

A LA CARTE

BREAKFAST

till 5pm

	kids	adult
Brioche Kaya Toast V N Kaya brioche, bananas & pineapple, Gula Melaka		14
Full English Breakfast P 2 eggs (any style), 6-inch pork Bratwurst (nitrite-free), maple-glazed thick-cut bacon, baked beans, roasted tomato, sautéed button mushroom, hashbrown, brioche		25
Classic Eggs Benedict P Smoked leg ham, housemade bacon, English muffin, hollandaise sauce, arugula	11	19
Crab & Avocado Benedict N Poached eggs, avocado, roasted red peppers, dill hollandaise, toasted almonds, baby spinach		23
Acai Bowl VG N Sambazon™ organic acai, granola, banana, berries, mango, dragon fruit, chia seeds, toasted coconut		18
Mediterranean Avocado Toast VG N 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	13	23
Plant Power Breakfast VG N Plant-based sausage patty, tofu scramble, roasted red peppers, 1/2 avocado, hummus, baked beans, roasted tomato, sautéed button mushroom, hashbrown, mesclun, multigrain sourdough		21
Smoked Salmon & Scramble Croissant Dill cream cheese, sliced red onions, capers, romaine		21
Berry Buttermilk Pancakes V Strawberries, raspberries, red berries compote, maple syrup	11	18
Cheesy Bacon & Truffle Mushroom Spanish Omelette (sharing for 2) P Potatoes, onion, tomatoes, cheddar cheese, truffle oil		31

KEPPEL BAY EXCLUSIVE

SALADS & BOWLS

from 10.30am

Teriyaki Salmon Don N Avocado, furikake fried egg, mango, pickled cucumbers, edamame, vinegar brown rice, sriracha mayo, sesame seeds Make it a salad +2.5		21
Tracy's Favourite Salad VG N 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		19.5
Chopped Kale Caesar Salad N P Romaine lettuce, avocado, soft centered egg, toasted almonds, parmesan, bacon bits, roasted chickpeas, anchovy garlic parmesan dressing		18
Ancient Grains Bowl V N Farro, quinoa, barley, kale, avocado, feta cheese, cherry tomatoes, roasted peppers, pumpkin, falafel, miso tofu, pumpkin seed dukkah, preserved lemon tahini dressing		19
Forest Mushroom Soup V N Truffle mushroom toast		12

Lighter/Upsized versions available upon request
Add To Salads
Avocado +4 Soy-based 'chicken' chunks **VG** +4
Chicken chunks +4 Smoked salmon (3 slices) +5

BURGERS

from 10.30am

Chicken Cordon Bleu Burger N P Swiss cheese & sliced honey ham-stuffed chicken breast, lettuce, purple cabbage sauerkraut, sliced pineapple, sriracha mayo sesame bun, fries		19
Juicy Lucy Burger N P Grass-fed beef patty (200g), cheddar, lettuce, tomatoes, baconnaise, sesame bun, fries		26
Crab Cake Burger N Blue swimmer crab patty (140g), lettuce, tomatoes, red onions, dill tartar sauce, sesame bun, fries		23
Impossible™ Truffled Mushroom Swiss Burger VG N Impossible™ patty, creamy field mushrooms, Swiss 'cheese' sauce, caramelised onions, wild rocket, truffle 'mayo', fries		25

KIDS' SET MENU

(For kids 10 years and under)

1 Breakfast or Main or Pasta + 1 Dessert +
1 Freshly Squeezed Fruit Juice (Orange or Green Apple)

14

MAINS

from 10.30am

	kids	adult
Hainanese Chicken Rice Steamed chicken, chicken broth, fragrant white rice, housemade chilli, ginger, dark soya sauce. Brown rice also available. VG : Soy-based 'chicken', vegetable broth	9	17
Thai Green Curry VG N Broccoli, carrots, zucchinis, snake beans, eggplant, okra, potatoes, napa cabbage, bean curd, brown rice		16
Nasi Goreng N Indonesian fried rice with baby shrimp, fried turmeric chicken, chicken satay, prawn cracker, fried egg, cucumber, crispy shallots, spring onion, sweet soy sauce, chilli padi		20
Vietnamese Crispy Chicken Chop N Breaded soft boiled egg, smashed chilli cucumber salad, laksa leaf pesto		19
Peppered Steak & Fries 200g grain-fed Australian ribeye, mesclun Caramelised onions +1 Sunny side-up egg +1.5 Sautéed mushrooms +4 Thick-cut bacon P +4		30
Thai Style Barramundi Charred green zucchinis & tomatoes, eggplant, okra, straw mushrooms, lime, Thai green curry		25
Fish & Chips Battered baby snapper, fries, tartar sauce, malt vinegar	13	25

