

ALL-DAY BREAKFAST till 5pm

Cereal Crusted Nutella French Toast V N	17
<small>Blueberries, cinnamon crumble, banana caramel, chocolate sauce</small>	
Strawberry Cheesecake Waffle V N	16
<small>Strawberries, caramelised white chocolate ganache, maple syrup</small>	
Privé Sausage Muffin Vg	15.5
<small>Plant-based sausage patty, vegan cheese, vegan mayo, English muffin, hashbrowns, mesclun Smashed avocado +3.5 Extra plant-based sausage patty Vg +3.5</small>	
Chilli Crab Shakshuka N	21
<small>Lump crabmeat, eggs, roasted sweet red peppers & spiced tomatoes, chilli crab sauce, charcoal dough fritter, coriander</small>	
Spicy Scrambled Eggs & Teriyaki Mushrooms N	16
<small>Shrimp sambal, crispy shallots, tahini yoghurt, housemade multigrain toast, mesclun</small>	
Awesome Acai Bowl Vg N	18
<small>Sambazon™ organic acai, granola, banana, berries, mango, dragon fruit, chia seeds, toasted coconut</small>	
Middle Eastern Avocado Toast Vg N	21
<small>Choose 1 topping: <u>cumin-spiced roasted chickpeas</u> Vg or <u>poached eggs</u> Served with pomegranate, cherry tomatoes, pumpkin seed dukkah, chilli flakes, chipotle-cumin hummus, mesclun</small>	
Eggs Benedict P	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>	
Plant Power Breakfast Vg N	21
<small>Plant-based sausage patty, tofu scramble, roasted red peppers, ½ avocado, hummus, baked beans, roasted tomato, sautéed button mushroom, hashbrown, mesclun, housemade multigrain toast</small>	
Ultimate Big Breakfast N P	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>	

SOUPS & SALADS from 10.30am

Forest Mushroom Soup V N	12
<small>Truffle mushroom toast</small>	
Butternut Squash Soup Vg	11
<small>Crispy chickpeas, croutons</small>	
Thai Raw Green Papaya Salad N	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>C: Lemongrass beef</small>	17
<small>Vg: Sesame crusted tofu, sweet chilli jam</small>	
Eggplant 'Unagi' Donburi Vg N	18
<small>Smashed avocado, broccoli, green onions, nori seaweed, sesame seeds, miso brown rice</small>	
Ancient Grains Bowl V N	19
<small>Farro, quinoa, barley, kale, avocado, feta cheese, cherry tomatoes, roasted peppers, pumpkin, falafel, miso tofu, pumpkin seed dukkah, preserved lemon tahini dressing</small>	
Chopped Kale Caesar Salad N P	18
<small>Romaine lettuce, avocado, soft centered egg, toasted almonds, parmesan, bacon bits, roasted chickpeas, anchovy garlic parmesan dressing</small>	
Tracy's Favourite Salad Vg N	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>	

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

CHECK OUT OUR SPECIALS

SIGN UP IS FREE!

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

MAINS from 10.30am

Dry Seafood Laksa Spaghetti N	18.5
<small>Prawns, clams, squid, bean sprouts, fish cake, tofu puffs, boiled egg, sambal, laksa leaf</small>	
Tofu Pad Thai N	19
<small>OnlyEg, tofu, bean sprouts, spring onion, Thai basil, coriander, peanuts, chilli flakes & lime wedge</small>	
<small>C: Prawns</small>	17
<small>Vg: 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>C: Hormone/antibiotic-free, free-roaming chicken, chicken broth</small>	
<small>Vg: Soy-based 'chicken', vegetable broth</small>	
Thai Green Curry Vg N	19
<small>Broccoli, carrots, zucchinis, snake beans, eggplant, okra, potatoes, napa cabbage, bean curd, brown rice</small>	
Nasi Goreng N	23
<small>Indonesian fried rice, baby shrimp, chicken satay, prawn crackers, fried egg, cucumber, crispy shallots, spring onions, sweet soy sauce, chilli padi</small>	
Fusilli with Nori Pesto & Mushrooms Vg N	21
<small>Enoki, shimeji and king oyster mushrooms, pine nuts, garlic chips</small>	
Linguine Bacon Mushroom Alfredo P	23
<small>Thick-cut bacon, parmesan cream sauce, poached egg, Japanese 7 spice peppers</small>	
Spaghetti Aglio Olio with Roast Pork Belly P	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 N	27
<small>Asahi-battered baby snapper, furikake mayo, nori fries</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>	
Spicy Korean Chicken Parmesan N	25
<small>Chicken drumstick and thigh, gochujang sesame linguine</small>	
Black Pepper Soft Shell Crab Spaghetti	25
<small>Fermented black bean, scallions, curry leaf</small>	

