

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
- 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
- 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
- Plant Power Breakfast** Vg N 21
Plant-based sausage patty, tofu scramble, roasted red peppers, ½ avocado, hummus, baked beans, roasted tomato, sautéed button mushroom, hashbrown, mesclun, housemade multigrain toast
- 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 from 11am

- 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 18
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 from 11am

- 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: none, mild, normal, extra
- Thai Style Barramundi** 27
Charred green zucchinis & 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 medium to well done.
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 & WRAP from 11am

- Nasi Lemak Burger** N 20
Fried turmeric chicken, otak-otak, sunny side egg, roasted peanuts, anchovies, sambal mayo, cucumber, fries
Vegan option available
- Classic Grass-Fed Beef Burger** N 24
Double beef patties (180g), lettuce, tomatoes, garlic mayo, fries, mesclun
Served medium to well done
- 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

SMALL BITES from 11am

- Shrimp Paste Chicken Wings** 14
Lime, chilli dip
- Breaded Crab Cakes** (4pcs) 13
Dill mayo, burnt lemon
- Chicken Satay** (10pcs) N 13
Rice cakes, cucumber, red onions, peanut sauce
- Straight Cut Fries** V 11
Garlic mayo
Truffle mayo +3.5
Truffle oil +4.5
Parmesan +2.5
- Sliders** (3pcs) N 15
C: Grass-fed beef, cheddar, mayo
Vg: Impossible™ meat patty, caramelised onions, vegan mayo, vegan cheese sauce 16.5

20% OFF
during Happy Hour
4 - 9pm

**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

| | |
|--|-----|
| Sticky Date Pudding | 15 |
| Gula Melaka caramel, walnuts, vanilla ice cream | |
| Banoffee Cheesecake | 11 |
| Bananas, shaved chocolate, toffee sauce, whipped cream | |
| Dark Chocolate & Nuts Brownie | 10 |
| Vanilla ice cream | |
| 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 | |

SLICED CAKES add vanilla ice cream +4.5

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

| | |
|--|----|
| Onde Onde Cake | 8 |
| Thai Milk Tea Cake | 8 |
| Salted Caramel Pecan & Gula Melaka Cake | 8 |
| Fresh Mango & Vanilla Cake | 8 |
| Strawberry Shortcake | 8 |
| Carrot Cake | 8 |
| Moist Red Velvet Cake | 8 |
| 85% Dark Chocolate Cake | 10 |
| Hazelnut Praline 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!)

| | hot | iced |
|---|-----|------|
| 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 | | |
| Hazelnut Cappuccino | 8 | 9.5 |
| 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

| | hot | iced |
|---|-----|------|
| 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 | | |
| • Green Apple | | |
| Footprints Alkaline Water 500ml | | 2.8 |
| San Pellegrino | | 5.5 |
| 500ml | | |
| 750ml | | |

SMOOTHIES We use soy milk

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

TEAS

| | hot | iced |
|--------------------------------------|-----|------|
| 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

NUTRI-GRADE

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