

SOUP & SALADS from 11.30am

Forest Mushroom Soup **VG** 10
Seasonal mushrooms, garlic bread

Tracy's Favourite Salad **VG N** 18 | 24
Baby spinach, kale, mesclun, broccoli, purple cabbage, smashed avocado, hummus, quinoa, goji berries, black beans, roasted peppers, cucumber, olives, tomatoes, corn, pomegranate, jalapeño, cashew, garlic chips, edamame, pumpkin, pumpkin seed dukkah, chilli-chimichurri dressing

Superfood Rainbow & Tempeh Salad **VG N** 16 | 21.5
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 | 21.5
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 **VG N** 16 | 21.5
Chickpeas, roasted zucchinis, Kalamata olives, cherry tomatoes, blueberries, hummus, smoked eggplant, cashew, dukkah, garlic chips, crispy shallots, preserved lemon-cumin dressing

Happy Belly Buddha Bowl **N**
Brown rice, avocado, purple cabbage, pickled carrots, cucumber, edamame, cherry tomatoes, green onions, nori seaweed, roasted sesame dressing
VG: Maple-miso glazed tofu 16 | 21.5
C: Norwegian smoked salmon 18 | 25

Add To Salads: Avocado \$4 **VG** | Heura 'Chicken' Chunks \$4 **VG** | Smoked Salmon (3 slices) \$5

PASTAS

Linguine Mushroom 'Carbonara' **VG N** 18
Mushroom medley, cashew cream sauce, cashew parmesan, parsley
(Add Heura 'chicken' @ \$4 **VG**, add thick-cut bacon @ \$4 **P**)

Spaghetti Vongole | 19
Surf clams, basil, cherry tomatoes, white wine

Spicy Spaghetti Prawn Arrabbiata 22
Basil, cherry tomatoes, zucchinis, red & green chilli, parmesan
(Can be made vegan)

Spaghetti Aglio Olio with Roast Pork Belly **P** 21
Sundried tomatoes, bacon, sliced garlic, bird's eye chilli
(Can be made vegan)

Impossible™ Meatball Spaghetti **VG** 19
Tomato ragout, basil

MAINS

Papa's Plant Protein Burger **VG N** 19
Chickpea-black bean-lentil patty, creamy field mushrooms, vegan Swiss cheese sauce, caramelised onions, wild rocket, vegan truffle mayonnaise, vegan bun, mesclun
(Can be made with Impossible™ Meat Patty | 21 **VG**)

Fillet-O-Fishless Burger **VG N** 19
Tartar sauce, lettuce, fries, mesclun

Classic Grass-Fed Beef Burger **N** 24
Double beef patties (180g), lettuce, tomatoes, garlic mayonnaise, fries, mesclun

Middle Eastern Avocado Toast **N** 18
Choose 1 topping: **cumin-lime roasted chickpeas** **VG** or **poached eggs**
Served with pomegranate, pumpkin seed dukkah, chilli flakes, chipotle-cumin hummus, baby spinach

Pan-Roasted Chilli & Lime Salmon **N** 25
Roasted peppers, apricot-almond couscous, broccoli, dill-mustard cream sauce

Pan-Roasted Seabass 27
Steamed broccoli, polenta parmesan cakes, roasted cherry tomatoes, English peas, garlic-butter sauce

Lemon & Thyme Roasted Half Chicken 25
Sautéed potatoes, baby spinach, garlic confit, mushroom sauce
Please allow 20min waiting time

Minute Steak & Fries 28
200g grass-fed Australian ribeye, fries, mesclun, peppercorn sauce
Served medium or well done

ASIAN

Thai Green Vegetable Curry **VG** 16
Broccoli, carrots, zucchini, okra, French beans, napa cabbage, eggplant, potatoes, bean curd, brown rice
(Add Heura 'chicken' chunks @ \$4 **VG**)

Seafood Laksa **N** 16
Prawns, squid, fish cake, quail eggs, tofu puff, Vietnamese mint

Singapore Chilli Crab Spaghetti **N** 26
Shredded mud crab, coriander

Nasi Goreng **N** 23
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

Hainanese Chicken Rice 17
Housemade chilli, ginger, dark soya sauce
VG: Heura plant-based 'chicken', fragrant brown rice
C: Hormone/antibiotic-free, free-roaming chicken, fragrant jasmine rice 18

Bollywood Biryani 19
Biryani masala-spiced brown basmati rice, caramelised onions, minted whipped coconut cream raita
VG: Chickpea masala, vegetable korma 29
C: Lamb shank

DESSERTS

Sticky Date Pudding **VG N** 13
Gula Melaka caramel, walnuts, vanilla nice cream

Tiramisu (in jar) **VG N** 9
Cashew & coconut cream, espresso, rum, sponge

Dark Chocolate & Nuts Brownie **VG N** 9
Vanilla nice cream

Oreo Mud Pie **VG N** 13
Housemade Oreo cookie base & crumble, affogato swirl nice cream, chocolate sauce

