## **A LA CARTE**



BREAKFAST			
till 5pm Brioche Kaya Toast 🛛 🕲 Kaya brioche, bananas & pineapple, Gula Melaka	kids		<b>adult</b> 14
Full English Breakfast 2 eggs (any style), 6-inch pork Bratwurst (nitrite-free), maple-glazed thick-cut bacon, baked beans, roasted tomato, sautéed button mushroom, hashbrown, brioche			25
Crab & Avocado Benedict Poached eggs, avocado, roasted red peppers, dill hollandaise, toasted almonds, baby spinach			23
Acai Bowl ☜ ₪ Sambazon™ organic acai, granola, banana, berries, mango, dragon fruit, chia seeds, toasted coconut			18
Classic Eggs Benedict IP Smoked leg ham, housemade bacon, English muffin, hollandaise sauce, arugu	11 Ila	I	19
Mediterranean Avocado Toast I IV IV Choose 1 topping: <u>cumin-spiced roasted chickpeas</u> Served with pomegranate, cherry tomatoes, pumpkin seed dukkah, chilli flake chipotle-cumin hummus, mesclun	13 es,		23
Plant Power Breakfast @ Plant-based sausage patty, tofu scramble, roasted red peppers, 1⁄2 avocado, hummus, baked beans, roasted tomato, sautéed button mushroom, hashbrown, mesclun, multigrain sourdough			21
Smoked Salmon & Scramble Croissant Dill cream cheese, sliced red onions, capers, romaine			21

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from 10.30am			
Teriyaki Salmon Don ₪ Avocado, furikake fried egg, mango, pickled cucumbers, edamame, vinegar brown rice, sriracha mayo, sesame seeds Make it a salad +2.5	21		
Tracy's Favourite Salad <sup>(20</sup> ) 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, butternut pumpkin, pumpkin seed dukkah, chilli-chimichurri dressing	19.5		
<b>Chopped Kale Caesar Salad O O</b> Romaine lettuce, avocado, soft centered egg, toasted almonds, parmesan, bacon bits, roasted chickpeas, anchovy garlic parmesan dressing	18		
Ancient Grains Bowl 🤍 Farro, quinoa, barley, kale, avocado, feta cheese, cherry tomatoes, roasted peppers, pumpkin, falafel, miso tofu, pumpkin seed dukkah, preserved lemon tahini dressing			
Forest Mushroom Soup V 🛿 Truffle mushroom toast			
Lighter/Upsized versions available upon request Add To Salads Avocado +4 Soy-based 'chicken' chunks @ +4 Chicken chunks +4 Smoked salmon (3 slices) +5			

## **BURGERS**

from 10.30am

19

from 10.30am	adult
Hainanese Chicken Rice Steamed chicken, chicken broth, fragrant white rice, housemade chilli, ginger, dark soya sauce. Brown rice also available. 🐨 : Soy-based 'chicken', vegetable broth	17 15
Thai Green Curry 💿 Broccoli, carrots, zucchinis, snake beans, eggplant, okra, potatoes, napa cabbage, bean curd, brown rice	16
Nasi Goreng Indonesian fried rice with baby shrimp, fried turmeric chicken, chicken satay, prawn cracker, fried egg, cucumber, crispy shallots, spring onion, sweet soy sauce, chilli padi	20
Vietnamese Crispy Chicken Chop Breaded soft boiled egg, smashed chilli cucumber salad, laksa leaf pesto	19
Sarawak Pepper Steak & Fries200g grain-fed Australian ribeye, fries, mesclunCaramelised onions +1Sunny side-up egg +1.5Sautéed mushrooms +4Thick-cut bacon 🕑 +4	30
<b>Thai Style Barramundi</b> Charred green zucchinis & tomatoes, eggplant, okra, straw mushrooms, lime, Thai green curry	25

