

YOUNG DINERS' SET MENU



Available from 11am.
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

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	
Eggs Benedict P	9.5
Smoked leg ham, housemade bacon, English muffins, hollandaise sauce, hashbrown	
Eggs Royale	9.5
Smoked Norwegian salmon, English muffins, hollandaise sauce, hashbrown	

SALADS from 11am

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
<ul style="list-style-type: none"> • Cookies & Cream VG • Dark Chocolate with Cocoa Nibs • Vanilla VG 	

BEVERAGES

Flavoured Iced Tea	5
<ul style="list-style-type: none"> • Apple • Strawberry • Passion Fruit • Mango • Melon 	
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 	
Juice	5.5
<ul style="list-style-type: none"> • Apple • Orange 	

MAINS from 11am

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 from 11am

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 from 11am

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	

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

NUTRI-GRADE

