

ALL-DAY BREAKFAST till 5pm

Cereal Crusted Nutella French Toast <small>V N</small>	17
<small>Blueberries, cinnamon crumble, banana caramel, chocolate sauce</small>	
Privé Sausage Muffin <small>VG</small>	15.5
<small>Plant-based sausage patty, vegan cheese, vegan mayo, English muffin, hashbrowns, mesclun</small>	
<small>Smashed avocado +3.5</small>	
<small>Extra plant-based sausage patty <small>VG</small> +3.5</small>	
Chilli Crab Shakshuka <small>N</small>	21
<small>Lump crabmeat, eggs, roasted sweet red peppers & spiced tomatoes, chilli crab sauce, charcoal dough fritter, coriander</small>	
Spicy Scrambled Eggs & Teriyaki Mushrooms <small>N</small>	16
<small>Shrimp sambal, crispy shallots, tahini yoghurt, housemade multigrain toast, mesclun</small>	
Awesome Acai Bowl <small>VG N</small>	18
<small>Sambazon™ organic acai, granola, banana, berries, mango, dragon fruit, chia seeds, toasted coconut</small>	
Middle Eastern Avocado Toast <small>VG N</small>	21
<small>Choose 1 topping: <u>cumin-spiced roasted chickpeas</u> <small>VG</small> or <u>poached eggs</u></small>	
<small>Served with pomegranate, cherry tomatoes, pumpkin seed dukkah, chilli flakes, chipotle-cumin hummus, mesclun</small>	
Eggs Benedict <small>P</small>	20.5
<small>Smoked leg ham, housemade bacon, English muffin, hollandaise sauce, arugula</small>	
Eggs Royale	19.5
<small>Norwegian salmon, English muffin, hollandaise sauce, arugula</small>	
Ultimate Big Breakfast <small>N P</small>	25
<small>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</small>	

SOUP & SALADS from 11am

Forest Mushroom Soup <small>V N</small>	12
<small>Truffle mushroom toast</small>	
Eggplant 'Unagi' Donburi <small>VG N</small>	18
<small>Smashed avocado, broccoli, green onions, nori seaweed, sesame seeds, miso brown rice</small>	
Thai Raw Green Papaya Salad <small>N</small>	23
<small>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</small>	
<small><small>C</small>: Lemongrass beef</small>	
<small><small>VG</small>: Sesame crusted tofu, sweet chilli jam</small>	
Chopped Kale Caesar Salad <small>N P</small>	18
<small>Romaine lettuce, avocado, soft centered egg, toasted almonds, parmesan, bacon bits, roasted chickpeas, anchovy garlic parmesan dressing</small>	
Tracy's Favourite Salad <small>VG N</small>	20
<small>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</small>	
<small>Upsize available upon request</small>	
Add To Salads	
<small>Avocado +4.5</small>	
<small>Chicken Chunks +4.5</small>	
<small>Soy-Based 'Chicken' Chunks <small>VG</small> +4.5</small>	
<small>Smoked Salmon (3 slices) +5.5</small>	

MAINS from 11am

Dry Seafood Laksa Spaghetti <small>N</small>	18.5
<small>Prawns, clams, squid, bean sprouts, fish cake, tofu puffs, boiled egg, sambal, laksa leaf</small>	
Tofu Pad Thai <small>N</small>	19
<small>Only egg, tofu, bean sprouts, spring onion, Thai basil, coriander, peanuts, chilli flakes & lime wedge</small>	
<small><small>C</small>: Prawns</small>	
<small><small>VG</small>: Plant-based 'prawns'</small>	
Hainanese Chicken Rice	19.5
<small>Fragrant white rice, housemade chilli, ginger, dark soya sauce. Brown rice also available.</small>	
<small><small>C</small>: Hormone/antibiotic-free, free-roaming chicken, chicken broth</small>	
<small><small>VG</small>: Soy-based 'chicken', vegetable broth</small>	
Nasi Goreng <small>N</small>	23
<small>Indonesian fried rice, baby shrimp, chicken satay, prawn crackers, fried egg, cucumber, crispy shallots, spring onions, sweet soy sauce, chilli padi</small>	
Green Curry Vegetables <small>VG N</small>	19
<small>Broccoli, carrots, zucchinis, snake beans, eggplant, okra, potatoes, nappa cabbage, bean curd, raw cashews, sultanas, brown rice</small>	
Fusilli with Nori Pesto & Mushrooms <small>VG N</small>	21
<small>Enoki, shimeji and king oyster mushrooms, pine nuts, garlic chips</small>	
Linguine Bacon Mushroom Alfredo <small>P</small>	23
<small>Thick-cut bacon, parmesan cream sauce, poached egg, Japanese 7 spice peppers</small>	
Spaghetti Aglio Olio with Roast Pork Belly <small>P</small>	25
<small>Sundried tomatoes, bacon, sliced garlic, bird's eye chilli</small>	
<small>Choice of spice level: <u>none</u>, <u>mild</u>, <u>normal</u>, <u>extra</u></small>	
Thai Style Barramundi	27
<small>Charred green zucchinis & tomatoes, eggplant, okra, straw mushrooms, lime, Thai green curry</small>	
Umami Fish & Chips <small>N</small>	27
<small>Asahi-battered baby snapper, furikake mayo, nori fries</small>	
Spicy Korean Chicken Parmesan <small>N</small>	25
<small>Chicken drumstick and thigh, gochujang sesame linguine</small>	
Sarawak Pepper Steak & Fries	30
<small>200g grain-fed Australian ribeye, fries, mesclun</small>	
<small>Served <u>medium</u> to <u>well done</u></small>	
<small>Special requests cannot be guaranteed due to thinness of steak.</small>	

