

Brunch / Lunch

ALL DAY BREAKFAST till 5.00pm

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

Eggs Royale Smoked Norwegian salmon

Eggs Florentine Baby spinach, tomatoes

17

Served with English muffins, hollandaise sauce & arugula

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 & homemade peanut butter

Ultimate Signature Breakfast | 21 **N P**

2 eggs (any style), 6-inch pork Bratwurst (nitrite-free), maple-glazed housemade bacon, baked beans, roasted Roma tomato, sautéed button mushrooms, potato rosti, housemade multigrain toast

SOUPS & SALADS from 11.30am

Minestrone Soup | 10 **VG**

Roma tomato, sugar snap peas, zucchini, butternut pumpkin, beans, Italian parsley, fresh thyme, leeks, celery, carrots, peas, garlic bread

Forest Mushroom Soup | 10 **VG**

Seasonal mushrooms, truffle oil, garlic bread

Superfood Rainbow & Tempeh Salad | 16 **VG N**

Zoodles (radish, zucchini, beetroot, carrots), goji berries, pumpkin, sesame seeds, nashi pear, pomelo, broccoli, tempeh, dukkah, pine nuts, kaffir lime, lemongrass, frazzled sweet potato, flour tortillas, citrus-plum 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

Mediterranean Salad | 16 **VG N**

Chickpeas, roasted zucchinis, Kalamata olives, cherry tomatoes, blueberries, hummus, smoked eggplant, cashew, dukkah, garlic chips, crispy shallots, preserved lemon-cumin dressing

Norwegian Salmon Poke Bowl | 18

Brown rice, avocado, purple cabbage, pickled carrots, cucumber, soy beans, cherry tomatoes, green onions, ginger-soy sesame dressing
(Can be made vegan)

Add To Salads: Avocado \$4 **VG** | Chicken Breast (80g) \$4 |

Smoked Salmon (3 slices) \$5 | Poached Egg \$3

PASTAS from 11.30am

Impossible™ Meatball Spaghetti | 19 **VG**

Tomato ragout, basil

Spaghetti Vongole | 19

Surf clams, basil, cherry tomatoes, white wine

Linguine Mushroom Alfredo | 18 **V**

Light button mushroom cream sauce, wilted baby spinach, lemon zest, parmesan
(Add thick cut bacon @ \$4 **P**)

Spaghetti Aglio Olio With Crispy Pork Belly | 21 **P**

Sundried tomatoes, bacon, sliced garlic, bird's eye chilli
(Can be made vegan)

DESSERTS

Coco-Choco Affogato | 12 **VG**

Coconut ice cream, espresso, 85% chocolate cubes, toasted coconut

Sticky Date Pudding | 13 **N**

Housemade butterscotch, walnuts, vanilla bean ice cream

Ice Cream Sandwich | 14 **N**

Toasted caramelised brioche, balsamic-macerated strawberries, vanilla bean ice cream, chocolate sauce

Oreo Mud Pie | 13 **N**

Oreo cookie base, affogato swirl ice cream, Oreo cookie crumble, vanilla sauce, Valrhona chocolate sauce

Peanut Butter & Cream Cheese Pie | 10 **N**

Digestive biscuit base, salted caramel, dark chocolate, vanilla bean ice cream

Tiramisu (in cup) | 7 **N**

Dark Chocolate & Nuts Brownie | 4 **VG N**

(Add coconut ice cream @ \$3.5)

FRESHLY-BAKED

Cinnamon Roll with Pecans & Cream Cheese | 7 **N**

Quiche Lorraine | 9 **P**
Bacon, leeks, mesclun

Croissant | 2.5

Artisanal Toast (3 slices) | 2.5
Butter & choice of jams

Garlic Bread (5 slices) | 3

Chocolate Chip Cookie | 2 **N**

Citrus Meringue Tart | 6

Chocolate Ganache Tart | 6 **N**

Fresh Fruit Tart | 6

MAINS from 11.30am

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

Choice of Impossible Meat™ Patty or Beyond Meat Patty
Creamy field mushrooms, vegan swiss cheese sauce, caramelised onions, wild rocket, vegan truffle mayonnaise, vegan bun (Contains gluten)

