

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

Omelette Your Way | 16 **N**

(Healthy egg white option available)

Choose 1 filling: mild cheddar, smoked leg ham **P**, 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, pickle | 16

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

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

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

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

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

Zucchini, 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, zucchini, red & green chilli, parmesan

SMALL BITES from 11.30am

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

Impossible™ meat, water chestnut

Mini Burgers (3pcs) **N**

C: Grass-fed beef, cheddar, garlic mayonnaise | 16

VG: Impossible™ meat patty, caramelised onions, garlic mayonnaise, vegan cheese sauce | 15

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

Basil pesto

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

Rice cakes, peanut sauce

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

Banoffee Cheesecake | 10
Bananas, shaved chocolate, toffee sauce

Mixed Berries Crumble | 10
Vanilla nice cream

CAKES add \$4 for vanilla or coconut nice 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**

Chocolate, Nuts & Salted Caramel Cake | 9 slice **N**

BAKES

Banana Pecan Muffin | 4 **VG** **N**

Almond Blueberry Muffin | 4 **VG** **N**

Alcoholic Black Forest Cupcake | 5 **N**

Croissant | 3.8 **VG**

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

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

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

TEAS

Chamomile | 5

English Breakfast | 5

French Earl Grey | 5

Jasmine Queen | 5

Moroccan Mint | 5

Vanilla Bourbon | 5

Lemon Tea | 4.5 hot 5.5 iced

Flavoured Iced Tea | 6.5

• Apple • Strawberry
• Mango • Passion Fruit
• Melon

GO LOCAL LAH!

Kopi | 3.5 hot 4 iced

Teh | 3.5 hot 4 iced

Kopi C | 3.5 hot 4 iced

Teh C | 3.5 hot 4 iced

Kopi O | 3 hot 3.5 iced

Teh O | 3 hot 3.5 iced

Milo | 3.5 hot 4 iced

Bandung Float | 8 iced **VG**
Rose syrup, soy milk, coconut nice cream

Teh Limau (Calamansi) | 4 hot 5 iced

TARTS add \$4 for vanilla or coconut nice cream

Fresh Fruit | 6

Chocolate Ganache | 6 **N**

Citrus Meringue | 6

BEVERAGES

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

Honey Lemon | 4.5 hot 5.5 iced

Soy Babycino | 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 • Sprite
• Coke Light • Ginger Ale
• Coke Zero • Root Beer

Footprints Alkaline Water | 2.5 500ml

San Pellegrino | 5 500ml 7.5 750ml

SOMETHING FUN

Do-It-Yourself Hot Chocolate | 9 **VG**
Melt the rich 85% Valrhona chocolate bar in your hot soy milk for a comforting cup of hot cocoa

Intensely Iced Soy Latte | 8.5 **VG**
Pour the cold soy milk over your frozen espresso cubes to create an iced latte with perfect intensity which never gets diluted

MILKSHAKES

We use soy milk

Vanilla | 12 **VG**

Chocolate | 12 **VG** **N**

Banana Nutella | 13 **VG** **N**

SMOOTHIES

We use soy milk

Mango & Passion Fruit | 10 **VG**

Avocado & Pea Protein | 10 **VG**

Berry & Banana | 10 **VG**

JUICE

Freshly Squeezed Juice | 8 iced
• Orange • Carrot
• Apple • Pear
• Celery • Watermelon

KOMBUCHA

organic fermented tea by Remedy

Peach | 8 iced

Lemon, Lime & Mint | 8 iced

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.