

Delivery & Takeaway Menu

privé
Tiong Bahru

ALL-DAY BREAKFAST

Plant Power Breakfast | 19.5 **VG** **N**
OmniMeat chorizo, tofu scramble, roasted red peppers, ½ avocado, hummus, baked beans, roasted tomato, sautéed button mushrooms, hashbrown, mesclun, housemade multigrain toast

Ultimate Big Breakfast | 20.5 **N** **P**
2 eggs (any style), 6-inch pork Bratwurst (nitrite-free), maple-glazed housemade bacon, baked beans, roasted Roma tomato, sautéed button mushrooms, hashbrown, housemade multigrain toast

Ham & Cheese Omelette | 16 **N** **P**
(Healthy egg white or vegetarian options available)
Herbs, mesclun, roasted tomato, housemade multigrain toast
(Add baby spinach @ \$2.5, add mushrooms @ \$2.5, add cheddar @ \$1.5)

Eggs Benedict Smoked leg ham, housemade bacon | 17.5 **P**

Eggs Royale Smoked Norwegian salmon | 17.5

Eggs Florentine Baby spinach tomatoes | 16 **V**

Served with English muffins, hollandaise sauce & arugula

Privé Sausage Muffin | 7.5 **VG**
Plant-based sausage patty, vegan cheese, vegan mayo, English muffin, hashbrown
(Add smashed avocado @ \$3 **VG**, add extra plant-based sausage patty @ \$3 **VG**)

MUST TRY!

SALADS & SOUP

Tracy's Favourite Salad | 17.5 **VG** **N**
Baby spinach, kale, mesclun, broccoli, purple cabbage, smashed avocado, hummus, quinoa, goji berries, black beans, roasted peppers, cucumber, olives, tomatoes, corn, pomegranate, jalapeño, cashew, garlic chips, edamame, pumpkin, pumpkin seed dukkah, chilli-chimichurri dressing

Happy Belly Vegan Buddha Bowl | 16 **VG** **N**
Maple-miso glazed tofu, brown rice, avocado, purple cabbage, pickled carrots, cucumber, edamame, cherry tomatoes, green onions, nori seaweed, roasted sesame dressing

Happy Belly Salmon Buddha Bowl | 17.5 **N**
Norwegian smoked salmon, brown rice, avocado, purple cabbage, pickled carrots, cucumber, edamame, cherry tomatoes, green onions, nori seaweed, roasted sesame dressing

Mad-For-Mexican Salad | 16 **VG**
Quinoa, crispy tacos, butternut pumpkin, black beans, chickpeas, Hokkaido corn, red sweet peppers, smashed avocado, kale, tomato salsa, burnt chilli-mint chimichurri, jalapeño, cilantro-cumin-chipotle dressing

Add To Salads: Avocado \$4.5 **VG** | Heura 'Chicken' Chunks \$4.5 **VG** | Smoked Salmon (3 slices) \$5.5

Forest Mushroom Soup | 8.5 **VG**
Seasonal mushrooms, garlic bread

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.

ASIAN

Hainanese Chicken Rice | 16
Fragrant brown rice, housemade chilli, ginger, dark soya sauce
VG: Heura plant-based 'chicken', vegetable broth
C: Hormone/antibiotic-free, free-roaming chicken, chicken broth

Nasi Goreng | 20.5 **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

Seafood Laksa | 15 **N**
Prawns, squid, fish cake, quail eggs, tofu puff, Vietnamese mint

Singapore Traditional Curry Chicken | 16
Bone-in chicken leg, waxy potatoes, brown rice, coriander

Thai Green Vegetable Curry | 16 **VG**
Broccoli, carrots, zucchini, okra, French beans, napa cabbage, eggplant, potatoes, bean curd, brown rice
(Add Heura 'chicken' chunks @ \$4.5 **VG**)

Vegan Bollywood Biryani | 16 **VG**
Biryani masala-spiced brown basmati rice, chickpea masala, vegetable korma, caramelised onions, minted whipped coconut cream raita

MAINS

The Ultimate Fish & Chips | 19.5
Beer-battered snapper, fries, mesclun, tartar sauce, malt vinegar

Pan-Roasted Chilli & Lime Salmon | 20.5 **N**
Roasted peppers, apricot-almond couscous, broccoli, dill-mustard cream sauce

PASTAS

Linguine Carbonara | 19.5
VG: Mushroom medley, cashew cream sauce, cashew parmesan, parsley **N**
C: Thick-cut bacon, button mushrooms, poached egg, parmesan, parsley **P**

Meatball Spaghetti | 19.5
Tomato ragout, basil
VG: Impossible™ meatballs
C: Grass-fed meatballs

Spicy Spaghetti Prawn Arrabbiata | 23.5
Basil, cherry tomatoes, zucchini, red & green chilli, parmesan
(Can be made vegan)

Spaghetti Aglio Olio | 23.5 **P**
Roast pork belly, sundried tomatoes, bacon, sliced garlic, bird's eye chilli

