

YOUNG DINERS' SET MENU



Available from 11.00am on weekends & PHs, from 11.30am on weekdays.
For kids aged 12 years and below.

3-COURSE SET ¹⁴

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

Eggs Benedict ^P

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

Happy Belly Buddha Bowl ^N

Brown rice, avocado, purple cabbage, pickled carrots, cucumber, edamame, cherry tomatoes, nori seaweed, roasted sesame dressing

^C: Norwegian smoked salmon

^{VG}: Maple-miso glazed tofu

Classic Grass-Fed Beef Burger ^N

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

Margherita Pizza ^V

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

Spaghetti Mushroom 'Carbonara' ^{VG}

Mushroom medley, soy cream sauce, chickpea parmesan, parsley

DESSERTS

Dark Chocolate & Nuts Brownie ^{VG} ^N

Vanilla ice cream

Tutti Frutti ^{VG}

Vanilla ice cream topped with fresh fruits & 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.

^C classic ^{VG} vegan ^V vegetarian ^N contains nuts ^P contains pork

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.

YOUNG DINERS' A LA CARTE



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ALL-DAY BREAKFAST till 5pm

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

SALADS

Classic Caesar Salad N P	9
Baby romaine lettuce, crunchy bacon, boiled ½ egg, shaved parmesan, herbed croutons, housemade Caesar dressing	
Tracy's Favourite Salad VG N	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	
Mediterranean Salad VG N	9.5
Chickpeas, roasted zucchinis, Kalamata olives, cherry tomatoes, blueberries, smoked eggplant, pickles, cashew, dukkah, preserved lemon-cumin dressing	
Happy Belly Buddha Bowl N	9.5
Brown rice, avocado, purple cabbage, pickled carrots, cucumber, edamame, cherry tomatoes, nori seaweed, roasted sesame dressing C : Norwegian smoked salmon VG : Maple-miso glazed tofu	

DESSERTS

Dark Chocolate & Nuts Brownie VG N	5.5
Vanilla ice cream	
Mixed Berries Crumble N	5.5
Vanilla ice cream	
Banoffee Cheesecake	5.5
Bananas, shaved chocolate, toffee sauce	
Tutti Frutti VG	5.5
Vanilla ice cream topped with fresh fruits & coulis	
Ice Cream Scoop	2.5
• Cookies & Cream VG • Dark Chocolate with Cocoa Nibs • Vanilla VG	

MAINS

Classic Burger N	9.5
Choice of grass-fed beef patty (90g) or Impossible™ patty VG Lettuce, tomatoes, mayonnaise, fries	
Pulled Pork Knuckle Burger N P	9.5
BBQ sauce, fries	
Fish & Chips	9.5
Battered snapper, fries, tartar sauce, malt vinegar	
Hainanese Chicken Rice	9.5
Choice of brown or white rice, broth C : Hormone/antibiotic-free, free-roaming chicken VG : Soy-based 'chicken'	

PASTAS

Spaghetti Mushroom 'Carbonara' VG	9.5
Mushroom medley, soy cream sauce, chickpea parmesan, parsley Soy-based 'chicken' VG +2.5 Thick-cut bacon P +2.5	
Creamy Chicken Pot Pie Spaghetti P	9.5
Bacon, carrot, celery, garden peas, parmesan cheese	
Spaghetti Aglio Olio with Roast Pork Belly P	9.5
Sundried tomatoes, bacon, sliced garlic	
Impossible™ Meatball Spaghetti VG	9.5
Tomato ragout, basil	

8-INCH PIZZAS Minimum 20min waiting time

Can be made vegan upon request	
Margherita V	8.5
Buffalo mozzarella, basil, tomatoes	
Truffled Field Mushroom Madness	9.5
Mushroom medley (portobello, abalone & button), tomatoes, mozzarella, truffle oil	
Veggie Lovers VG	9.5
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	
• Apple	• Strawberry	• Passion Fruit
• Mango	• Melon	
Soft Drinks	6.5	
• Coke	• Sprite	• Root Beer
• Coke Light	• Ginger Ale	• Soda Water
Juice	5.5	
• Apple • Orange		

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