BURGERS, SANDWICH & WRAP from 11am

Nasi Lemak Burger <small>N</small>	20
<small>Fried turmeric chicken, otak-otak, sunny side egg, roasted peanuts, anchovies, sambal mayo, cucumber, fries</small>	
<small>Vegan option available</small>	
Balinese Pulled Pork Belly Burger/Wrap <small>N P</small>	19
<small>Pickled daikon & carrots, jalapeño, crispy shallots, sriracha mayo, romaine lettuce, fries</small>	
Classic Grass-Fed Beef Burger <small>N</small>	24
<small>Double beef patties (180g), lettuce, tomatoes, garlic mayo, fries, mesclun</small>	
<small>Served <u>medium</u> to <u>well done</u></small>	
Truffled Mushroom Swiss Burger <small>VG N</small>	23
<small>Impossible™ patty, creamy field mushrooms, Swiss 'cheese' sauce, caramelised onions, wild rocket, truffle 'mayo', fries, mesclun</small>	

20% OFF
during Happy Hour
4 - 9pm

SMALL BITES from 11am

Breaded Portobello Mushroom Wedges <small>VG</small>	12
<small>Truffle 'mayo'</small>	
Shrimp Paste Chicken Wings	14
<small>Lime, chilli dip</small>	
Breaded Crab Cakes <small>(4pcs)</small>	13
<small>Dill mayo, burnt lemon</small>	
Chicken Satay <small>(10pcs) N</small>	13
<small>Rice cakes, cucumber, red onions, peanut sauce</small>	
Straight Cut Fries <small>V</small>	11
<small>Garlic mayo</small>	
<small>Truffle mayo +3.5</small>	
<small>Truffle oil +4.5</small>	
<small>Parmesan +2.5</small>	
Sliders <small>(3pcs) N</small>	15
<small><small>C</small>: Grass-fed beef, cheddar, mayo</small>	
<small><small>VG</small>: Impossible™ meat patty, caramelised onions, vegan mayo, vegan cheese sauce</small>	

CHECK OUT OUR SPECIALS

SIGN UP IS FREE!

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

WIFI

Network: **Privé Holland Village**

Password: **hiphiprive**

DESSERTS & BEVERAGES

DESSERTS

Sticky Date Pudding	15
Gula Melaka caramel, walnuts, vanilla ice cream	
Apple Pie Sundae	12
Cinnamon streusel, apple compote, vanilla ice cream, salted caramel	
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	

SLICED CAKES add vanilla ice cream +4.5

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

Salted Caramel Pecan & Gula Melaka Cake	8
Fresh Mango, Vanilla & Sunflower Seed Cake	8
Moist Red Velvet Cake	8
Carrot Cake	8
Strawberry Shortcake	8
Hazelnut Praline Cake	10
85% Dark Chocolate 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	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
<ul style="list-style-type: none"> • Crème Brûlée • Macadamia • Hazelnut • Toffee 	
Coffee Vanilla Float	11
Soy milk, vanilla ice cream	
Extra shot +1.5 Upsize +2.5	

OTHER BEVERAGES

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
<ul style="list-style-type: none"> • 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)	
<ul style="list-style-type: none"> • Orange • Anjou Pear • Watermelon • Celery • Green Apple • Star Fruit • Carrot 	
Footprints Alkaline Water 500ml	2.8
San Pellegrino	5.5
500ml 750ml	

TEAS

TWG Tea	5.5
<ul style="list-style-type: none"> • Chamomile • Jasmine Queen • English Breakfast • Moroccan Mint • French Earl Grey • Vanilla Bourbon 	
Flavoured Iced Tea	7
<ul style="list-style-type: none"> • 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

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NUTRI-GRADE