

## ALL-DAY BREAKFAST till 5.00pm

### Ultimate Big Breakfast | 21 **N** **P**

2 eggs (any style), 6-inch pork Bratwurst (*nitrite-free*), maple-glazed housemade bacon, baked beans, roasted tomatoes, sautéed button mushrooms, hashbrown, housemade multigrain toast

### Eggs Benedict | 18 **P**

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

### Eggs Royale | 17

Smoked Norwegian salmon, English muffins, hollandaise sauce, arugula

### Plant Power Breakfast | 19 **VG** **N**

Plant-based sausage patty, tofu scramble, roasted red peppers, ½ avocado, hummus, baked beans, roasted tomato, sautéed button mushrooms, hashbrown, mesclun, housemade multigrain toast

### Middle Eastern Avocado Toast | 18 **VG** **N**

Choose 1 topping: cumin-lime roasted chickpeas **VG** or poached eggs  
Served with pomegranate, pumpkin seed dukkah, chilli flakes, chipotle-cumin hummus, mesclun

### Privé Sausage Muffin | 11 **VG** **N**

Plant-based sausage patty, vegan cheese, vegan mayo, English muffin, hashbrowns, mesclun  
(Add smashed avocado @ \$3 **VG**, add extra plant-based sausage patty @ \$3 **VG**)

### Awesome Acai Bowl | 16 **VG** **N**

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

## SOUP, SALADS, SANDWICH & WRAPS

from 11.00am on weekends & PHs, from 11.30am on weekdays

### Forest Mushroom Soup | 10 **VG**

Seasonal mushrooms, garlic bread

### Tracy's Favourite Salad | 18 | 27 **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, pumpkin, pumpkin seed dukkah, chilli-chimichurri dressing

### Mediterranean Salad | 16 | 24 **VG** **N**

Chickpeas, roasted zucchinis, Kalamata olives, cherry tomatoes, blueberries, hummus, smoked eggplant, pickles, cashew, dukkah, garlic chips, crispy shallots, preserved lemon-cumin dressing

### Classic Caesar Salad | 15 | 22.5 **N** **P**

Baby romaine lettuce, crunchy bacon, boiled egg, shaved parmesan, herbed croutons, housemade Caesar dressing

### Mad-For-Mexican Salad | 16 | 24 **VG** **N**

Quinoa, crispy tacos, butternut pumpkin, black beans, chickpeas, Hokkaido corn, red sweet peppers, avocado, kale, tomato salsa, burnt chilli-mint chimichurri, jalapeño, cilantro-cumin-chipotle dressing

### Happy Belly Buddha Bowl **N**

Brown rice, avocado, purple cabbage, pickled carrots, cucumber, edamame, cherry tomatoes, green onions, nori seaweed, roasted sesame dressing  
**C**: Norwegian smoked salmon | 18 | 27  
**VG**: Maple-miso glazed tofu | 16 | 24

**Add To Salads:** Avocado \$4 **VG** | Soy-Based 'Chicken' Chunks \$4 **VG** | Smoked Salmon (3 slices) \$5

### Club Sandwich/Wrap | 17 **N** **P**

Smoked ham, bacon, cajun chicken, cheddar, tomato, omelette, pickles, mayonnaise, mesclun

### Mexican Burrito Wrap | 16 **VG**

Butternut pumpkin, black beans, chickpeas, Hokkaido corn, red sweet peppers, crispy tacos, 'cheese' sauce, avocado, jalapeño, romaine lettuce, tomato salsa, mesclun

## MAINS from 11.00am on weekends & PHs, from 11.30am on weekdays

### The Ultimate Fish & Chips | 23

Beer-battered snapper, fries, mesclun, tartar sauce, malt vinegar

### Pan-Roasted Chilli & Lime Salmon | 25 **N**

Roasted peppers-apricot-almond couscous, broccoli, dill-mustard cream sauce

### Lemon & Thyme Roasted Half Chicken | 25

Sautéed potatoes, baby spinach, garlic confit, mushroom sauce  
*Please allow 20min waiting time*

### Minute Steak & Fries | 28

200g grass-fed Australian ribeye, fries, mesclun

*Served medium to well done. Special requests cannot be guaranteed due to thinness of steak.*

