

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

Omelette Your Way | 16 **N**

(Healthy egg white option available)

Choose 1 filling: mild cheddar, smoked leg ham, sautéed button mushrooms, feta or baby spinach

Served with Roma tomato & 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

PB&J with Flourless Banana & Oat-Pancakes | 15 **VG N**

Fresh bananas, granola, raspberry preserve, berries, chia seeds, pumpkin seeds, pecans, desiccated coconut

Served with 70% chocolate sauce & housemade peanut butter

SOUP, SALADS, SANDWICH & WRAP from 11.30am

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** | Heura 'Chicken' Chunks \$4 **VG** | Smoked Salmon (3 slices) \$5

Club Sandwich/Wrap **N**

Multigrain toast, mesclun

C: Smoked ham, bacon, cajun chicken, cheddar, tomato, omelette, pickles, mayonnaise | 17 **P**

VG: Roasted cumin-spiced zucchini, eggplant, sweet potato & red pepper, avocado, caramelised onions, falafel, chipotle hummus, shredded purple cabbage, romaine lettuce, pickles | 16

BURGERS from 11.30am

Plant-Based Truffled Mushroom Swiss Burger | 21 **VG**

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

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

Double beef patties (180g), lettuce, tomatoes, garlic mayonnaise, fries, mesclun

Cajun Chicken Burger | 22 **N**

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

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

Jalapeño, red onions, BBQ sauce, fries, mesclun

MAINS from 11.30am

Minute Steak & Fries | 28

200g grass-fed Australian ribeye, fries, mesclun, peppercorn sauce
Served medium or well done

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 20mins waiting time

PASTAS from 11.30am

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

Sundried tomatoes, bacon, sliced garlic, bird's eye chilli

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

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

Slipper Lobster Linguine | 24

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

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

Tomato ragout, basil

Spicy Penne Prawn Arrabbiata | 22

Basil, cherry tomatoes, zucchinis, red & green chilli, parmesan

ASIAN from 11.30am

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: Heura plant-based 'chicken', vegetable broth

Singapore Seafood Laksa | 16 **N**

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

Singapore Chilli Crab Spaghetti | 26 **N**

Shredded mud crab, coriander

Thai Green Vegetable Curry | 16 **VG**

Broccoli, carrots, zucchini, okra, French beans, napa cabbage, eggplant, potatoes, bean curd, brown rice

(Add chicken chunks @ \$4, add Heura 'chicken' chunks @ \$4 **VG**)

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

SMALL BITES from 11.30am

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)

Mini Burgers (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

Vegetable Spring Rolls | 8 **VG**

Sweet chilli jam

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

Basil pesto

Chicken Satay (8pcs) | 12 **N**

Rice cakes, peanut sauce

Crispy Parmesan Wings (3pcs) | 12

Garlic-parsley parmesan dip

SPECIALS AVAILABLE

Ask us what's cooking!

Desserts & Beverages

DESSERTS

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

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

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

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

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

Mixed Berries Crumble | 10
Vanilla nice cream

BEVERAGES

Rich Chocolate | 7.5 hot 9.5 iced **VG**
85% Valrhona abinao, soy milk

Honey Lemon | 4.5 hot 5.5 iced

Soy Babyccino | 3.5 hot **VG**
Half hot soy milk & half aerated soy milk

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

Soft Drinks | 6 iced
• Coke • Ginger Ale
• Coke Light • Tonic Water
• Sprite • Soda Water
• Root Beer • Ginger Beer

Juice | 6 iced
• Apple • Orange
• Lime • Pineapple
• Cranberry

Footprints Alkaline Water | 2.5 500ml

San Pellegrino | 5 500ml 7.5 750ml

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

COFFEES & MORE

We use Nespresso Professional Grand Cru Lungo Forte extracted using Aguila 220 Pro Hi Pressure Machine. 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 | 6 hot

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

Café Mocha | 7.5 hot 9.5 iced

Flavoured Coffee | 6.5 hot 8 iced
• Crème Brûlée • Macadamia **N**
• Hazelnut **N** • Toffee

Coco-Choco Affogato | 9 iced **VG** **N**
Coconut nice cream, espresso, 85% chocolate cubes, toasted coconut

TEAS

Chamomile | 5

English Breakfast | 5

French Earl Grey | 5

Jasmine Queen | 5

Moroccan Mint | 5

Lemon Tea | 4.5 hot 5.5 iced

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

WIFI

Network: Prive
Password: WheelockPrive

DAILY HAPPY HOUR DEALS

5pm to 8pm

WHITE & RED WINE

7

Sauvignon Blanc, Noblesse 2019
Central Valley, Chile

Merlot, Noblesse 2019
Central Valley, Chile

DRAUGHT BEER

½ Pint

7

Pint

13

Archipelago Belgian Wit
Singapore 4.2%ABV

Archipelago Bohemian Lager
Singapore 4%ABV

SPIRITS

5.5

Eristoff Vodka Georgia

Larios Gin Spain

Bacardi Carta Blanca Rum Cuba

Jim Beam Bourbon U.S.A.

Camino Tequila Mexico

Teacher's Highland Cream Whiskey Scotland