CAKES

add \$4 for vanilla or coconut nice cream **VG**
To pre-order whole cakes, please approach our friendly staff. slice

Carrot Cake **VG N** 7

Hazelnut Praline Cake **VG N** 9

85% Dark Chocolate Cake **VG N** 9
Hazelnut paste

Salted Caramel, Pecan & Gula Melaka Cake **N** 7

Fresh Mango, Vanilla & Sunflower Seed Cake **N** 7

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)* hot | iced **VG** 6 | 7

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

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

Long Black / Americano hot | iced 5 | 6

Espresso / Café Macchiato hot 5

Double Espresso / Piccolo Latte hot 6

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

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

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

Café Mocha hot | iced 7.5 | 9.5

Coco-Choco Affogato iced **VG N** 9
Coconut nice cream, espresso, 85% chocolate cubes, toasted coconut

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

KOMBUCHA organic fermented tea by Remedy

Peach iced 8

Lemon, Lime & Mint iced 8

C classic **VG** vegan **N** contains nuts **P** contains pork

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.

All prices are subject to 10% service charge & GST

DRAUGHT BEER

	HH ½ pint pint
Archipelago Belgian Wit Singapore 4.2% ABV	6.5 13 17
Heineken Netherlands 5% ABV	6 12 16

BOTTLED BEER & CIDER

Tiger Singapore 5% ABV	14
Corona Mexico 4.5% ABV	14
Kirin Ichiban Japan 4.95% ABV	14
Hoegaarden Belgium 4.9% ABV	14
Kronenbourg 1664 Blanc France 5% ABV	14
Guinness Ireland 5% ABV	14
Strongbow Apple Cider UK 4.5% ABV	14

SMALL BITES

	from 11.30am
Nihon Nachos VG Sweet Japanese curry, potatoes, mango, Granny Smith apple, green onion, tomatoes, edamame, wasabi coconut sour cream (Add guacamole @ \$3 VG)	12
Mini Burgers (3pcs) N VG : Impossible™ meat patty, vegan cheese sauce C : Grass-fed beef, cheddar, garlic mayonnaise	15 16
Impossible™ Meatballs VG N in Marinara Sauce (4pcs) Basil pesto	15
Breaded Crab Cakes Dill mayonnaise, burnt lemon	12
Chicken Satay (8pcs) N Rice cakes, peanut sauce	12
Curried Potato Samosa VG Green chilli, minted whipped coconut cream	8
Vegetable Spring Rolls VG Sweet chilli jam	8



DAILY HAPPY HOUR

5pm to 9pm

50% OFF "DRINK OF THE MOMENT",
½ PINT DRAUGHT BEERS,
RED/WHITE WINES* & SPIRITS*

*Selected Housepours

SPARKLING

	by the glass	
SP001	Moscato, Riondo Oro N.V. Veneto, Italy	14
SP002	Prosecco Sesto Senso DOC, Riondo, Brut N.V. Veneto, Italy	15

WHITE

	by the glass	HH 125ml
WW001	Sauvignon Blanc, Noblesse 2017 Central Valley, Chile	7 14
WW002	Chardonnay, Sundays Block 2017 South Australia	15
WW003	Chenin Blanc, Orange River Cellars 2017 Northern Cape, South Africa	15.5

RED

	by the glass	HH 125ml
RW001	Merlot, Noblesse 2017 Central Valley, Chile	7 14
RW002	Malbec, Pampas Del Sur, Vineyard Expressions 2017 Mendoza, Argentina	15
RW003	Cabernet Carmenere Shiraz, Palo Alto Reserva I (Sustainable) 2015 Maule Valley, Chile	16

ROSÉ

	by the glass	
RO001	Rosé Babydoll 2016 Marlborough, New Zealand	15.5

TEAS

TWG Teas		5
• Chamomile	• English Breakfast	
• Moroccan Mint	• French Earl Grey	
• Vanilla Bourbon	• Jasmine Queen	
Flavoured Iced Tea		6.5
• Apple	• Melon	
• Mango	• Passion Fruit	
• Strawberry		
Lemon Tea hot iced		4.5 5.5

OTHERS

Rich Chocolate hot iced VG 85% Valrhona abinao, soy milk		7.5 9.5
Honey Lemon hot iced		4.5 5.5
Soy Babyccino hot VG Half hot soy milk & half aerated soy milk		3.5
Root Beer Float iced VG Vanilla nice cream		7.5
Soft Drinks		6
• Coke	• Bitter Lemon	
• Coke Light	• Root Beer	
• Ginger Ale	• Soda Water	
Footprints Alkaline Water 500ml		2.5
San Pellegrino 500ml 750ml		5 7.5

For full selection of drinks, please refer to our bar menu