Prices are inclusive of GST

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

Delivery & Takeaway Menu

privé
Tiong Bahru

BURGERS

Classic Grass-Fed Beef Burger | 20.5 **N**

Double beef patties (180g), lettuce, tomatoes, garlic mayonnaise, fries, mesclun
(Add cheddar @ \$1, add streaky bacon @ \$4.5 **P**)

Plant-Based Mushroom Swiss Burger | 20.5 **VG N**

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

Cajun Chicken Burger | 19.5

Cajun-marinated boneless chicken thigh, cucumbers, tomatoes, jalapeño-cheese melt, fries, mesclun

Pulled Pork Knuckle Burger | 18.5 **N P**

Jalapeño, red onions, BBQ sauce, fries, mesclun

SMALL BITES

Pan-Fried Impossible™ Gyoza (3pcs) | 12 **N**

Impossible™ meat, water chestnut



Straight Cut Fries | 10 **VG**

Garlic mayonnaise
(Add truffle mayonnaise @ \$3.5, add truffle oil @ \$4.5)

Mini Burgers (3pcs) | 13 **N**

Grass-fed beef, cheddar, garlic mayonnaise

Mini Vegan Burgers (3pcs) | 14 **VG N**

Impossible™ meat patty, vegan cheese sauce, aioli, caramelised onion

Breaded Crab Cakes | 12

Dill mayonnaise, burnt lemon

Vegetable Spring Rolls | 6.5 **VG**

Sweet chilli jam

Curried Potato Samosa | 8.5 **VG**

Green chilli, minted whipped coconut cream raita

Chicken Satay (8pcs) | 10 **N**

Rice cakes, peanut sauce

10-INCH STONE-BAKED PIZZAS

Margherita | 18.5 **V**

Buffalo mozzarella, basil, tomatoes
(Can be made vegan **N**)

Spicy Meat Lover | 19.5 **P**

Chorizo, salami, chilli, tomatoes, mozzarella

Truffled Field Mushroom Madness | 18.5

Mushroom medley (portobello, abalone & button), poached egg, tomatoes, mozzarella, wild rocket, truffle oil
(Can be made vegan **N**)

Hawaiian | 19.5 **P**

Smoked ham, pineapple, BBQ sauce, tomatoes, mozzarella
(Can be made vegan)

KIDS

Nothing is Impossible™ Spaghetti Bolognese | 8.5 **VG**

Carrots, thyme

Udderly MOOvelous Angus Beef Cheeseburger | 10 **N**

Fries

Rainbow Rice Bowl | 10 **VG N**

Choice of Fishless Fish Fingers or Terrific Teriyaki Tofu
Brown rice, avocado, pumpkin, corn, cherry tomatoes, carrots, sesame dressing

Breakfast of Champions | 8.5

Choice of ham **P** or smoked salmon
Scrambled cage-free eggs, multigrain toast

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.

Prices are inclusive of GST

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

Delivery & Takeaway Menu

privé
Tiong Bahru

DESSERTS

Carrot Cake | 7.5 slice **VG** **N**

85% Dark Chocolate Cake | 10 slice **VG** **N**
Hazelnut paste

Moist Red Velvet Cake | 7.5 slice **VG**

Apple & Cinnamon Blondie | 7.5 slice **VG**

Dark Chocolate & Nuts Brownie | 5.5 slice **VG** **N**

Chocolate, Nuts &
Salted Caramel Cake | 10 slice **N**

BEVERAGES

Soft Drinks | 6.5 iced

- Coke
- Ginger Ale
- Root Beer
- Coke Light
- Bitter Lemon
- Soda Water
- Sprite

Rich Chocolate | 8 hot 10.5 iced **VG**
85% Valrhona abinao, soy milk

Honey Lemon | 5 hot 6 iced

Soy Babyccino | 4 hot **VG**
Half hot soy milk & half aerated soy milk

Footprints Alkaline Water | 3 500ml

San Pellegrino | 5.5 500ml 8 750ml

COFFEES & MORE

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

Go dairy-free with soy, oat or almond milk (free!) | add \$1 for extra shot | decaf option available

Turmeric-Ginger

Soy Latte (*caffeine-free*) | 6.5 hot 7.5 iced **VG**

Beetroot Soy Latte (*caffeine-free*) | 6.5 hot 7.5 iced **VG**

Matcha Soy Latte | 7 hot 8 iced **VG**

Uji Matcha Powder (by Matchaya)

Long Black / Americano | 5.5 hot 6.5 iced

Espresso / Café Macchiato | 5.5 hot

Double Espresso / Piccolo Latte | 6.5 hot

Bulletproof Coffee | 8 hot

Espresso, organic virgin coconut oil, unsalted butter

Hazelnut Cappuccino | 8.5 hot 10 iced **N**

Café Latte / Cappuccino /
Flat White | 6.5 hot 7.5 iced

Café Mocha | 8 hot 10.5 iced

Flavoured Coffee | 7 hot 8.5 iced

- Crème Brûlée
- Macadamia **N**
- Hazelnut **N**
- Toffee

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.

Prices are inclusive of GST

VG vegan **N** contains nuts