

No service charge.

ALL-DAY BREAKFAST till 5pm

Chilli Crab Shakshuka N	23
Lump crabmeat, eggs, roasted sweet red peppers & spiced tomatoes, chilli crab sauce, charcoal dough fritters, coriander	
Strawberry Cheesecake Waffle V N	18
Strawberries, caramelised white chocolate ganache, maple syrup	
Cereal Crusted Nutella French Toast V N	19
Blueberries, cinnamon crumble, banana caramel, chocolate sauce	
Chilli Scrambled Eggs & Teriyaki Mushroom N	17.5
Smashed avocado, shrimp sambal, crispy shallots, tahini yoghurt, housemade multigrain toast, mesclun	
Ultimate Big Breakfast N P	26
2 eggs (any style), 6-inch pork Bratwurst (nitrite-free), maple-glazed thick-cut bacon, baked beans, roasted tomato, portobello mushroom, hashbrown, housemade multigrain toast	
Plant Power Breakfast VG N	22.5
Plant-based sausage patty, tofu scramble, roasted red peppers, ½ avocado, hummus, baked beans, roasted tomato, portobello mushroom, hashbrown, mesclun, housemade multigrain toast	
Middle Eastern Avocado Toast VG N	22.5
Choose 1 topping: cumin-spiced roasted chickpeas VG or poached eggs Served with pomegranate, cherry tomatoes, pumpkin seed dukkah, chilli flakes, chipotle-cumin hummus, mesclun	
Awesome Acai Bowl VG N	18.5
Sambazon™ organic acai, granola, banana, berries, mango, dragon fruit, chia seeds, toasted coconut	
Eggs Benedict P	22
Smoked leg ham, housemade bacon, English muffin, hollandaise sauce, arugula	
Eggs Royale	21
Norwegian salmon, English muffin, hollandaise sauce, arugula	
Privé Sausage Muffin VG	13
Plant-based sausage patty, vegan cheese, vegan mayo, English muffin, hashbrowns, mesclun Smashed avocado +3.5 Extra plant-based sausage patty VG +3.5	

SOUP & SALADS from 11am

Forest Mushroom Soup V	12
Truffle mushroom toast	
Eggplant 'Unagi' Donburi VG N	19
Avocados, broccoli, green onions, nori seaweed, sesame seeds, miso brown rice	
Ancient Grains Bowl V N	20.5
Farro, quinoa, barley, kale, avocados, feta cheese, cherry tomatoes, roasted peppers, pumpkin, falafel, miso tofu, dukkha spice, preserved lemon tahini dressing	
Thai Raw Green Papaya Salad N	25
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	18.5
VG: Sesame crusted tofu, sweet chilli jam	
Chopped Kale Caesar Salad N P	19.5
Romaine lettuce, avocados, soft centered egg, toasted almonds, parmesan, bacon bits, roasted chickpeas, anchovy garlic parmesan dressing	
Tracy's Favourite Salad VG N	21.5
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 **VG** +4.5
- Smoked Salmon (3 slices) +5.5

ASIAN from 11am

Singapore Seafood Laksa N	20
Prawns, squid, fish cake, quail eggs, tofu puffs, Vietnamese mint	
Hainanese Chicken Rice	21.5
Fragrant white rice, housemade chilli, ginger, dark soya sauce. Brown rice also available. C: Hormone/antibiotic-free, free-roaming chicken, chicken broth VG: Soy-based 'chicken', vegetable broth	
Nasi Goreng N	25
Indonesian fried rice, baby shrimp, chicken satay, prawn crackers, fried egg, cucumber, crispy shallots, spring onions, sweet soy sauce, chilli padi	
Japanese Katsu Don VG	22
Mango-apple-edamame-tomato salsa, steamed brown rice	
Thai Green Vegetable Curry VG N	18.5
Broccoli, carrots, zucchini, okra, French beans, napa cabbage, eggplant, potatoes, bean curd, brown rice Chicken chunks +4.5 Soy-based 'chicken' chunks VG +4.5	

