

ALL-DAY BREAKFAST till 5pm

- Privé Sausage Muffin** V N 15.5
Plant-based sausage patty, vegan cheese, vegan mayo, English muffin, hashbrowns, mesclun
Smashed avocado +3.5
Extra plant-based sausage patty V +3.5
- Awesome Acai Bowl** V N 18
Sambazon™ organic acai, granola, banana, berries, mango, dragon fruit, chia seeds, toasted coconut
- Middle Eastern Avocado Toast** V N 21
Choose 1 topping: cumin-spiced roasted chickpeas V or poached eggs
Served with pomegranate, cherry tomatoes, pumpkin seed dukkah, chilli flakes, chipotle-cumin hummus, mesclun
- Eggs Benedict** P 20.5
Smoked leg ham, housemade bacon, English muffin, hollandaise sauce, arugula
- Eggs Royale** 19.5
Norwegian salmon, English muffin, hollandaise sauce, arugula
- Plant Power Breakfast** V N 21
Plant-based sausage patty, tofu scramble, roasted red peppers, ½ avocado, hummus, baked beans, roasted tomato, sautéed button mushroom, hashbrown, mesclun, housemade multigrain toast
- Ultimate Big Breakfast** N P 25
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

SOUP & SALADS

- Forest Mushroom Soup** V N 12
Truffle mushroom toast
 - Thai Raw Green Papaya Salad** N 23
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
C: Lemongrass beef 17
V: Sesame crusted tofu, sweet chilli jam
 - Chopped Kale Caesar Salad** N P 18
Romaine lettuce, avocado, soft centered egg, toasted almonds, parmesan, bacon bits, roasted chickpeas, anchovy garlic parmesan dressing
 - Tracy's Favourite Salad** V N 20
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
- Upsize available upon request
Add To Salads
 Avocado +4.5
 Chicken Chunks +4.5
 Soy-Based 'Chicken' Chunks V +4.5
 Smoked Salmon (3 slices) +5.5

MAINS

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

BURGERS & WRAP

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

11-INCH PIZZAS

- Combine 2 flavours & enjoy a half & half pizza. Minimum 20min waiting time.
Vegan options available.
- | | half & half | whole |
|--|-------------|-------|
| Chicken Satay N
Cucumber, red onion, pineapple, peanut sauce, mozzarella | 12 | 21.5 |
| Margherita V
Buffalo mozzarella, basil, tomatoes | 11 | 19.5 |
| Hawaiian P
Smoked ham, pineapple, tomatoes, mozzarella | 12 | 21.5 |
| Truffled Field Mushroom Madness V
Mushroom medley (portobello, abalone & button), poached egg, tomatoes, mozzarella, wild rocket, truffle oil | 11.5 | 20.5 |
| Veggie Lovers V
Roasted pumpkin, charred peppers, zucchinis, broccoli, mushroom, kalamata olives, cherry tomatoes, red onions, soy 'mozzarella' | 11.5 | 20.5 |

CHECK OUT OUR SPECIALS

SIGN UP IS FREE!

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

SMALL BITES, DESSERTS & BEVERAGES

SMALL BITES from 11am

20% OFF
during Happy Hour
4 - 9pm

Breaded Portobello Mushroom Wedges VG	12
<small>Truffle 'mayo'</small>	
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>	
Breaded Crab Cakes (4pcs)	13
<small>Dill mayo, burnt lemon</small>	
Chicken Satay (10pcs) N	13
<small>Rice cakes, cucumber, red onions, peanut sauce</small>	
Straight Cut Fries V	11
<small>Garlic mayo</small>	
<small>Truffle mayo +3.5</small>	
<small>Truffle oil +4.5</small>	
<small>Parmesan +2.5</small>	
Sliders (3pcs) N	15
<small>C: Grass-fed beef, cheddar, mayo</small>	
<small>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</small>	
<small>Avocado +4.5</small>	
<small>Impossible™ minced meat VG +8.5</small>	

DESSERTS

Sticky Date Pudding VG N	15
<small>Gula Melaka caramel, walnuts, vanilla ice cream</small>	
Dark Chocolate & Nuts Brownie VG N	10
<small>Vanilla ice cream</small>	
Apple Pie Sundae	12
<small>Cinnamon streusel, apple compote, vanilla ice cream, salted caramel</small>	
Tiramisu VG	9.5
<small>Plant-based cream cheese, espresso, rum, sponge</small>	

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
<small>Caffeine-free</small>	
Beetroot Soy Latte VG	7 7.5
<small>Caffeine-free</small>	
Matcha Soy Latte VG	7 8
<small>Uji Matcha Powder (by Matchaya)</small>	
Long Black / Americano	5.5 6.5
Espresso / Café Macchiato	5.5
Double Espresso / Piccolo Latte C 2	6.5
Café Latte C 4 / Cappuccino C 4 / Flat White C 4	6.5 7.5
Café Mocha C 4 C 6	8 9.5
Coffee Vanilla Float VG D 5	11
<small>Soy milk, vanilla ice cream</small>	
<small>Extra shot +1.5</small>	

OTHER BEVERAGES

Rich Chocolate VG D 7 D 11	8 10
<small>85% Valrhona abinao, soy milk</small>	
Honey Lemon	5 6
Soy Babyccino VG	3.8
<small>Half hot soy milk & half aerated soy milk</small>	
Root Beer Float VG D 12	8
<small>Vanilla ice cream</small>	
Coke Float VG D 11	8
<small>Vanilla ice cream</small>	
Soft Drinks	6.5
<ul style="list-style-type: none"> • Coke D 11 • Sprite D 11 • Root Beer D 12 • Coke Zero • Ginger Ale C 6 • Soda Water 	
Kombucha	8.5
<small>• Peach • Lemon, Lime & Mint</small>	
Freshly Squeezed Fruit Juice	8.5
<small>(mix up to 3 fruits)</small>	
<ul style="list-style-type: none"> • Orange • Anjou Pear • Carrot • Green Apple • Watermelon • Celery 	
Footprints Alkaline Water 500ml	2.8
San Pellegrino	5.5
<small>500ml</small>	
<small>750ml</small>	
	8

SMOOTHIES We use soy milk **VG**

Smoothie	11
<ul style="list-style-type: none"> • Mango & Passion Fruit D 11 • Berry & Banana C 10 	

TEAS

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

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