Classic Wagyu Beef Burger | 22 **N**

Double Wagyu beef patties, lettuce, tomatoes, garlic mayonnaise, crisps, mesclun
(Add cheddar cheese @ \$1, add streaky bacon @ \$4 **P**)

Pan-Roasted Chilli & Lime Salmon | 23 **N**

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

Masala Chicken Breast Wrap | 16

Romaine lettuce, cucumbers, housemade tomato chutney, mango, mint, crisps, mesclun

Middle Eastern Avocado Toast | 18 **N**

Choose 1 topping: poached eggs or cumin-lime roasted chickpeas.
Served with pomegranate, pumpkin seed dukkah, chilli flakes, chipotle-cumin hummus, baby spinach, crisps
(Can be made vegan)

D.I.Y. Sandwich/Wrap* | 13

Comes with crisps

*Weekdays only. Excludes PHs

Bread/Wraps (choose 1)

- Multigrain toast **N**
- Ciabatta
- Plain wrap
- Croissant
- Panini

Cheese (choose 1)

- Parmesan
- Cheddar
- Feta

Dressing (choose 1)

- Bacon aioli **P**
- Honey mustard
- Mayonnaise
- Mint yoghurt

Condiments (choose 2)

- Beetroot
- Olives
- Gherkins
- Red cabbage
- Onions
- Caramelized onions
- Beetroot hummus
- Jalapeños

Filler (choose 1)

- Beef salami
- Smoked salmon
- Ham **P**
- Chicken breast
- Streaky bacon **P**
- Falafel **VG N**

Additional toppings are chargeable

ASIAN from 11.30am

Thai Green Vegetable Curry | 16 **VG**

Broccoli, carrots, zucchini, okra, French beans, napa cabbage, eggplant, potatoes, fried bean curd
Choice of brown or white rice. (Add chicken @ \$4)

Seafood Laksa | 16 **N**

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

Hainanese Chicken Rice | 18

Free-roaming chicken, fragrant jasmine rice, chicken broth, housemade chilli, ginger, dark soya sauce

Chilli Crab Spaghetti | 26 **N**

Shredded mud crab, coriander

Singapore Traditional Curry Chicken | 17 **N**

Bone-in chicken leg, waxy potatoes, coriander.
Choice of brown or white rice or baguette.

Nasi Goreng | 23 **N**

Indonesian fried rice, shrimp, curry chicken, chicken satay, prawn crackers, fried egg, cucumber, crispy shallots, spring onions, sweet soy sauce, chilli padi

CAKES

Hummingbird Cake | 7 slice 56 whole **VG N**

Blueberry Almond Cake | 7 slice 56 whole **VG N**

85% Dark Chocolate Cake | 9 slice 68 whole **VG N**

Raspberry & chia seed compote, hazelnut paste

Fresh Mango, Vanilla & Sunflower Seed Cake | 7 slice 56 whole **N**

Baked Coconut & Pineapple Cheesecake | 7 slice 56 whole

Pandan Gula Melaka Chiffon Cake | 6 slice 32 whole

Carrot Cake | 7 slice 56 whole **N**

Red Velvet Cake | 7 slice 56 whole **N**

Salted Caramel Pecan & Gula Melaka Cake | 7 slice 56 whole **N**

Chocolate, Nuts & Salted Caramel Cake | 9 slice 68 whole **N**

MUNCHIES

Banana Pecan Muffin | 3.5 **VG N**

Almond Blueberry Muffin | 4 **N**

Triple Chocolate & Pumpkin Seed Muffin | 4 **N**

Summer Berries & Yoghurt Muffin | 4

Alcoholic Black Forest Cupcake | 5 **N**

Beverages

privé
ACM

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

Kampung Bandung | 6 iced
Iced rose syrup, evaporated milk, gula Melaka syrup, crushed ice

