERAGES

Rich Chocolate | 8 hot 10 iced 85% Valrhona abinao, soy milk

Honey Lemon | 5 hot 6 iced

Root Beer Float | 8 iced W Vanilla ice cream

Coke Float | 8 iced @ Vanilla ice cream

Soft Drinks | 6.5 iced Coke Ginger Ale

• Coke Zero Root Beer

• Soda Water Sprite

Footprints Alkaline Water | 2.8 500ml

San Pellegrino | 5.5 500ml 8 750ml

JUICE

Freshly Squeezed Juice | 8.5 iced (mix up to 3 fruits)

- Orange
- Green Apple
- · Anjou Pear

HAPPY HOUR

4pm to 8pm

Draught Beer, Red/White Wines*, Spirits* & "Drink Of The Moment"

*Selected Housepours

Please let us know of any food allergies or requirements. Customers concerned need to be aware of the risk of cross-contamination or changes in the content of any commercial ingredients we use. Whilst we take extra care, we cannot guarantee that what we serve is 100% free of nuts, gluten, allergens or animal products. The Privé Group and its subsidiaries will not be liable for adverse reactions from consuming any of our products or while at our premises.



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