

BREAKFAST

till 5pm

adult

Brioche Kaya Toast V N

Kaya brioche, bananas & pineapple, Gula Melaka

16

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, hash brown, brioche

26

Classic Eggs Benedict P

Smoked leg ham, housemade bacon, English muffin, hollandaise sauce, arugula

21

Crab & Avocado Benedict N

Poached eggs, avocado, roasted red peppers, dill hollandaise, toasted almonds, baby spinach

24

Acai Bowl VG N

Sambazon™ organic acai, granola, banana, berries, mango, dragon fruit, chia seeds, toasted coconut

19

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

24

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, hash brown, mesclun, multigrain sourdough

22.5

Omelette Your Way N

Choose 1 filling: mild cheddar, smoked leg ham P, sautéed button mushrooms, feta or baby spinach  
Served with roasted tomatoes, multigrain sourdough, mesclun  
(Healthy egg white option available)

17.5

Berry Buttermilk Pancakes V

Assorted berries, red berries compote, maple syrup

19

Chilli Crab Shakshuka N

Crabmeat, eggs, roasted sweet red peppers & spiced tomatoes, chili crab sauce, charcoal dough fritters, coriander

23

SALADS & BOWLS

from 11am

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

21

Chopped Kale Caesar Salad N P

Romaine lettuce, avocado, soft centered egg, toasted almonds, parmesan, bacon bits, roasted chickpeas, anchovy garlic parmesan dressing

19.5

Teriyaki Salmon Bowl N

Avocado, furikake fried egg, mango, pickled cucumbers, edamame, sriracha mayo, sesame seeds  
Choice of mesclun salad +2.5 or brown rice

22

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

HANDCRAFTED  
PIZZAS

from 11am

Combine 2 flavours &  
enjoy a half & half pizza

Hawaiian P

Smoked ham, pineapple, tomatoes, mozzarella

half & half whole  
12.5 | 23

Chicken Tikka

Marsala chicken, charred peppers, coriander, red sliced onions, green chilli & minted yoghurt, mozzarella

13 | 24

Truffled Field Mushroom Madness V

Mushroom medley (portobello, abalone & button), poached egg, tomatoes, mozzarella, wild rocket, truffle oil

14 | 26

Veggie Lovers VG

Roasted pumpkin, charred peppers, zucchinis, broccoli, mushroom, kalamata olives, cherry tomatoes, red onions, soy 'mozzarella'

13.5 | 25

Margherita V

Buffalo mozzarella, basil, tomatoes

12 | 22

Hot Honey Salami

Beef salami, honey, chilli oil

13 | 24

MAINS

from 11am

Hainanese Chicken Rice

Steamed chicken, chicken broth, fragrant white rice, housemade chilli, ginger, dark soya sauce. Brown rice also available.

18.5

VG: Plant-based 'chicken', vegetable broth

16.5

Thai Green Curry VG N 🗨

Broccoli, carrots, zucchinis, snake beans, eggplant, okra, potatoes, napa cabbage, bean curd, brown rice

17.5

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

22

Vietnamese Crispy Chicken Chop N

Breaded soft boiled egg, smashed chilli cucumber salad, laksa leaf pesto

20.5

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

33

Thai Style Barramundi

Charred green zucchinis & tomatoes, eggplant, okra, straw mushrooms, lime, Thai green curry

27.5

Fish & Chips

Battered baby snapper, fries, tartar sauce, malt vinegar

27.5

PASTAS

from 11am

Seafood Laksa Spaghetti N 🗨

Prawns, clams, squid, fish cake, tofu puffs, bean sprouts, egg, sambal, laksa leaf

23

Penne Mushroom Alfredo V

Parmesan cream sauce, poached egg, Japanese 7 spice peppers

Thick-cut diced bacon P +3

21

Fisherman's Spaghetti Marinara

Prawns, clams, squid, roasted peppers, oregano, prawn oil, grated parmesan

24

Aglio olio option available upon request

Grass-Fed Beef Spaghetti Bolognese

Tomato ragout, parmesan, flat parsley

VG: Plant-based 'beef' option available

23

Roast Pork Belly Spaghetti Aglio Olio P

Sundried tomatoes, bacon, sliced garlic, bird's eye chilli

Choice of spice level: none, mild, normal, extra

26

BURGERS

from 11am

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

21

Juicy Lucy Burger N P 🗨

Grass-fed beef patty (200g), cheddar, lettuce, tomatoes, baconnaise, sesame bun, fries

