

BREAKFAST

till 5pm

kids adult

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

SALADS & BOWLS

from 10.30am

Teriyaki Salmon Don N		21
Avocado, furikake fried egg, mango, pickled cucumbers, edamame, vinegar brown rice, sriracha mayo, sesame seeds		
Tracy's Favourite Salad VG N		19.5
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		
Chopped Kale Caesar Salad N P		18
Romaine lettuce, avocado, soft centered egg, toasted almonds, parmesan, bacon bits, roasted chickpeas, anchovy garlic parmesan dressing		
Ancient Grains Bowl V N		19
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 N		12
Truffle mushroom toast		

Lighter/Upsized versions available upon request

Add To Salads

Avocado +4 Soy-based 'chicken' chunks VG +4
Chicken chunks +4 Smoked salmon (3 slices) +5

BURGERS

from 10.30am

Chicken Cordon Bleu Burger N P		19
Stuffed chicken breast, mozzarella, parmesan, purple cabbage sauerkraut, sliced pineapple, sriracha mayo, sesame bun, fries		
Juicy Lucy Burger N P		26
Grass-fed beef patty (200g), cheddar, lettuce tomatoes, baconnaise, sesame bun, fries		
Crab Cake Burger N		23
Blue swimmer crab patty (140g), lettuce, tomatoes, red onions, dill tartar sauce, sesame bun, fries		
Salted Egg Chicken Burger N		20
Buttermilk fried chicken, salted egg yolk sauce, curry leaves, chilli padi, cucumber, tomatoes, sambal mayo, sesame bun, fries		
Impossible™ Rice Burger VG		25
Impossible™ patty (120g), onion, miso mayo, spinach, jasmine rice bun, fries		

MAINS

from 10.30am

adult

Hainanese Chicken Rice	17
Steamed chicken, chicken broth, fragrant white rice, housemade chilli, ginger, dark soya sauce. Brown rice also available.	
VG : Soy-based 'chicken', vegetable broth	15
Thai Green Curry VG N	16
Broccoli, carrots, zucchinis, snake beans, eggplant, okra, potatoes, napa cabbage, bean curd, brown rice	
Nasi Goreng N	20
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	
Vietnamese Crispy Chicken Chop N	19
Breaded soft boiled egg, smashed chilli cucumber salad, laksa leaf pesto	
Sarawak Pepper Steak & Fries	30
200g grain-fed Australian ribeye, fries, mesclun Caramelised onions +1 Sunny side-up egg +1.5 Sautéed mushrooms +4 Thick-cut bacon P +4	
Thai Style Barramundi	25
Charred green zucchinis & tomatoes, eggplant, okra, straw mushrooms, lime, Thai green curry	

PASTAS

from 10.30am

kids adult

Seafood Laksa Capellini N		21
Prawns, clams, squid, fish cake, tofu puffs, bean sprouts, egg, sambal, laksa leaf		
Penne Mushroom Alfredo V	10	19
Parmesan cream sauce, poached egg, Japanese 7 spice peppers Thick-cut diced bacon P +3		
Impossible™ Meatballs Penne VG	12	23
Tomato ragout, basil		
Roast Pork Belly Spaghetti Aglio Olio P		24
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>		
Char Siew Lasagna P		22
Cantonese BBQ pork, mozzarella, 5 spice béchamel, char siew caramel, green onions		

SIDE ORDERS

from 10.30am

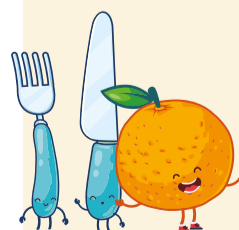
Buttermilk Onion Rings V	7	Cauliflower Gratin V	9
Sriracha paprika dip		Mozzarella, parmesan Streaky bacon bits P +3	
Straight Cut Fries (200g) V	6	'Lobsta' Mac & Cheese VG	9
Garlic mayo Truffle mayo +3.5 Truffle oil +4.5 Parmesan +2.5		Konjac prawn, roasted red peppers, broccoli, plant-based cheddar	

KIDS' SET MENU

(For kids 10 years and under)

1 Breakfast or Pasta +
1 Brownie + 1 Fruit Juice (Apple or Orange)

14



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. Whilst 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 operations. 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.

VG plant-based V vegetarian N contains nuts P contains pork/gelatin

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SMALL BITES

from 11am

20% OFF
during Happy Hour 4 - 8pm

Chicken Satay (10pcs) N	13
Rice cakes, cucumber, red onions, peanut sauce	
Shrimp Paste Chicken Wings	13.5
Lime, chilli dip	
Breaded Crab Cakes (4pcs)	12
Dill mayo, burnt lemon	
Battered Calamari (10pcs)	9
Lime mayo, lemon wedge	
Beef Sliders (3pcs) N	15
Grass-fed beef, cheddar, mayo	
Impossible™ Sliders (3pcs) VG N	15
Impossible™ meat patty, caramelised onions, mayo, vegan cheese sauce	
Straight Cut Fries (350g) V	10
Garlic mayo	
Truffle mayo +3.5	
Truffle oil +4.5	
Parmesan +2.5	
Muchos Nachos VG	10
Black beans, red gala apples, pomegranate, charred corn, sliced olives, roasted peppers, chipotle, Miyoko's cheddar cheese, chopped tomatoes, red onions, jalapeños, soy cream sauce, green onions, coriander	
Avocado +4	
Impossible™ minced meat VG +8.5	

DESSERTS

	kids	adult
Sticky Date Pudding VG N		12.5
Gula Melaka caramel, walnuts, vanilla ice cream		
Dark Chocolate & Nuts Brownie VG N	5	10
Vanilla ice cream		
Tiramisu VG		9
Plant-based cream cheese, espresso, rum, sponge		



SIGN UP IS FREE!

Collect points to redeem cash vouchers and enjoy birthday benefits by becoming our member!

HAPPY HOUR 4 - 8PM DAILY

up to 40% off
Selected draught beer, wines, cocktails & spirits