

YOUNG DINERS' MENU

For kids aged 10 years and below.



No service charge.

3-COURSE SET 16

Choose 1 item each from Breakfast/Mains, Desserts & Beverages

Items in the set menu are fixed and cannot be replaced with other items from the main a la carte menu

BREAKFAST till 5pm

French Toast V N	10
Gula melaka caramel sauce, sliced bananas	
Berry Buttermilk Pancakes V	12
Berries, red berries compote, maple syrup	
Cheesy Rainbow Omelette with Hash Brown V	9
Red and green peppers	
Breakfast Of Mini Champions	11
Scrambled eggs, chicken chipolotas, sautéed mushrooms, hash brown	
Eggs Benedict P	12
Smoked leg ham, housemade bacon, English muffin, hollandaise sauce, hash brown	

MAINS from 10:30am

Penne Mushroom Alfredo V	11
Parmesan cream sauce	
Grass-Fed Beef Spaghetti Bolognese	11
Tomato ragout, parmesan VG : Plant-based 'beef' option available	
Classic Cheese Burger N	13.5
Beef patty (100g), cheddar cheese, lettuce, tomatoes, mayo, fries	
Fish & Chips	14
Tartar sauce, malt vinegar	
Hainanese Chicken Rice	9
Hormone/antibiotic-free, free-roaming chicken, broth Choice of brown or white rice VG : Plant-based 'chicken' option available	

DESSERTS

Mini Carrot Cake VG N	4.5
Apple Caramel Cheesecake	8
Whipped cream, toffee sauce	
Choco Nuts Brownie VG N	6
Vanilla ice cream	

BEVERAGES

Juice	7.5
• Apple • Orange	

Have Fun While You Dine



SCAN HERE

All prices are subject to prevailing GST.

V vegetarian

VG plant-based

N contains nuts

P contains pork/gelatin

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.