

YOUNG DINERS' SET MENU

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

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.

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

For kids aged 12 years and below.



ALL-DAY BREAKFAST till 5pm

- Awesome Acai Bowl** VG N 9.5
Sambazon™ organic acai, granola, banana, berries, mango, dragon fruit, chia seeds, toasted coconut
- 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

SALADS

- Chopped Kale Caesar Salad** N P 9
Romaine lettuce, avocados, toasted almonds, parmesan, bacon bits, roasted chickpeas, anchovy garlic parmesan 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

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

BEVERAGES

- Flavoured Iced Tea** 5
• Apple • Strawberry • Passion Fruit
• Mango • Melon
- Soft Drinks** 6.5
• Coke D 11% • Sprite D 11% • Root Beer D 12%
• Coke Zero • Ginger Ale C 6% • Soda Water
- Juice** 5.5
• Apple
• Orange

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

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NUTRI-GRADE

