

ALL-DAY BREAKFAST till 5.00pm

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

Eggs Royale Smoked Norwegian salmon **17**

Eggs Florentine Baby spinach, tomatoes

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

Ham & Cheese Omelette | 15 **N P**

Herbs, mesclun, roasted tomato, housemade multigrain toast

Super-Ultimate Breakfast Platter (2-3pax) | 42 **N P**

Eggs benedict, eggs royale, quail eggs shakshuka, baked beans, thick-cut bacon, 6-inch pork Bratwurst (nitrite-free), avocado on toast, roasted cherry tomatoes, button mushrooms, baby spinach-pomegranate salad, mini raspberry-banana granola jars

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

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

SANDWICHES & WRAPS from 11.30am (served with crisps & greens)

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)

Multigrain Club Sandwich/Wrap | 16 **N P**

Cajun chicken breast, smoked ham, bacon, cheddar, tomatoes, egg omelette, mayonnaise

B.L.A.T. Wrap | 15 **N P**

Bacon, lettuce, avocado, tomatoes, dijonaise

MAINS from 11.30am

Impossible™ Meatball Spaghetti | 19 **VG**

Tomato ragout, basil

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)

Minute Steak & Frites | 28

200g grass-fed Australian ribeye, fries, mesclun, peppercorn sauce

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

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

Lemon & Thyme Roasted Half Chicken | 24

Sautéed potatoes, baby spinach, garlic confit, mushroom sauce
Please allow 20min waiting time

Braised Lamb Shank | 28

Carrots, mash, rosemary sauce

Classic Wagyu Beef Burger | 22 **N**

Double Wagyu beef patties, lettuce, tomatoes, garlic mayonnaise, fries, mesclun
(Add cheddar cheese @ \$1, add streaky 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)

Spicy Spaghetti Prawn Arrabbiata | 22

Basil, cherry tomatoes, zucchinis, red & green chilli, parmesan
(Can be made vegan)

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

Desserts, Bar Bites & Beverages

privé
Wheelock

DESSERTS

Coco-Choco Affogato | 12 **VG**
Coconut ice cream, espresso, 85% chocolate cubes,
toasted coconut

Sticky Date Pudding | 13 **N**
Housemade butterscotch, walnuts, vanilla ice cream

Mango & Passion Fruit Mess | 8
Chantilly cream, meringue

Fresh Fruit Salad | 10
Greek yoghurt
(Can be made vegan)

Dark Chocolate & Nuts Brownie | 4 **VG N**
(Add coconut ice cream scoop @ \$3.5)

BEVERAGES

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

Lemon Tea | 4 hot 6 iced

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

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

**DAILY
HAPPY HOUR**

5pm to 8pm

50% OFF HOUSEPOURS

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

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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SMALL BITES from 5pm

Impossible™ Meatballs
In Marinara Sauce (4pcs) | 15 **VG N**
Shiitake mushroom pesto

Breaded Crab Cakes | 12
Dill mayonnaise, burnt lemon

Mini Wagyu Beef Sliders (3pcs) | 15
Cheddar, garlic mayonnaise

Crispy Parmesan Wings (3pcs) | 12 **N**
Garlic-parsley parmesan dip

Straight Cut Fries | 10 **V**
Garlic mayonnaise

COFFEES

go dairy-free with soy milk | add \$1 for extra shot |
decaf option available
We use Nespresso Professional Grand Cru Lungo Forte
extracted using Aguila 220 Pro Hi Pressure Machine

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

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

Long Black / Americano | 4.5 hot 6 iced

Espresso / Café Macchiato | 4.5 hot

Double Espresso | 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
Vanilla ice cream topped with double espresso shots

Café Mocha | 7 hot 9 iced

Coffee Vanilla Float | 9 iced

TEAS

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

Chamomile Caffeine-free | 5

English Breakfast Black tea | 5

French Earl Grey Black tea | 5

Jasmine Queen Green tea | 5

Moroccan Mint Sahara mint tea | 5

All prices are subject to 10% service charge & GST

VG vegan

N contains nuts