## ASIAN

### Japanese **TINDLE** Katsu Curry | 19 **VG**

Mango-apple-edamame-tomato salsa, steamed brown rice

### Thai Green Vegetable Curry | 16 **N**

Broccoli, carrots, zucchini, okra, French beans, napa cabbage, eggplant, potatoes, bean curd, brown rice  
(Add chicken chunks @ \$4, add soy-based 'chicken' chunks @ \$4 **VG**)

### Singapore Seafood Laksa | 16 **N**

Prawns, squid, fish cake, quail eggs, tofu puff, Vietnamese mint

### Hainanese Chicken Rice | 18

Fragrant brown rice, housemade chilli, ginger, dark soya sauce. White rice also available.  
**C**: Hormone/antibiotic-free, free-roaming chicken, chicken broth  
**VG**: Soy-based 'chicken', vegetable broth

### Nasi Goreng | 23 **N**

Indonesian fried brown rice, shrimp, curry chicken (free-roaming), chicken satay, prawn crackers, fried egg, cucumber, crispy shallots, spring onions, sweet soy sauce, chilli padi

## PASTAS from 11.00am on weekends & PHs, from 11.30am on weekdays

### Spaghetti Aglio Olio with Roast Pork Belly | 21 **P**

Sundried tomatoes, bacon, sliced garlic, bird's eye chilli  
*Choice of spice level: none, mild, normal, extra*

### Linguine Mushroom 'Carbonara' | 18 **VG** **N**

Mushroom medley, cashew cream sauce, cashew parmesan, parsley  
(Add soy-based 'chicken' @ \$4 **VG**, add thick-cut bacon @ \$4 **P**)

### Singapore Chilli Crab Spaghetti | 26 **N**

Shredded mud crab, coriander

### Slipper Lobster (Crayfish) Linguine | 24

Zucchini, roasted peppers, bird's eye chilli, shellfish bisque

### Impossible™ Meatball Spaghetti | 19 **VG**

Tomato ragout, basil

### Spicy Arrabbiata Penne

Basil, cherry tomatoes, zucchini, sliced garlic, bird's eye chilli  
**C**: Prawns, parmesan | 22  
**VG**: Broccoli, roasted sweet peppers, mushrooms | 19

## BURGERS from 11.00am on weekends & PHs, from 11.30am on weekdays

### Truffled Mushroom Swiss Burger | 21 **VG** **N**

Choice of Impossible™ patty or Papa's Plant Protein patty (Chickpea-black bean-lentil)  
Creamy field mushrooms, Swiss 'cheese' sauce, caramelised onions, wild rocket, truffle 'mayonnaise', fries, mesclun

### Classic Grass-Fed Beef Burger | 24 **N**

Double beef patties (180g), lettuce, tomatoes, garlic mayonnaise, fries, mesclun  
*Served medium to well done*

### Pulled Pork Knuckle Burger | 17 **N** **P**

Jalapeño, red onions, BBQ sauce, fries, mesclun

## W I F I

Network: PriveKatong  
Password: hiphiprive



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# Small Bites, Desserts & Beverages

privé  
Katong

## SMALL BITES from 11.00am on weekends & PHs, from 11.30am on weekdays

Pan-Fried Impossible™ Gyoza (3pcs) | 12 **VG**  
Impossible™ meat, water chestnut

Straight Cut Fries | 10  
Garlic mayonnaise  
(Add truffle mayonnaise @ \$3, add truffle oil @ \$4, add parmesan @ \$2)

Sliders (3pcs) **N**  
**C** : Grass-fed beef, cheddar, garlic mayonnaise | 16  
**VG** : Impossible™ meat patty, caramelised onions,  
garlic mayonnaise, vegan cheese sauce | 15

Breaded Crab Cakes | 12  
Dill mayonnaise, burnt lemon

Muchos Nachos | 10 **VG**  
Black beans, red gala apples, pomegranate, charred corn, sliced olives, roasted peppers,  
chipotle, Miyoko's cheddar cheese, chopped tomatoes, red onions, jalapeños,  
cashew sour cream, green onions, coriander  
(Add avocado @ \$4, add Impossible™ minced meat @ \$8)

Curried Potato Samosa (10pcs) | 8 **VG**  
Whipped coconut cream raita with mint

Vegetable Spring Rolls (10pcs) | 8 **VG**  
Sweet chilli jam

Impossible™ Meatballs in Marinara Sauce (4pcs) | 15 **VG N**  
Chimichurri

Chicken Satay (10pcs) | 12 **N**  
Rice cakes, peanut sauce

Crispy Parmesan Wings (3pcs) | 12  
Garlic-parsley parmesan dip

## COFFEES & MORE

We use ethically sourced coffee beans by locally run coffee artisans PPP Coffee.  
Go dairy-free with soy or oat milk (free!) | add \$1 for extra shot | decaf option available