Teh Limau (Calamansi) | 4 hot 5 iced

COFFEES

by PPP Coffee
go dairy-free with soy or oat milk | add \$1 for extra shot | decaf option available

Tumeric-Ginger Soy Latte (caffeine-free) | 6 hot 7 iced

Beetroot Soy Latte (caffeine-free) | 6 hot 7 iced

Long Black / Americano | 5 hot 6 iced

Bulletproof Coffee | 7.5 hot
Espresso, organic virgin coconut oil, unsalted butter

Espresso / Café Macchiato | 5 hot

Double Espresso / Piccolo Latte | 6 hot

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

Flavoured Coffees | 6.5 hot 8 iced

• Crème Brûlée • Macadamia **N**
• Hazelnut **N** • Toffee

Affogato | 8.5 iced
Vanilla ice cream topped with double espresso shots

Café Mocha | 7.5 hot 9.5 iced

Coffee Vanilla Float | 9.5 iced

Hazelnut Cappuccino | 8 hot 9 iced **N**

Hazelnut Affogato | 8.5 **N**

Coffee Hazelnut Float | 9.5 **N**

TEAS

Matcha Soy Latte | 6.5 hot 7.5 iced
Uji Matcha Powder (by Matchaya)

Chamomile | 5

English Breakfast | 5

French Earl Grey | 5

Jasmine Queen | 5

Moroccan Mint | 5

Vanilla Bourbon | 5

BEVERAGES

Babyccino | 3 hot
Half hot milk & half aerated milk

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

Honey Lemon | 4 hot 6 iced

A&W Root Beer Float | 7.5 iced

Lemon Tea | 4 hot 6 iced

Flavoured Iced Tea | 6.5 iced

• Apple • Melon
• Mango • Passion Fruit
• Strawberry

Soft Drinks | 6 iced

• Coke • Ginger Ale
• Coke Light • Bitter Lemon
• Coke Zero • Root Beer
• Sprite

Fresh Juices | 8 iced

• Orange • Carrot
• Apple • Pear
• Celery • Watermelon

Footprints Alkaline Water | 2.5 500ml

San Pellegrino | 5 500ml 7.5 750ml

SOMETHING FUN

Do-It-Yourself Hot Chocolate | 9

Melt the rich 85% Valrhona chocolate bar in your hot milk, top with whipped cream and a marshmallow for a comforting cup of hot cocoa

Intensely Iced Latte | 8.5

Pour the cold milk over your frozen espresso cubes to create an iced latte with perfect intensity and which never gets diluted

MILKSHAKES

Vanilla | 10

Chocolate | 11 **N**

Peanut Butter & Jam | 11 **N**

Strawberry & Marshmallow | 12

Banana Nutella | 13 **N**

Oreo Cookies & Cream | 11 **N**

SMOOTHIES

Berrylicious | 10

Mango & Passion Fruit | 9

Avocado & Yoghurt | 10

Power Pear | 8

HAPPY
HOUR

5PM - 9PM

Selected

1/2 Pint Draught Beers,
Red/White Wines, Spirits
& "Drink Of The Moment"

privé
ACM

50% OFF
SLICED CAKES

MONDAY TO FRIDAY

3PM - 6PM

Order any Coffee or TWG Tea &
get a slice of cake at 50% off
on weekdays. (excluding PHs)

Please inform us if you have any food allergies, intolerances or sensitivities and we will do our best to cater to you. The Privé Group will not assume any liability for adverse reactions from the food consumed, or items one may come in contact with whilst eating at any of our outlets. Customers concerned with food allergies need to be aware of this risk.

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All prices are subject to 10% service charge & GST

N contains nuts