MAINS

PASTAS		
from 10.30am		
Seafood Laksa Capellini Prawns, clams, squid, fish cake, tofu puffs, bean sprouts, egg, sambal, laksa leaf	kids	adult 21
Penne Mushroom Alfredo V Parmesan cream sauce, poached egg, Japanese 7 spice peppers Thick-cut diced bacon P +3	10	19
Impossible™ Meatballs Penne © Tomato ragout, basil	12	23
Roast Pork Belly Spaghetti Aglio Olio Sundried tomatoes, bacon, sliced garlic, bird's eye chilli Choice of spice level: <u>none</u> , <u>mild</u> , <u>normal</u> , <u>extra</u>		24
Char Siew Lasagna D Cantonese BBQ pork, mozzarella, 5 spice béchamel, char siew caramel, green onions		22

SIDE ORDERS from 10.30am			
Buttermilk Onion Rings Sriracha paprika dip	7	Cauliflower Gratin V Mozzarella, parmesan Streaky bacon bits P +3	9
Straight Cut Fries (2009) Garlic mayo Truffle mayo +3.5 Truffle oil +4.5 Parmesan +2.5	6	<b>'Lobsta' Mac &amp; Cheese ®</b> Konjac prawn, roasted red peppers, broccoli, plant-based cheddar	9

Chicken Cordon Bleu Burger 🛽 🖻 Stuffed chicken breast, mozzarella, parmesan, purple cabbage sauerkraut, sliced pineapple, sriracha mayo, lettuce, sesame bun, fries

Juicy Lucy Burger 🛛 🖻

Grass-fed beef patty (200g), cheddar, lettuce, tomatoes, baconnaise, sesame bun, fries

Crab Cake Burger 🛽

23

26

Blue swimmer crab patty (140g), lettuce, tomatoes, red onions, dill tartar sauce, sesame bun, fries

Salted Egg Chicken Burger 🛽

20

**KIDS' SET MENU** (For kids 10 years and under) 1 Breakfast or Pasta + 1 Brownie + 1 Freshly Squeezed Fruit Juice (Orange or Green Apple)

Buttermilk fried chicken, salted egg yolk sauce, curry leaves, chilli padi, cucumber, tomatoes, sambal mayo, sesame bun, fries

Impossible<sup>™</sup> Truffled Mushroom Swiss Burger © ♥ Impossible<sup>™</sup> patty, field mushroom, caramelised onions, wild rocket, truffle 'mayo', fries

25





9

## SMALL BITES

from 11am	<b>20% OFF</b> during Happy Hour 4 - 8pm
Chicken Satay (10pcs) 🔕 Rice cakes, cucumber, red onions, peanut sauce	13
Shrimp Paste Chicken Wings Lime, chilli dip	13.5
Breaded Crab Cakes (4pcs) Dill mayo, burnt lemon	12
Battered Calamari (10pcs) Lime mayo, lemon wedge	9
Beef Sliders (3pcs) 🛿 Grass-fed beef, cheddar, mayo	15
Impossible™ Sliders (3pcs) @ ₪ Impossible™ meat patty, caramelised onions, mayo, vegan cheese	sauce
Straight Cut Fries (350g) Garlic mayo Truffle mayo +3.5 Truffle oil +4.5 Parmesan +2.5	10
Muchos Nachos © Black beans, red gala apples, pomegranate, charred corn, sliced of roasted peppers, chipotle, Miyoko's cheddar cheese, chopped tom red onions, jalapeños, soy cream sauce, green onions, coriander Avocado +4 Impossible <sup>™</sup> minced meat © +8.5	

## DESSERTSSticky Date Pudding I IadultGula Melaka caramel, walnuts, vanilla ice cream12.5Dark Chocolate & Nuts Brownie IIII5Vanilla ice cream5

Tiramisu Mousse Cake D



All prices are subject to 10% service charge & prevailing GST. Food allergies or special requests: Our food is prepared in a kitchen that has nuts, gluten, dairy, allergens, and animal products. While 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 preducts. 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.