

ALL-DAY BREAKFAST till 5.00pm

Ultimate Big Breakfast | 21 **N P**

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

Eggs Benedict | 18 **P**

Smoked leg ham, housemade bacon, English muffins, hollandaise sauce, arugula

Eggs Royale | 17

Smoked Norwegian salmon, English muffins, hollandaise sauce, arugula

Omelette Your Way | 16 **N**

(Healthy egg white option available)

Choose 1 filling: mild cheddar, smoked leg ham, sautéed button mushrooms, feta or baby spinach

Served with Roma tomato & housemade multigrain toast

Middle Eastern Avocado Toast | 18 **VG N**

Choose 1 topping: cumin-lime roasted chickpeas **VG** or poached eggs

Served with pomegranate, pumpkin seed dukkah, chilli flakes, chipotle-cumin hummus, mesclun

Privé Sausage Muffin | 11 **VG N**

Plant-based sausage patty, vegan cheese, vegan mayo, English muffin, hashbrowns, mesclun

(Add smashed avocado @ \$3 **VG**, add extra plant-based sausage patty @ \$3 **VG**)

Awesome Acai Bowl | 16 **VG N**

Sambazon™ organic acai, granola, banana, berries, mango, dragon fruit, chia seeds, toasted coconut

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 & housemade peanut butter

SOUP, SALADS, SANDWICH & WRAPS

from 11.00am on weekends & PHs, from 11.30am on weekdays

Forest Mushroom Soup | 10 **VG**

Seasonal mushrooms, garlic bread

Tracy's Favourite Salad | 18 | 27 **VG N**

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, pumpkin, pumpkin seed dukkah, chilli-chimichurri dressing

Mediterranean Salad | 16 | 24 **VG N**

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

Classic Caesar Salad | 15 | 22.5 **N P**

Baby romaine lettuce, crunchy bacon, boiled egg, shaved parmesan, herbed croutons, housemade Caesar dressing

Mad-For-Mexican Salad | 16 | 24 **VG N**

Quinoa, crispy tacos, butternut pumpkin, black beans, chickpeas, Hokkaido corn, red sweet peppers, avocado, kale, tomato salsa, burnt chilli-mint chimichurri, jalapeño, cilantro-cumin-chipotle dressing

Happy Belly Buddha Bowl **N**

Brown rice, avocado, purple cabbage, pickled carrots, cucumber, edamame, cherry tomatoes, green onions, nori seaweed, roasted sesame dressing

C: Norwegian smoked salmon | 18 | 27

VG: Maple-miso glazed tofu | 16 | 24

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

Club Sandwich/Wrap | 17 **N P**

Smoked ham, bacon, cajun chicken, cheddar, tomato, omelette, pickles, mayonnaise, multigrain toast, mesclun

Mexican Burrito Wrap | 16 **VG**

Butternut pumpkin, black beans, chickpeas, Hokkaido corn, red sweet peppers, crispy tacos, 'cheese' sauce, avocado, jalapeño, romaine lettuce, tomato salsa

Served with mesclun, additional crispy tacos and tomato salsa

BURGERS from 11.00am on weekends & PHs, from 11.30am on weekdays

Truffled Mushroom Swiss Burger | 21 **VG N**

Choice of Impossible™ patty or Papa's Plant Protein patty (Chickpea-black bean-lentil) Creamy field mushrooms, Swiss 'cheese' sauce, caramelised onions, wild rocket, truffle 'mayonnaise', fries, mesclun

Classic Grass-Fed Beef Burger | 24 **N**

Double beef patties (180g), lettuce, tomatoes, garlic mayonnaise, fries, mesclun

Served medium to well done.

Pulled Pork Knuckle Burger | 17 **N P**

Jalapeño, red onions, BBQ sauce, fries, mesclun



CHECK OUT OUR SPECIALS
Scan here!

MAINS from 11.00am on weekends & PHs, from 11.30am on weekdays

Pan-Roasted Chilli & Lime Salmon | 25 **N**

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

Lemon & Thyme Roasted Half Chicken | 25

Sautéed potatoes, baby spinach, garlic confit, mushroom sauce

Please allow 20mins waiting time

Minute Steak & Fries | 28

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

Served medium to well done. Special requests cannot be guaranteed due to thinness of steak.

ASIAN

Japanese **TINDE** Katsu Curry | 19 **VG**

Mango-apple-edamame-tomato salsa, steamed brown rice

Thai Green Vegetable Curry | 16 **VG**

Broccoli, carrots, zucchini, okra, French beans, napa cabbage, eggplant, potatoes, bean curd, brown rice

(Add chicken chunks @ \$4, add soy-based 'chicken' chunks @ \$4 **VG**)

Singapore Seafood Laksa | 16 **N**

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

Hainanese Chicken Rice | 18

Fragrant brown rice, housemade chilli, ginger, dark soya sauce. White rice also available.