BURGERS, SANDWICH & WRAPS from 10.30am

Nasi Lemak Burger N	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 N P	19
<small>Pickled daikon & carrots, jalapeño, crispy shallots, sriracha mayo, romaine lettuce, fries</small>	
Classic Grass-Fed Beef Burger N	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 Vg N	23
<small>Impossible™ patty, creamy field mushrooms, Swiss 'cheese' sauce, caramelised onions, wild rocket, truffle 'mayo', fries, mesclun</small>	
Club Sandwich/Wrap N P	19.5
<small>Smoked ham, bacon, cajun chicken, cheddar, tomato, omelette, pickles, mayo, mesclun</small>	

11-INCH PIZZAS from 10.30am

Combine 2 flavours & enjoy a half & half pizza. Minimum 20min waiting time. Vegan options available.

	half & half	whole
Chicken Satay N	12	21.5
<small>Cucumber, red onion, pineapple, peanut sauce, mozzarella</small>		
Margherita V	11	19.5
<small>Buffalo mozzarella, basil, tomatoes</small>		
Hawaiian P	12	21.5
<small>Smoked ham, pineapple, tomatoes, mozzarella</small>		
Truffled Field Mushroom Madness V	11.5	20.5
<small>Mushroom medley (portobello, abalone & button), poached egg, tomatoes, mozzarella, wild rocket, truffle oil</small>		
Veggie Lovers Vg	11.5	20.5
<small>Roasted pumpkin, charred peppers, zucchinis, broccoli, mushroom, kalamata olives, cherry tomatoes, red onions, soy 'mozzarella'</small>		

SMALL BITES, DESSERTS & BEVERAGES

20% OFF
during Happy Hour
4 - 8pm

SMALL BITES

Breaded Portobello Mushroom Wedges VG Truffle 'mayo'	12
Shrimp Paste Chicken Wings Lime, chilli dip	14
Salted Egg Yolk Tater Tots V Curry mayo	8
Breaded Crab Cakes (4pcs) Dill mayo, burnt lemon	13
Chicken Satay (10pcs) N Rice cakes, cucumber, red onions, peanut sauce	13
Straight Cut Fries V Garlic mayo Truffle mayo +3.5 Truffle oil +4.5 Parmesan +2.5	11
Sliders (3pcs) N C : Grass-fed beef, cheddar, mayo VG : Impossible™ meat patty, caramelised onions, vegan mayo, vegan cheese sauce	15 16.5

DESSERTS

Sticky Date Pudding VG N Gula Melaka caramel, walnuts, vanilla ice cream	15
Banoffee Cheesecake P Bananas, shaved chocolate, toffee sauce, whipped cream	11
Dark Chocolate & Nuts Brownie VG N Vanilla ice cream	10
Tiramisu VG Plant-based cream cheese, espresso, rum, sponge	9.5
Gourmet Ice Cream • Vanilla VG • Cookies & Cream VG • Dark Chocolate VG Single +4.5 Double +8.5 Triple +12	

SLICED CAKES add vanilla ice cream **VG** +4.5

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

Onde Onde Cake V N	8
Thai Milk Tea Cake V	8
Salted Caramel Pecan & Gula Melaka Cake N P	8
Fresh Mango, Vanilla & Sunflower Seed Cake N P	8
Strawberry Shortcake VG N	8
Carrot Cake VG N	8
85% Dark Chocolate Cake VG N	10
Hazelnut Praline Cake VG N	10

TARTS vanilla ice cream **VG** +4.5

Fresh Fruit V	7
Citrus Meringue V	7
Dark Chocolate VG N	6

FRESHLY BAKED

Croissant VG	6
Muffin VG N • Banana Pecan Muffin • Almond Blueberry Muffin	4.5
Alcoholic Black Forest Cupcake N	5.5
Artisanal Toast (3 slices) N Butter & choice of jams	5
Garlic Bread (5 slices) VG	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 Upsize +2.5		

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 • Carrot • Green Apple • Watermelon • Celery	8.5	
Footprints Alkaline Water 500ml	2.8	
San Pellegrino 500ml 750ml	5.5 8	

SMOOTHIES & MILKSHAKES We use soy milk

Smoothie VG • Coconut Shake D 8.5 • Mango Pine Passion C 8.5	9
Milkshake VG • Vanilla C 10.5 • Chocolate N C 7.5 • Banana Nutella N C 7.5	13

TEAS

TWG Tea • Crème Caramel • 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	

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

NUTRI-GRADE

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