BURGERS, SANDWICH & WRAPS from 11am

Truffled Mushroom Swiss Burger VG N	26
Impossible™ patty, creamy field mushrooms, Swiss 'cheese' sauce, caramelised onions, wild rocket, truffle 'mayonnaise', fries, mesclun	
Classic Grass-Fed Beef Burger N	27.5
Double beef patties (180g), lettuce, tomatoes, garlic mayonnaise, fries, mesclun Served medium to well done	
Pulled Pork Knuckle Burger N P	22.5
Jalapeño, red onions, BBQ sauce, fries, mesclun	
Club Sandwich/Wrap N P	21.5
Smoked ham, bacon, cajun chicken, cheddar, tomato, omelette, pickles, mayonnaise, mesclun	
Mexican Burrito Wrap VG	18
Butternut pumpkin, black beans, chickpeas, Hokkaido corn, red sweet peppers, crispy tacos, 'cheese' sauce, avocado, jalapeño, chipotle BBQ sauce, mayonnaise, romaine lettuce, tomato salsa, mesclun	

PASTAS from 11am

Linguine Mushroom 'Carbonara' VG	22.5
Mushroom medley, soy cream sauce, chickpea parmesan, parsley Soy-based 'chicken' VG +4.5 Thick-cut bacon P +4.5	
Impossible™ Meatball Spaghetti VG	23.5
Tomato ragout, basil	
Spicy Arrabbiata Penne	25
Basil, cherry tomatoes, zucchinis, sliced garlic, bird's eye chilli C: Prawns, parmesan VG: Broccoli, roasted sweet peppers, mushrooms	
Slipper Lobster (Crayfish) Linguine	27
Zucchinis, roasted peppers, bird's eye chilli, shellfish bisque	
Spaghetti Aglio Olio with Roast Pork Belly P	26.5
Sundried tomatoes, bacon, sliced garlic, bird's eye chilli Choice of spice level: none , mild , normal , extra	

MAINS from 11am

Lemongrass Skewered Impossible™ Pork Ribs (4pc) VG	25
White rice, achar, sliced cucumbers, sweet & sticky Asian BBQ sauce, charred lime <i>\$1 from the sale of this dish will be donated to NPark's 'Give to the Gardens Programme'</i>	
The Ultimate Fish & Chips	28
Beer-battered snapper, fries, mesclun, tartar sauce, malt vinegar	
Lemon & Thyme Roasted Half Chicken	31
Sautéed potatoes, baby spinach, garlic confit, mushroom sauce Please allow 20min waiting time	
Minute Steak & Fries	34
200g grass-fed Australian ribeye, fries, mesclun, peppercorn sauce Served medium to well done . Special requests cannot be guaranteed due to thinness of steak.	
Pan-Roasted Chilli & Lime Salmon N	31
Roasted peppers-apricot-almond couscous, broccoli, dill-mustard cream sauce	

11-INCH STONE-BAKED PIZZAS from 11am

Combine 2 flavours & enjoy a half & half pizza. Minimum 20min waiting time. Vegan options available.		
Margherita V	half & half	whole
Buffalo mozzarella, basil, tomatoes	12.5	22
Truffled Field Mushroom Madness	13	22.5
Mushroom medley (portobello, abalone & button), poached egg, tomatoes, mozzarella, wild rocket, truffle oil		
Veggie Lovers VG	13	22.5
Roasted pumpkin, charred peppers, zucchinis, broccoli, mushroom, kalamata olives, cherry tomatoes, red onions, soy 'mozzarella'		
Hawaiian P	13	23.5
Smoked ham, pineapple, tomatoes, mozzarella		

CHECK OUT OUR SPECIALS

SIGN UP IS FREE!

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

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

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SMALL BITES, DESSERTS & BEVERAGES

No service charge.

SMALL BITES from 11am

Pan-Fried Impossible™ Gyoza (3pcs) VG Impossible™ meat, water chestnut	14
Beer-Battered Calamari (10pcs) Lime aioli, lemon wedge	11
Impossible™ 'Pork' Skewers (3pcs) VG Pickled cucumber, sticky Asian BBQ sauce	13
Beer-Battered Jalapeño Poppers (4pcs) Cream cheese stuffing, BBQ Sauce	11
Breaded Crab Cakes (4pcs) Dill mayonnaise, burnt lemon	14
Chicken Satay (10pcs) N Rice cakes, peanut sauce	14.5
Sliders (3pcs) N C : Grass-fed beef, cheddar, mayonnaise VG : Impossible™ meat patty, caramelised onions, vegan mayonnaise, vegan cheese sauce	19 18
Crispy Parmesan Wings (3pcs) Garlic-parsley parmesan dip	15.5
Straight Cut Fries Garlic mayonnaise Truffle mayonnaise +3.5 Truffle oil +4.5 Parmesan +2.5	12.5