C: Hormone/antibiotic-free, free-roaming chicken, chicken broth

VG: Soy-based plant-based 'chicken', vegetable broth

Nasi Goreng | 23 **N**

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

PASTAS from 11.00am on weekends & PHs, from 11.30am on weekdays

Spaghetti Aglio Olio with Roast Pork Belly | 21 **P**

Sundried tomatoes, bacon, sliced garlic, bird's eye chilli

Choice of spice level: none, mild, normal, extra

Linguine Mushroom 'Carbonara' | 18 **VG N**

Mushroom medley, cashew cream sauce, cashew parmesan, parsley

(Add soy-based 'chicken' @ \$4 **VG**, add thick-cut bacon @ \$4 **P**)

Singapore Chilli Crab Spaghetti | 26 **N**

Shredded mud crab, coriander

Slipper Lobster (Crayfish) Linguine | 24

Zuchinis, roasted peppers, bird's eye chilli, shellfish bisque

Impossible™ Meatball Spaghetti | 19 **VG**

Tomato ragout, basil

Spicy Arrabbiata Penne

Basil, cherry tomatoes, zucchini, sliced garlic, bird's eye chilli

C: Prawn, parmesan | 22

VG: Broccoli, roasted sweet peppers, mushrooms | 19

SMALL BITES from 11.00am on weekends & PHs, from 11.30am on weekdays

Pan-Fried Impossible™ Gyoza (3pcs) | 12 **VG**

Impossible™ meat, water chestnut

Straight Cut Fries | 10

Garlic mayonnaise

(Add truffle mayonnaise @ \$3, add truffle oil @ \$4, add parmesan @ \$2)

Sliders (3pcs) **N**

C: Grass-fed beef, cheddar, garlic mayonnaise | 16

VG: Impossible™ meat patty, caramelised onions, garlic mayonnaise, vegan cheese sauce | 15

Breaded Crab Cakes | 12

Dill mayonnaise, burnt lemon

Muchos Nachos | 10 **VG**

Black beans, red gala apples, pomegranate, charred corn, sliced olives, roasted peppers, chipotle, Miyoko's cheddar cheese, chopped tomatoes, red onions, jalapeños, cashew sour cream, green onions, coriander

(Add avocado @ \$4, add Impossible™ minced meat @ \$8)

Curried Potato Samosa (10pcs) | 8 **VG**

Minted whipped coconut cream raita

Vegetable Spring Rolls (10pcs) | 8 **VG**

Sweet chilli jam

Impossible™ Meatballs in Marinara Sauce (4pcs) | 15 **VG N**

Chimichurri

Chicken Satay (10pcs) | 12 **N**

Rice cakes, peanut sauce

Crispy Parmesan Wings (3pcs) | 12

Garlic-parsley parmesan dip

Desserts & Beverages

DESSERTS

Sticky Date Pudding | 13 **VG** **N**

Gula Melaka caramel, walnuts, vanilla ice cream

Tiramisu (in jar) | 9 **VG** **N**

Cashew & coconut cream, espresso, rum, sponge

Dark Chocolate & Nuts Brownie | 9 **VG** **N**

Vanilla ice cream

Apple & Cinnamon Blondie | 9 **VG**

Gula Melaka caramel, vanilla ice cream

Oreo Mudpie | 13 **VG** **N**

Housemade Oreo cookie base & crumble, affogato swirl ice cream, chocolate sauce

Mixed Berries Crumble | 10 **N**

Vanilla ice cream

Gourmet Ice Cream | 4 single 7.5 double 10 triple

• Vanilla **VG** • Cookies & Cream **VG** • Dark Chocolate

BEVERAGES

Rich Chocolate | 7.5 hot 9.5 iced **VG**

85% Valrhona abinao, soy milk

Honey Lemon | 4.5 hot 5.5 iced

Soy Babycino | 3.5 hot **VG**

Half hot soy milk & half aerated soy milk

Root Beer Float | 7.5 iced **VG**

Vanilla ice cream

Coke Float | 7.5 iced **VG**

Vanilla ice cream

Soft Drinks | 6 iced

• Coke • Ginger Ale
• Coke Zero • Tonic Water
• Sprite • Soda Water
• Root Beer

Juice | 6 iced

• Apple • Orange
• Lime • Pineapple
• Cranberry • Fruit Punch

Footprints Alkaline Water | 2.5 500ml

San Pellegrino | 5 500ml 7.5 750ml

KOMBUCHA organic fermented tea by Remedy

Peach | 8 iced

Lemon, Lime & Mint | 8 iced

COFFEES & MORE

We use Nespresso Professional Grand Cru Lungo Forte extracted using Aguilá 220 Pro Hi Pressure Machine. Go dairy-free with soy or oat milk (free!) | add \$1 for extra shot | decaf option available

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

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

Matcha Soy Latte | 6.5 hot 7.5 iced **VG**

Uji Matcha Powder (by Matchaya)

Long Black / Americano | 5 hot 6 iced

Espresso / Café Macchiato | 5 hot

Double Espresso / Piccolo Latte | 6 hot

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

Café Mocha | 7.5 hot 9.5 iced

Flavoured Coffee | 6.5 hot 8 iced

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

TEAS

Chamomile | 5

English Breakfast | 5

French Earl Grey | 5

Jasmine Queen | 5

Moroccan Mint | 5

Lemon Tea | 4.5 hot 5.5 iced

Flavoured Iced Tea | 6.5

• Apple • Passion Fruit
• Mango • Strawberry
• Melon

SMOOTHIES We use soy milk

Mango & Passion Fruit | 10 **VG**

Berry & Banana | 10 **VG**

WIFI

Network: Prive

Password: WheelockPrive

DAILY HAPPY HOUR DEALS

4pm to 8pm

WHITE & RED WINE

7

Sauvignon Blanc, Noblesse 2020
Central Valley, Chile

Merlot, Noblesse 2020
Central Valley, Chile

DRAUGHT BEER

½ Pint

7

Pint

13

Heineken
Netherlands 5%ABV

SPIRITS

5.5

Absolut Blue Vodka Sweden
Beefeater Gin Spain
Havana Club 3 Años Rum Cuba
Jim Beam Bourbon U.S.A.
Olmecca Reposado Tequila Mexico
Teacher's Highland Cream Whiskey Scotland

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.