

BREAKFAST

till 5pm



Breakfast Congee	12.5
Golden pillow crackers, scallions, ginger, fried shallots, sesame oil Choice of shredded chicken or Impossible™ pork mince VG	
Local Laksa	14.5
Shredded chicken, fish cakes, sliced hard-boiled egg, tofu puff, Vietnamese mint	
Brioche Kaya Toast V N	16
Kaya brioche, bananas & pineapple, gula Melaka	
Full English Breakfast P	26
2 eggs (any style), 6-inch pork Bratwurst (nitrite-free), maple-glazed thick-cut bacon, baked beans, roasted tomato, sautéed button mushroom, hashbrown, brioche	
Classic Eggs Benedict P	21
Smoked leg ham, housemade bacon, English muffin, hollandaise sauce, arugula	
Crab & Avocado Benedict N	24
Poached eggs, avocado, roasted red peppers, dill hollandaise, toasted almonds, baby spinach	
Acai Bowl VG N	19
Sambazon™ organic acai, granola, banana, berries, mango, dragon fruit, chia seeds, toasted coconut	
Mediterranean Avocado Toast VG N	24
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	
Plant Power Breakfast VG N	22.5
Plant-based sausage patty, tofu scramble, roasted red peppers, 1/2 avocado, hummus, baked beans, roasted tomato, sautéed button mushroom, hashbrown, mesclun, multigrain sourdough	
Smoked Salmon & Scramble Croissant	22
Dill cream cheese, sliced red onions, capers, romaine	
Omelette Your Way N	17.5
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)	
Berry Buttermilk Pancakes V	19
Strawberries, raspberries, red berries compote, maple syrup	
Cheesy Bacon & Truffle Mushroom Spanish Omelette (sharing for 2) P	32
Potatoes, onion, tomatoes, cheddar cheese, truffle oil	

BOTANIC GARDENS EXCLUSIVE

AFFORDABLE 2-COURSE WEEKDAY SETS

(excluding PH)

LUNCH

11.30am - 2.30pm

24

DINNER

from 5pm onwards

30

PASTRIES

SWEET

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

KIDS' MENU

(For kids 10 years and under)

BREAKFAST

Classic Eggs Benedict P	12
Smoked leg ham, housemade bacon, English muffin, hollandaise sauce, arugula	
Mediterranean Avocado Toast VG N	14
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	
Berry Buttermilk Pancakes V	12
Strawberries, raspberries, red berries compote, maple syrup	

DESSERTS

Banoffee Cheesecake P D	7
Bananas, shaved chocolate, toffee sauce, whipped cream	
Dark Chocolate & Nuts Brownie VG N	6
Vanilla ice cream	

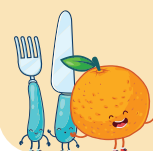
JUICE

Freshly Squeezed Fruit Juice	7.5
• Orange • Green Apple	

MAKE IT A SET

1 Breakfast + 1 Dessert + 1 Fruit Juice

15



All prices are subject to prevailing GST.

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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BREAKFAST

COFFEES

We use ethically sourced coffee beans by locally run coffee artisans PPP Coffee.

Go dairy-free with soy, oat or almond milk +0.5

	hot	iced
Long Black	6	7
Espresso	6	
Double Espresso	7	
Hazelnut Cappuccino N D 7.5	9	10.5
Café Latte C 4.5 / Cappuccino C 4.5 / Flat White C 4.5	7	8
Café Mocha C 4.5 C 6.5	8.5	10.5
Flavoured Coffee	7	8
• Crème Brûlée C 7.5 • Macadamia N C 7.5		
• Hazelnut N C 6.5 • Toffee C 6.5		

Extra shot +1.5

Upsize +2.5

TEAS

	hot	iced
TWG Tea	6	
• Chamomile • Jasmine Queen		
• English Breakfast • Moroccan Mint		
• French Earl Grey • Vanilla Bourbon		
Cold Brewed Sparkling Tea		9
• Osmanthus Sencha Passionfruit		
• Hanami White Peach		
• Earl Grey Lavender Strawberry		
• Muscat White Grape		
Lemon Tea	6	6.5

WIFI

Network: Prive Botanic Gardens
Password: hiphoprive

BEVERAGES

OTHER BEVERAGES

	hot	iced
Black Sesame Latte C 4.5 Caffeine-free	7.5	8.5
Turmeric-Ginger Soy Latte VG Caffeine-free	7	8
Beetroot Soy Latte VG Caffeine-free	7.5	8.5
Matcha Soy Latte VG Uji Matcha Powder (by Matchaya)	7.5	8.5
Hojicha Sesame Latte C 2.5		8.5
Rich Chocolate VG D 7.5 D 11.5 85% Valrhona abinao, soy milk	9	11
Honey Lemon	5.5	6.5

JUICE & KOMBUCHA

Freshly Squeezed Fruit Juice (mix up to 3 fruits)	7.5
• Orange • Watermelon	
• Green Apple • Carrot	
• Anjou Pear • Celery	
Kombucha	9
• Peach • Lemon, Lime & Mint	

SMOOTHIES

• Coconut Shake Smoothie VG D 8.5	9.5
• Mango Pine Passion Smoothie VG C 8.5	9

privé
PERKS



SIGN UP IS FREE!

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

NUTRI-GRADE



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