

A LA CARTE

BREAKFAST

till 5pm

	kids	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, hashbrown, brioche		26
Classic Eggs Benedict P Smoked leg ham, housemade bacon, English muffin, hollandaise sauce, arugula	12	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	14	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, hashbrown, mesclun, multigrain sourdough		22.5
Smoked Salmon & Scramble Croissant Dill cream cheese, sliced red onions, capers, romaine		22
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 Strawberries, raspberries, red berries compote, maple syrup	12	19
Cheesy Bacon & Truffle Mushroom Spanish Omelette (sharing for 2) P Potatoes, onion, tomatoes, cheddar cheese, truffle oil		32

BOTANIC GARDENS EXCLUSIVE

SALADS & BOWLS

from 11am

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		22
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
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		20.5
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 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
Crab Cake Burger N Blue swimmer crab patty (140g), lettuce, tomatoes, red onions, dill tartar sauce, sesame bun, fries		25
Impossible™ Truffled Mushroom Swiss Burger VG N Impossible™ patty, creamy field mushrooms, Swiss 'cheese' sauce, caramelised onions, wild rocket, truffle 'mayo', fries		27

MAINS

from 11am

	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	18.5
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	14	27.5

PASTAS

from 11am

	kids	adult
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	11	21
Grass-Fed Beef Spaghetti Bolognese Tomato ragout, parmesan, flat parsley VG : Plant-based 'beef' option available	11	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
Char Siew Lasagna P Cantonese BBQ pork, mozzarella, 5 spice béchamel, char siew caramel, green onions		24

HANDCRAFTED PIZZAS

from 11am

Combine 2 flavours & enjoy a half & half pizza

	half & half	whole
Hawaiian P Smoked ham, pineapple, tomatoes, mozzarella	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

SIDE ORDERS

from 11am

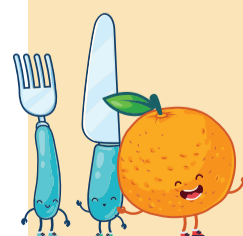
Battered Onion Rings V Sriracha paprika mayo	8	Cauliflower Gratin V Mozzarella, parmesan Streaky bacon bits P +3	10
Straight Cut Fries (200g) V Garlic mayo Truffle mayo +3.5 Truffle oil +4.5 Parmesan +2.5	7	'Lobsta' Mac & Cheese VG Plant-based 'lobsta', roasted red peppers, broccoli, plant-based cheddar	10

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)

15



All prices are subject to 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 11am

20% OFF
during Happy Hour 4 - 8pm

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

FRESHLY BAKED

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

DESSERTS

	kids	adult
Sticky Date Pudding VG N		13.5
Gula Melaka caramel, walnuts, vanilla ice cream		
Banoffee Cheesecake P D	7	12
Bananas, shaved chocolate, toffee sauce, whipped cream		
Dark Chocolate & Nuts Brownie VG N	6	11
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	9.5
Carrot Cake VG N	9
Tiramisu Mousse Cake D	9.5
Yuzu Layer Cake V D	9.5

WIFI

Network: Prive Botanic Gardens
Password: hiphiprive



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AFFORDABLE 2-COURSE WEEKDAY SETS

(excluding PH)

LUNCH	DINNER
11.30am - 2.30pm	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.

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VG plant-based

V vegetarian

N contains nuts

P contains pork/gelatin

D contains dairy

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