

BREAKFAST

Served on weekdays from 7.30AM to 11AM.

GRANOLA BOWLS

SML / REG

House Vg 8 / 12
House blend granola, seasonal fruit, walnut crumble, agave nectar, natural greek yoghurt

Chocolate Vg 8 / 12
Chocolate blend granola, strawberries, banana, acao nibs, toasted coconut flakes, honey, natural greek yoghurt

Maple Vg 8 / 12
Maple blend granola, blueberries, apple, sunflower seeds, honey & sea salt almond butter, maple syrup, natural greek yoghurt

Fresh Fruit Bowl G Vg 8
Apples, kiwi, melon, grapes, pomegranate, strawberries, bananas, chia seeds
Add greek yoghurt 3

BREAKFAST BAKES

See display for availability.

Breakfast Muffins 4.2
Gallettes 5
Loaf Cakes / Banana Bread 5

G Gluten-free Vg Vegetarian V Vegan

Please note that while dishes marked with a G do not contain gluten ingredients, our food is not prepared in a gluten-free kitchen.

TOAST

Smashed Avocado Toast Vg 14
Ripe avocado, cherry tomatoes, chives on rustic wholegrain

Add poached egg 2

"PBJ" Vg 7
Honey & sea salt almond butter with raspberry rose jam on rustic white bread

Banana Nutella Toast Vg 9
Served on multigrain pullman

Grilled Toast Vg 6

CHOICE OF TOAST:

Granary Sourdough / Rustic White / Rustic Wholegrain

SERVED WITH YOUR CHOICE OF SPREAD:

Butter / Marmite / Plain Vanilla Raspberry Rose Jam / Straits Preserves Calamansi Marmalade / Nuttreee Honey & Sea Salt Almond Butter

BRIOCHE FRENCH TOAST

Mixed Berries Vg 18
Sour berry drizzle, seasonal mixed berries compote

Apple & Cinnamon 18
Brown sugar-stewed apples, cinnamon sugar

PLAIN VANILLA

Our cakes and pastries are made in-house from scratch, as are our granola, jams and other spreads. We are proud to serve Browns Mill Organic coffee, a seasonal triple-origin blend of medium roast beans roasted by the good people of Allpress Espresso. Our loose leaf teas are from Germany and produced under the Ethical Tea Partnership. Our hot chocolate is made with pure Valrhona cocoa paste and Belgian chocolate. Our lemonades, iced teas and smoothies are shaken in-house, made with real fruit and sweetened with raw honey or agave nectar. Thank you for visiting.

PV GOES GREEN · BRING YOUR OWN LUNCHBOX

We are stepping up the ownership we take of the impact we make on our environment. As we move towards more sustainable practices, we'd like to offer you 5% off our deli, breakfast and lunch items when you have it served in your own lunchbox.



All prices in Singapore Dollars. Prices include Government Tax; an additional 10% service charge applies to orders consumed in store.

LUNCH

Served on weekdays from 11AM to 4PM or until sold out.

DELI SELECTION

Pick One Main and Your Choice Of Salads

Main with 1 Salad	12
Main with 2 Salads	15
Main with 3 Salads	18

Order Salads Only

2 Salads	12
3 Salads	15
4 Salads	18

THIS WEEK'S MAINS

Chicken with Mustard & Dill *G*
Chicken thigh, dijon mustard, paprika, fresh dill

Pork with Braised Cabbage *G*
Pork shoulder, red cabbage, green apple, balsamic vinegar, mixed spices

Sous Vide Salmon (+\$3) *G*
Sous vide salmon, thyme, extra virgin olive oil

Cauliflower Gratin *Vg*
Cauliflower, cream, goats cheese, herbed breadcrumbs

Prosciutto & Kale Quiche
Prosciutto, peas, eggs, cream

Spinach, Feta & Artichoke Quiche *Vg*
Spinach, feta cheese, artichokes, eggs, cream

All of our mains (with the exception of the quiches and gratin) are made fresh to order. During busy periods, waiting times may take up to 15 minutes. We seek your understanding and patience. Thank you!

THIS WEEK'S SALADS

House Super Salad *G Vg*
Red rice, quinoa, broccoli, edamame beans, feta, roasted pumpkin, avocado, kale, almonds, buttermilk dressing

Nicoise Salad *G Vg*
Romaine lettuce, new potatoes, fine beans, black olives, cherry tomatoes, egg, mustard dressing

Orecchiette & Kale *Vg*
Orecchiette, kale, cherry tomatoes, black olives, garlic oil, parmesan

Beans & Peas *Vg*
Romaine lettuce, edamame beans, green peas, parmesan, croutons, lemon-balsamic dressing

Couscous, Sundried Tomato & Rocket *Vg*
Couscous, sundried tomatoes, chickpeas, feta cheese, red onions, rocket

Butternut Squash, Apple & Barley *Vg*
Red rice, barley, green apples, roasted pumpkin, dried cherries, parmesan, cashew nuts

DELI SANDWICHES

Sandwich only	11.5
Sandwich with 1 Salad	16
Sandwich with 2 Salads	20

Chicken Salad
Chicken, chopped celery, cranberries, mayonnaise, lettuce on rustic white bread

Roasted Vegetable & Goat's Cheese *Vg*
Eggplant, zucchini, red bell pepper, tapenade, goat's cheese on rustic wholegrain

Turkey, Roasted Tomatoes & Pesto
Roasted turkey breast, oven-roasted tomatoes, rocket, basil pesto, mozzarella on rustic white

ALL-DAY BREAKFAST

Smashed Avocado Toast *Vg* 14
Ripe avocado, cherry tomatoes, chives on rustic wholegrain

Add poached egg 2

"PBJ" *Vg* 7
Honey & sea salt almond butter with raspberry rose jam on rustic white bread

Banana Nutella Toast *Vg* 9
Served on multigrain pullman

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