

BREAKFAST

till 5pm

- 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, hash brown, brioche

25
- Classic Eggs Benedict

P

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

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

23

MAINS

from 11am

- Hainanese Chicken Rice

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

VG

 : Plant-based 'chicken', vegetable broth

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
- 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

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

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
- 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](#)

21
- 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
- PASTAS
- from 11am
- 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

SMALL BITES

from 11am

20% OFF
during Happy Hour 4 - 8pm

Chicken Satay (10pcs) N Rice cakes, cucumber, red onions, peanut sauce	13
Shrimp Paste Chicken Wings Lime, chilli dip	13.5
Beef Sliders (3pcs) N Grass-fed beef, cheddar, mayo	15
Impossible™ Sliders (3pcs) VG N Impossible™ meat patty, caramelised onions, mayo, vegan cheese sauce	15
Straight Cut Fries (350g) V Garlic mayo Truffle mayo +3.5 Truffle oil +4.5 Parmesan +2.5	10

DESSERTS

Sticky Date Pudding VG N Gula Melaka caramel, walnuts, vanilla ice cream	12.5
Banoffee Cheesecake P D Bananas, shaved chocolate, toffee sauce, whipped cream	11
Dark Chocolate & Nuts Brownie VG N Vanilla ice cream	10
Apple Pie Sundae D N Cinnamon streusel, apple compote, vanilla ice cream, salted caramel	12
Vanilla Ice Cream VG N Single +4 Double +7.5 Triple +11.5	

FRESHLY BAKED

Croissant VG	5.5
Muffin VG N • Banana Pecan Muffin • Almond Blueberry Muffin	4.5

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
Onde Onde Cake V N D	8.5

WIFI

Network: **priveacm**
Password: **hiphiprive**



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AFFORDABLE 2-COURSE
WEEKDAY SETS

(excluding PH)

LUNCH 11.30am - 2.30pm 22	DINNER from 5pm onwards 28
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HAPPY HOUR
4 - 8PM DAILY

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

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