27

Teriyaki Beef Burger N

Caramelized onions, shiitake mushroom, togarashi, scallions, spicy miso mayo, sesame bun, fries

VG: Plant-based 'beef' option available

28

Pulled Pork Belly Bulgogi Burger N P

Kimchi slaw, mustard, gochujang mayo, sesame bun, fries

23

SIDE ORDERS

from 11am

Battered Onion Rings V

Sriracha paprika mayo

8

Straight Cut Fries (200g) V

Garlic mayo

Truffle mayo +3.5

Truffle oil +4.5

Parmesan +2.5

7

Cauliflower Gratin V

Mozzarella, parmesan

Streaky bacon bits P +3

10

'Lobsta' Mac & Cheese VG

Plant-based 'lobsta', roasted red peppers, broccoli, plant-based cheddar

10

SMALL BITES

from 11am

20% OFF  
during Happy Hour 4 - 8pm

Chicken Satay <small>(10pcs)</small> <b>N</b>	14
Rice cakes, cucumber, red onions, peanut sauce	
Shrimp Paste Chicken Wings	14.5
Lime, chilli dip	
Breaded Crab Cakes <small>(4pcs)</small>	13
Dill mayo, burnt lemon	
Battered Calamari <small>(10pcs)</small>	9.5
Lime mayo, lemon wedge	
Beef Sliders <small>(3pcs)</small> <b>N</b>	16.5
Grass-fed beef, cheddar, mayo	
Impossible™ Sliders <small>(3pcs)</small> <b>VG N</b>	16.5
Impossible™ meat patty, caramelised onions, mayo, vegan cheese sauce	
Straight Cut Fries <small>(350g)</small> <b>V</b>	11
Garlic mayo	
Truffle mayo +3.5	
Truffle oil +4.5	
Parmesan +2.5	

DESSERTS

Sticky Date Pudding <b>VG N</b>	13.5
Gula Melaka caramel, walnuts, vanilla ice cream	
Banoffee Cheesecake <b>P D</b>	12
Bananas, shaved chocolate, toffee sauce, whipped cream	
Dark Chocolate & Nuts Brownie <b>VG N</b>	11
Vanilla ice cream	
Apple Pie Sundae <b>D N</b>	13
Cinnamon streusel, apple compote, vanilla ice cream, salted caramel	
Vanilla Ice Cream <b>VG N</b>	
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 <b>V D</b>	9.5
Chocolate Crispy Mousse Cake <b>N D</b>	9.5
Carrot Cake <b>VG N</b>	9
Tiramisu Mousse Cake <b>D</b>	9.5
Onde Onde Cake <b>V N D</b>	9.5

FRESHLY BAKED

Croissant <b>VG</b>	6
Kaya Croissant <b>D</b>	7
Pain Au Chocolat <b>N D</b>	6.5
Mushroom Quiche <b>V D</b>	7
Chicken Pie <b>D</b>	8.5
Muffin <b>VG N</b>	5
• Banana Pecan Muffin • Almond Blueberry Muffin	
Artisanal Toast <small>(3 slices)</small> <b>N</b>	6.5
Butter & choice of jams	
Garlic Bread <small>(5 slices)</small> <b>VG</b>	5.5

WIFI

Network: Prive Botanic Gardens  
Password: hiphiprive



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and enjoy birthday benefits by becoming  
our member!

AFFORDABLE 2-COURSE  
WEEKDAY SETS

(excluding PH)

LUNCH 11.30am - 2.30pm	DINNER from 5pm onwards
24	30

HAPPY HOUR  
4 - 8PM DAILY

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

All prices are subject to prevailing GST.

chef's picks

**VG** plant-based

**V** vegetarian

**N** contains nuts

**P** contains pork/gelatin

**D** contains dairy

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.

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