DESSERTS

Tiramisu VG Plant-based cream cheese, espresso, rum, sponge	10.5
Dark Chocolate & Nuts Brownie VG N Vanilla ice cream	11
Apple & Cinnamon Blondie VG Gula Melaka caramel, vanilla ice cream	11
Sticky Date Pudding VG N Gula Melaka caramel, walnuts, vanilla ice cream	15.5
Oreo Mudpie VG N Housemade Oreo cookie base & crumble, affogato swirl ice cream, chocolate sauce	15
Banoffee Cheesecake P Bananas, shaved chocolate, toffee sauce, whipped cream	12
Mixed Berries Crumble N Vanilla ice cream	12
Gourmet Ice Cream • Vanilla VG • Cookies & Cream VG • Dark Chocolate Single +5 Double +9.5 Triple +13.5	

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

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

Strawberry Shortcake VG N	9
Carrot Cake VG N	9
Hazelnut Praline Cake VG N	10.5
Moist Red Velvet Cake VG N	9
85% Dark Chocolate Cake VG N	11
Salted Caramel Pecan & Gula Melaka Cake N P	9
Fresh Mango, Vanilla & Sunflower Seed Cake N P	9
Milo Dinosaur Cake P	11

TARTS vanilla ice cream **VG** +4.5

Fresh Fruit	8
Dark Chocolate VG N	6.5

FRESHLY BAKED

Croissant VG	7.5
Muffin VG N • Banana Pecan Muffin • Almond Blueberry Muffin	5
Artisanal Toast (3 slices) N Butter & choice of jams	5.5
Garlic Bread (5 slices) VG	5.5

COFFEES

We use ethically sourced coffee beans by locally run coffee artisans PPP Coffee. Go dairy-free with soy, oat or almond milk (free!)

	hot	iced
Turmeric-Ginger Soy Latte VG Caffeine-free	7	8
Beetroot Soy Latte VG Caffeine-free	7.5	8.5
Matcha Soy Latte VG Uji Matcha Powder (by Matchaya)	7.5	8.5
Long Black / Americano	6	7
Espresso / Café Macchiato	6	
Double Espresso / Piccolo Latte C 2s	7	
Bulletproof Coffee Espresso, organic virgin coconut oil, unsalted butter	9	
Hazelnut Cappuccino N D 7s	9	10.5
Café Latte C 4s / Cappuccino C 4s / Flat White C 4s	7	8
Café Mocha C 4s C 6s	8.5	10.5
Flavoured Coffee • Crème Brûlée C 7s • Macadamia N C 7s • Hazelnut N C 6s • Toffee C 6s	7	9.5
Coffee Vanilla Float VG D 5s Soy milk, vanilla ice cream		12
Extra shot +1.5 Upsize +2.5		

OTHER BEVERAGES

	hot	iced
Rich Chocolate VG D 7s D 11s 85% Valrhona abinao, soy milk	8.8	10
Honey Lemon	5.5	6
Soy Babyccino VG Half hot soy milk & half aerated soy milk	4	
Root Beer Float VG D 12s Vanilla ice cream		8.5
Coke Float VG D 11s Vanilla ice cream		8.5
Soft Drinks • Coke D 11s • Sprite D 11s • Root Beer D 12s • Coke Zero • Ginger Ale C 8s • Soda Water		7
Kombucha • Peach • Lemon, Lime & Mint		9.5
Freshly Squeezed Fruit Juice (mix up to 3 fruits) • Orange • Anjou Pear • Watermelon • Celery • Green Apple • Star Fruit • Carrot		9.5
Footprints Alkaline Water 500ml		3
San Pellegrino 500ml 750ml		6 8.8

TEAS

	hot	iced
TWG Tea • Chamomile • Jasmine Queen • English Breakfast • Moroccan Mint • French Earl Grey • Vanilla Bourbon	5.8	
Flavoured Iced Tea • Apple • Melon • Mango • Passion Fruit • Strawberry		7.5
Lemon Tea	5.5	7

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NUTRI-GRADE

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