PASTAS

from 10.30am

	kids	adult
Seafood Laksa Spaghetti N Prawns, clams, squid, fish cake, tofu puffs, bean sprouts, egg, sambal, laksa leaf		21
Penne Mushroom Alfredo V Parmesan cream sauce, poached egg, Japanese 7 spice peppers Thick-cut diced bacon P +3	10	19
Grass-Fed Beef Spaghetti Bolognese Tomato ragout, parmesan, flat parsley VG : Plant-based 'beef' option available	10	21
Roast Pork Belly Spaghetti Aglio Olio P Sundried tomatoes, bacon, sliced garlic, bird's eye chilli Choice of spice level: none, mild, normal, extra		24
Char Siew Lasagna P Cantonese BBQ pork, mozzarella, 5 spice béchamel, char siew caramel, green onions		22

HANDCRAFTED PIZZAS

from 10.30am

	round 11-inch (1-2 people)
Hawaiian P Smoked ham, pineapple, tomatoes, mozzarella	21
Chicken Tikka Marsala chicken, charred peppers, coriander, red sliced onions, green chilli & minted yoghurt, mozzarella	22
Truffled Field Mushroom Madness V Mushroom medley (portobello, abalone & button), poached egg, tomatoes, mozzarella, wild rocket, truffle oil	24
Veggie Lovers VG Roasted pumpkin, charred peppers, zucchinis, broccoli, mushroom, kalamata olives, cherry tomatoes, red onions, soy 'mozzarella'	23
Margherita V Buffalo mozzarella, basil, tomatoes	20

half meter (3-4 people)
choose up to 2 flavours

48

1 meter (5-7 people)
choose up to 4 flavours

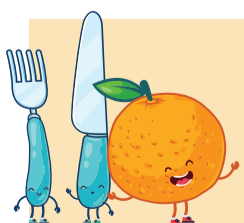
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KEPPEL BAY EXCLUSIVE

SIDE ORDERS

from 10.30am

Battered Onion Rings V Sriracha paprika mayo	7	Cauliflower Gratin V Mozzarella, parmesan Streaky bacon bits P +3	9
Straight Cut Fries (200g) V Garlic mayo Truffle mayo +3.5 Truffle oil +4.5 Parmesan +2.5	6	'Lobsta' Mac & Cheese VG Plant-based 'lobsta', roasted red peppers, broccoli, plant-based cheddar	9



All prices are subject to 10% service charge & prevailing GST.

Food allergies or special requests: Our food is prepared in a kitchen that has nuts, gluten, dairy, allergens, and animal products. Whilst we take extra care, we cannot guarantee there has not been cross contamination, changes in the content of any commercial ingredients used, or error due to the nature of our operations. Hence 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.

VG plant-based

V vegetarian

N contains nuts

P contains pork/gelatin

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SMALL BITES

from 10.30am

20% OFF
during Happy Hour 4 - 8pm

Chicken Satay (10pcs) N	13
Rice cakes, cucumber, red onions, peanut sauce	
Shrimp Paste Chicken Wings	13.5
Lime, chilli dip	
Breaded Crab Cakes (4pcs)	12
Dill mayo, burnt lemon	
Beef Sliders (3pcs) N	15
Grass-fed beef, cheddar, mayo	
Impossible™ Sliders (3pcs) VG N	15
Impossible™ meat patty, caramelised onions, mayo, vegan cheese sauce	
Breaded Portobello Mushroom Wedges VG	12
Truffle 'mayo'	
Straight Cut Fries (350g) V	10
Garlic mayo	
Truffle mayo +3.5	
Truffle oil +4.5	
Parmesan +2.5	
	each pc ½ dozen
Sakoshi Bay Oysters	6 33
Shallot Mignonette	

FRESHLY BAKED

Croissant VG	5.5
Kaya Croissant D	6.5
Pain Au Chocolat N D	6
Mushroom Quiche V D	6.5
Chicken Pie D	7.5
Muffin VG N	4.5
• Banana Pecan Muffin • Almond Blueberry Muffin	
Artisanal Toast (3 slices) N	6
Butter & choice of jams	
Garlic Bread (5 slices) VG	5

DESSERTS

	kids	adult
Sticky Date Pudding VG N		12.5
Gula Melaka caramel, walnuts, vanilla ice cream		
Banoffee Cheesecake P D	6	11
Bananas, shaved chocolate, toffee sauce, whipped cream		
Dark Chocolate & Nuts Brownie VG N	5	10
Vanilla ice cream		
Vanilla Ice Cream VG N		
Single +4		
Double +7.5		
Triple +11.5		

SLICED CAKES

add vanilla ice cream **VG** +3

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

Crème Brûlée Cheesecake V D	9.5
Chocolate Crispy Mousse Cake N D	8.5
Carrot Cake VG N	8
Tiramisu Mousse Cake D	9
Yuzu Layer Cake V D	9.5

WIFI

Network: Prive Guest
Password: privekeppel



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

AFFORDABLE 2-COURSE WEEKDAY SETS

(excluding PH)

LUNCH	DINNER
11.30am - 2.30pm	from 5pm onwards
22	28

HAPPY HOUR 12 - 8PM DAILY

up to 40% off
Selected draught beer, wines, cocktails & spirits

All prices are subject to 10% service charge & prevailing GST.

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VG plant-based **V** vegetarian **N** contains nuts **P** contains pork/gelatin **D** contains dairy

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