Turmeric-Ginger Soy Latte (caffeine-free) | 6 hot 7 iced **VG**

Beetroot Soy Latte (caffeine-free) | 6 hot 7 iced **VG**

Matcha Soy Latte | 6.5 hot 7.5 iced **VG**  
Uji Matcha Powder (by Matchaya)

Long Black / Americano | 5 hot 6 iced

Espresso / Café Macchiato | 5 hot

Double Espresso / Piccolo Latte | 6 hot

Bulletproof Coffee | 7.5 hot  
Espresso, organic virgin coconut oil, unsalted butter

Hazelnut Cappuccino | 8 hot 9 iced **N**

Café Latte / Cappuccino / Flat White | 6 hot 7 iced

Café Mocha | 7.5 hot 9.5 iced

Coffee Vanilla Float | 10.5 iced **VG N**  
Soy milk, vanilla ice cream

## TEAS

Chamomile | 5

English Breakfast | 5

French Earl Grey | 5

Jasmine Queen | 5

Flavoured Iced Tea | 6.5  
• Apple • Melon  
• Mango • Passion Fruit  
• Strawberry

Lemon Tea | 4.5 hot 5.5 iced

## SMOOTHIES We use soy milk

Mango & Passion Fruit | 10 **VG**

Berry & Banana | 10 **VG**

## KOMBUCHA organic fermented tea by Remedy

Peach | 8 iced

Lemon, Lime & Mint | 8 iced

## DESSERTS

Sticky Date Pudding | 13 **VG N**  
Gula Melaka caramel, walnuts, vanilla ice cream

Tiramisu (in jar) | 9 **VG N**  
Cashew & coconut cream, espresso, rum, sponge

Dark Chocolate & Nuts Brownie | 9 **VG N**  
Vanilla ice cream

Apple & Cinnamon Blondie | 9 **VG**  
Gula Melaka caramel, vanilla ice cream

Oreo Mudpie | 13 **VG N**  
Housemade Oreo cookie base & crumble, affogato swirl ice cream, chocolate sauce

Banoffee Cheesecake | 10  
Bananas, shaved chocolate, toffee sauce

Mixed Berries Crumble | 10 **N**  
Vanilla ice cream

Gourmet Ice Cream | 4 single 7.5 double 10 triple  
• Vanilla **VG** • Cookies & Cream **VG** • Dark Chocolate

## CAKE & BAKE add \$4 for vanilla ice cream **VG** To pre-order whole cakes, please approach our friendly staff.

Carrot Cake | 7 slice **VG N**

Hazelnut Praline Cake | 9 slice **VG N**

Moist Red Velvet Cake | 7 slice **VG N**

85% Dark Chocolate Cake | 9 slice **VG N**

Salted Caramel Pecan & Gula Melaka Cake | 7 slice **N**

Fresh Mango, Vanilla & Sunflower Seed Cake | 7 slice **N**

Milo Dinosaur Cake | 9 slice

Croissant | 3.8 **VG**

## BEVERAGES

Root Beer Float | 7.5 iced **VG**  
Vanilla ice cream

Coke Float | 7.5 iced **VG**  
Vanilla ice cream

Soft Drinks | 6 iced  
• Coke • Ginger Ale  
• Coke Zero • Root Beer  
• Sprite

Footprints Alkaline Water | 2.5 500ml

San Pellegrino | 7.5 750ml

## JUICE

Freshly Squeezed Juice | 8 iced  
(mix up to 3 fruits)  
• Orange • Carrot  
• Green Apple • Celery  
• Anjou Pear • Watermelon

DAILY  
HAPPY HOUR  
— 4pm to 8pm —

Draught Beer, Red/White Wines,  
Spirits & “Drink Of The Moment”

Please let us know of any food allergies or requirements. Customers concerned need to be aware of the risk of cross-contamination or changes in the content of any commercial ingredients we use. Whilst we take extra care, we cannot guarantee that what we serve is 100% free of nuts, gluten, allergens or animal products. The Privé Group and its subsidiaries will not be liable for adverse reactions from consuming any of our products or while at our premises.

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All prices are subject to 10% service charge & GST

**C** classic **VG** vegan **V** vegetarian **N** contains nuts **P** contains pork