

# YOUNG DINERS' SET MENU

For kids aged 12 years and below.



## 3-COURSE SET <sup>14</sup>

Choose 1 item each from **Mains**, **Desserts** & **Beverages**

Items in the set menu are fixed and cannot be replaced with other items from the a la carte menu

### MAINS

#### Linguine Bacon Mushroom Alfredo <sup>P</sup>

Thick cut bacon, parmesan cream sauce

#### Classic Grass-Fed Beef Burger <sup>N</sup>

Beef patty (90g), lettuce, tomatoes, mayo, fries

#### Margherita Pizza <sup>V</sup>

Buffalo mozzarella, basil, tomatoes

Can be made vegan upon request

#### Egg Benedict <sup>P</sup>

Smoked leg ham, housemade bacon, English muffin, hollandaise sauce, hashbrown

Available till 5pm

### DESSERTS

#### Choco Nuts Brownie <sup>Vg N</sup>

Vanilla ice cream

#### Strawberry Cheesecake Sundae

Crumble, coulis

### BEVERAGES

#### Juice

- Apple
- Orange

FLIP OVER FOR  
A LA CARTE OPTIONS

Have Fun While You Dine



SCAN HERE

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.

<sup>C</sup> classic <sup>Vg</sup> plant-based <sup>V</sup> vegetarian <sup>N</sup> contains nuts <sup>P</sup> contains pork/gelatin

# YOUNG DINERS' A LA CARTE

For kids aged 12 years and below.



## ALL-DAY BREAKFAST till 5pm

<b>Awesome Acai Bowl</b> <small>VG N</small>	9.5
Sambazon™ organic acai, granola, banana, berries, mango, dragon fruit, chia seeds, toasted coconut	
<b>Egg Benedict</b> <small>P</small>	9.5
Smoked leg ham, housemade bacon, English muffin, hollandaise sauce, hashbrown	
<b>Egg Royale</b>	9.5
Smoked Norwegian salmon, English muffin, hollandaise sauce, hashbrown	
<b>Privé Sausage Muffin</b> <small>VG</small>	7
Plant-based sausage patty, vegan cheese, vegan mayo, English muffin, hashbrown	
Smashed avocado +2.5	
Extra plant-based sausage patty <small>VG</small> +2.5	

## SALADS

<b>Chopped Kale Caesar Salad</b> <small>N P</small>	9
Romaine lettuce, avocado, toasted almonds, parmesan, bacon bits, roasted chickpeas, anchovy garlic parmesan dressing	
<b>Tracy's Favourite Salad</b> <small>VG N</small>	9.5
Baby spinach, kale, mesclun, broccoli, purple cabbage, avocado, quinoa, goji berries, black beans, roasted peppers, cucumber, olives, tomatoes, corn, pickles, pomegranate, cashew, edamame, butternut pumpkin, pumpkin seed dukkah, house dressing	

## DESSERTS

<b>Choco Nuts Brownie</b> <small>VG N</small>	5.5
Vanilla ice cream	
<b>Banoffee Cheesecake</b> <small>N</small>	5.5
Bananas, shaved chocolate, toffee sauce	
<b>Strawberry Cheesecake Sundae</b>	5.5
Crumble, coulis	

## MAINS

<b>Classic Burger</b> <small>N</small>	9.5
Choice of <u>grass-fed beef patty (90g)</u> or <u>Impossible™ patty</u> <small>VG</small> Lettuce, tomatoes, mayo, fries	
<b>Fish &amp; Chips</b>	9.5
Battered baby snapper, fries, tartar sauce, malt vinegar	
<b>Spaghetti Aglio Olio with Roast Pork Belly</b> <small>P</small>	9.5
Sundried tomatoes, bacon, sliced garlic	
<b>Linguine Bacon Mushroom Alfredo</b> <small>P</small>	9.5
Thick cut bacon, parmesan cream sauce	
<b>Hainanese Chicken Rice</b>	9.5
Choice of brown or white rice, broth	
<small>C</small> : Hormone/antibiotic-free, free-roaming chicken	
<small>VG</small> : Soy-based 'chicken'	

## 8-INCH PIZZAS

Minimum 20min waiting time. Can be made vegan upon request.

<b>Margherita</b> <small>V</small>	8.5
Buffalo mozzarella, basil, tomatoes	

## BEVERAGES

<b>Flavoured Iced Tea</b>	5	
• Apple	• Strawberry	• Passion Fruit
• Mango	• Melon	
<b>Soft Drinks</b>	6.5	
• Coke <small>D 11%</small>	• Sprite <small>D 11%</small>	• Root Beer <small>D 12%</small>
• Coke Zero	• Ginger Ale <small>C 6%</small>	• Soda Water
<b>Juice</b>	5.5	
• Apple		
• Orange		

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**NUTRI-GRADE**

