

ALL-DAY BREAKFAST till 5pm

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>	
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>	

SOUP & SALADS from 11am

Forest Mushroom Soup V N	12
<small>Truffle mushroom toast</small>	
Eggplant 'Unagi' Donburi VG N	18
<small>Smashed avocado, broccoli, green onions, nori seaweed, sesame seeds, miso brown rice</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>	
<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 VG +4.5</small>	
<small>Smoked Salmon (3 slices) +5.5</small>	

BURGERS from 11am

Classic Grass-Fed Beef Burger N	24
<small>Double beef patties (180g), lettuce, tomatoes, garlic mayo, fries, mesclun 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>	

MAINS from 11am

Dry Seafood Laksa Spaghetti N	18.5
<small>Prawns, clams, squid, bean sprouts, fish cake, tofu puffs, boiled egg, sambal, laksa leaf</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 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 Served <u>medium</u> to <u>well done</u>. 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>	

11-INCH PIZZAS from 11am

<small>Combine 2 flavours & enjoy a half & half pizza. Minimum 20min waiting time. Vegan options available.</small>		
	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 from 11am

Shrimp Paste Chicken Wings	14
<small>Lime, chilli dip</small>	
Salted Egg Yolk Tater Tots V	8
<small>Curry mayo</small>	
Beer-Battered Calamari (10pcs)	10
<small>Lime mayo, lemon wedge</small>	
Chicken Satay (10pcs) N	13
<small>Rice cakes, cucumber, red onions, peanut sauce</small>	
Straight Cut Fries V	11
<small>Garlic mayo Truffle mayo +3.5 Truffle oil +4.5 Parmesan +2.5</small>	
Sliders (3pcs) N	15
<small>C: Grass-fed beef, cheddar, mayo VG: Impossible™ meat patty, caramelised onions, vegan mayo, vegan cheese sauce</small>	
Muchos Nachos VG	15
<small>Black beans, red gala apples, pomegranate, charred corn, sliced olives, roasted peppers, chipotle, Miyoko's cheddar cheese, chopped tomatoes, red onions, jalapeños, soy cream sauce, green onions, coriander Avocado +4.5 Impossible™ minced meat VG +8.5</small>	

20% OFF
during Happy Hour
4 - 8pm

CHECK OUT
OUR SPECIALS



privé
PERKS



SIGN UP IS FREE!

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

DESSERTS & BEVERAGES

DESSERTS

Banoffee Cheesecake P	11
Bananas, shaved chocolate, toffee sauce, whipped cream	
Dark Chocolate & Nuts Brownie VG N	10
Vanilla ice cream	
Apple Pie Sundae	12
Cinnamon streusel, apple compote, vanilla ice cream, salted caramel	
Tiramisu VG	9.5
Plant-based cream cheese, espresso, rum, sponge	

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
Salted Caramel Pecan & Gula Melaka Cake N P	8
Fresh Mango, Vanilla & Sunflower Seed Cake N P	8
Moist Red Velvet Cake V N	8
Carrot Cake VG N	8
85% Dark Chocolate Cake VG N	10

FRESHLY BAKED

Croissant VG	6
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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	6.5 7.5
Caffeine-free	
Beetroot Soy Latte VG	7 7.5
Caffeine-free	
Matcha Soy Latte VG	7 8
Uji Matcha Powder (by Matchaya)	
Long Black / Americano	5.5 6.5
Espresso / Café Macchiato	5.5
Double Espresso / Piccolo Latte C 2.5_{sp}	6.5
Bulletproof Coffee	8
Espresso, organic virgin coconut oil, unsalted butter	
Hazelnut Cappuccino N D 7.5_{sp}	8 9.5
Café Latte C 4.5_{sp} / Cappuccino C 4.5_{sp} / Flat White C 4.5_{sp}	6.5 7.5
Café Mocha C 4.5_{sp} C 6.5_{sp}	8 9.5
Flavoured Coffee	6.5 8.5
<ul style="list-style-type: none"> • Crème Brûlée C 7.5_{sp} • Macadamia N C 7.5_{sp} • Hazelnut N C 6.5_{sp} • Toffee C 6.5_{sp} 	
Coffee Vanilla Float VG D 5.5_{sp}	11
Soy milk, vanilla ice cream	
Extra shot +1.5	

OTHER BEVERAGES

Rich Chocolate VG D 7.5_{sp} D 11.5_{sp}	8 10
85% Valrhona abinao, soy milk	
Honey Lemon	5 6
Soy Babyccino VG	3.8
Half hot soy milk & half aerated soy milk	
Root Beer Float VG D 12.5_{sp}	8
Vanilla ice cream	
Coke Float VG D 11.5_{sp}	8
Vanilla ice cream	
Soft Drinks	6.5
<ul style="list-style-type: none"> • Coke D 11.5_{sp} • Sprite D 11.5_{sp} • Root Beer D 12.5_{sp} • Coke Zero • Ginger Ale C 8.5_{sp} • Soda Water 	
Kombucha	8.5
• Peach • Lemon, Lime & Mint	
Freshly Squeezed Fruit Juice	8.5
(mix up to 3 fruits)	
• Orange • Anjou Pear	
• Green Apple	
Footprints Alkaline Water 500ml	2.8
San Pellegrino	5.5
500ml	
750ml	

SMOOTHIES We use soy milk **VG**

Smoothie	11
<ul style="list-style-type: none"> • Oreo & Banana C 8.5_{sp} • Mango & Passion Fruit D 11.5_{sp} • Berry & Banana C 10.5_{sp} 	

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.

C classic

VG plant-based

V vegetarian

N contains nuts

P contains pork/gelatin

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NUTRI-GRADE

A B C D