

YOUNG DINERS' SET MENU



Available from 11am.
For kids aged 12 years and below.

No service charge.

3-COURSE SET ^{15.5}

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 ^P

Thick cut bacon, parmesan cream sauce

Classic Grass-Fed Beef Burger ^N

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

Margherita Pizza ^V

Buffalo mozzarella, basil, tomatoes
Can be made vegan upon request

Egg Benedict ^P

Smoked leg ham, housemade bacon, English muffin,
hollandaise sauce, hashbrown
Available till 5pm

DESSERTS

Choco Nuts Brownie ^{VG N}

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

No service charge. All prices are subject to 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

YOUNG DINERS' A LA CARTE

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ALL-DAY BREAKFAST till 5pm

Awesome Acai Bowl VG N	10.5
Sambazon™ organic acai, granola, banana, berries, mango, dragon fruit, chia seeds, toasted coconut	
Egg Benedict P	10.5
Smoked leg ham, housemade bacon, English muffin, hollandaise sauce, hashbrown	
Egg Royale	10.5
Smoked Norwegian salmon, English muffin, hollandaise sauce, hashbrown	
Privé Sausage Muffin VG	8
Plant-based sausage patty, vegan cheese, vegan mayo, English muffin, hashbrown	
Smashed avocado +2.5	
Extra plant-based sausage patty VG +2.5	

SALADS from 11am

Ancient Grains Bowl V N	10
Farro, quinoa, barley, kale, avocado, feta cheese, cherry tomatoes, roasted peppers, pumpkin, falafel, miso tofu, pumpkin seed dukkah, house dressing	
Chopped Kale Caesar Salad N P	10
Romaine lettuce, avocado, toasted almonds, parmesan, bacon bits, roasted chickpeas, anchovy garlic parmesan dressing	
Tracy's Favourite Salad VG N	10.5
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

Choco Nuts Brownie VG N	6
Vanilla ice cream	
Banoffee Cheesecake N	6
Bananas, shaved chocolate, toffee sauce	
Strawberry Cheesecake Sundae	6
Crumble, coulis	

MAINS from 11am

Classic Burger N	10.5
Choice of <u>grass-fed beef patty</u> VG or <u>Impossible™ patty</u> VG Lettuce, tomatoes, mayo, fries	
Fish & Chips	10.5
Battered baby snapper, fries, tartar sauce, malt vinegar	
Spaghetti Aglio Olio with Roast Pork Belly P	10.5
Sun-dried tomatoes, bacon, sliced garlic	
Linguine Bacon Mushroom Alfredo P	10.5
Thick cut bacon, parmesan cream sauce	
Hainanese Chicken Rice	10.5
Choice of brown or white rice, broth	
C : Hormone/antibiotic-free, free-roaming chicken	
VG : Soy-based 'chicken'	

8-INCH PIZZAS from 11am

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

Margherita V	9.5
Buffalo mozzarella, basil, tomatoes	
Truffled Field Mushroom Madness V	10.5
Mushroom medley (portobello, abalone & button), tomatoes, mozzarella, truffle oil	
Veggie Lovers VG	10.5
Roasted pumpkin, charred peppers, zucchinis, broccoli, mushroom, Kalamata olives, cherry tomatoes, red onions, soy 'mozzarella'	
Hawaiian P	10.5
Smoked ham, pineapple, tomatoes, mozzarella	

BEVERAGES

Flavoured Iced Tea	5.5	
• Apple	• Strawberry	• Passion Fruit
• Mango	• Melon	
Soft Drinks	7	
• Coke D 11%	• Sprite D 11%	• Root Beer D 12%
• Coke Zero	• Ginger Ale C 6%	• Soda Water
Juice	6	
• Apple		
• Orange		

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NUTRI-GRADE

