

SHARING PLATES FINGER FOOD

Fried Chicken Wings (Choice of Plain/Spicy glazed) 2 homemade fried chicken wings with option of spicy glaze	\$6
Truffle Floss Fries Crispy fries topped with chicken floss & truffle aioli	\$6
Mentaiko Fries ★ Crispy fries topped with mentaiko mayo & nori seaweed	\$6
Fries (plain) Comes with aioli	\$4
Fried Calamari Battered squid rings with tartar sauce	\$8
Crispy Fish with House Slaw Battered white fish with homemade coleslaw	\$8
Sausages & Mash Arabiki chicken cheese sausages with mash, caramelized onions & mustard	\$8

VEGGIES / SOUP

Soup of the Day Fresh soup prepared daily (please check with crew)	\$7
Mushroom Cheese Potato Croquette 🍄 Breaded potato croquette stuffed with mushroom & cheese, served with soffritto	\$7
Grilled Corn with Parmesan Crumble 🍄 Grilled corn with bonito butter & parmesan cheese	\$6
Duo of Dips with Garlic Bread 🍄 Garlic ciabatta bread served with housemade Japanese goma hummus & cucumber yoghurt	\$5
Mozzarella & Lup Cheong Salad ★ Fresh mozzarella with lup cheong bits, alfafa salad & olive tomato salsa	\$8
Charred Broccoli Salad 🍄 Roasted broccoli with yoghurt dressing & toasted almonds	\$8
Classic Caesar Salad 🍄 Romaine lettuce, Caesar dressing, bacon bits & croutons	\$8

Roasted Veggies & Feta ★ 🍄 Roasted assorted veggies glazed with honey, with crumbled feta & balsamic reduction	\$8
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Truffle Mushroom Baked Eggs Gratin of bacon, sauteed mushrooms & baked eggs served with garlic toast	\$9
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MEAT / SEAFOOD

Available all day on weekdays & after 12pm on weekends

Har Cheong Fried Chicken with Waffles (Sambal / Plain Mayo) Shrimp paste marinated fried chicken with waffles & maple syrup	\$15
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Grilled Wagyu Steak 180g of wagyu skirt steak with mushroom gravy & mash	\$21
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Sticky Pork Ribs ★ Pork ribs with char siew sauce, mash, caramelized onion, soffritto	\$16
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Miso-Glazed Salmon Steak 🍣 Norwegian salmon glazed with honey miso, served with a fried egg and garlic toast	\$15
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Pan-Seared Atlantic Haddock Haddock fish with quinoa, baby spinach & olive tomato salsa	\$17
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PASTAS

Available all day on weekdays & after 12pm on weekends

Sakura Ebi with Prawns Linguine, fried sakura ebi, prawns & a hint of mentaiko	\$18
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Bacon Carbonara 🍣 Linguine, fried bacon, egg yolk, touch of cream	\$16
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Chilli Crab 🍄 Linguine, spicy chilli crab sauce, whole crispy soft-shelled crab	\$19
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Grilled Chicken Pesto Linguine, grilled chicken steak, housemade basil pesto	\$16
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Beef Bolognese 🍣 Linguine, beef ragout, parmesan cheese	\$16
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Mushroom, Cheese & Rocket 🍄 Linguine, light cream, assorted mushrooms, wild rocket	\$16
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BURGERS

Our burgers come with fries
Fries to salad +\$1

**BUNS
MADE WITH
FRENCH
BUTTER**

Grub Cheeseburger ★ 100% freshly minced beef patty (140g), Monterey Jack cheese (Served medium unless otherwise indicated)	\$15
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Deluxe Cheeseburger 100% freshly minced beef patty (200g), double slices Monterey Jack cheese, molten cheese core, cornmeal bun	\$17
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Grub Double Cheeseburger Two 100% freshly minced beef patties (140g each), double slices Monterey Jack cheese, bacon (Served medium unless otherwise indicated)	\$19
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Vintage Beef Cheeseburger Aged Galician beef patty (140g), cheddar cheese	\$18
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Har Cheong Gai Burger Prawn paste marinated chicken, lettuce, tomatoes	\$15
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Grilled Chicken Burger ★ Teriyaki-glazed chicken thigh, enoki fritter, mayo	\$15
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Maple Bacon Burger 🍣 Thick-cut pork bacon, maple butter, pineapple	\$15
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Mala Xiang Guo Burger (麻辣香锅堡) 🍄 Spicy szechuan peppercorn, sliced pork, chilli oil, crispy luncheon meat, lotus root slices, Mala mayo, beetroot bun. Served with tomatoes & cucumber feta on the side	\$17
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Mentaiko Mille-Feuille Katsu Burger ★ A crispy pork katsu made with alternating layers of shabu pork & mentaiko cheese	\$16
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Salmon Muffin Burger 🍣 English sourdough muffin, hand-chopped salmon patty, fried egg	\$15
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Portobello Burger 🍄 Grilled Portobello, crumbled feta, lettuce	\$15
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WEEKEND BRUNCH

Available Sat, Sun & PH - 9am to 5pm

Comes with drink - Iced Honey Lime or Iced Lemon Earl Grey

Brunch Plate Sourdough muffin, scrambled eggs, sauteed mushrooms, Arabiki chicken cheese sausages & caramelised onions	\$17
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English Breakfast Plate Sourdough muffin, scrambled eggs, pork patty, baked beans, grilled tomatoes	\$16
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DESSERTS

Sticky Chocolate Cake & Berries Served with sour cream and assorted berries	\$6
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Churros ★ Dark chocolate, yuzu white chocolate dips	\$6
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Warm Apple Crumble with ice-cream	\$8.50
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CAKES

Paddlepop Ice Cream Cake Pastel swirled rainbow ice cream, chocolate crunch ice cream	\$7
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New York Cheesecake	\$6.50
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Red Velvet Cake	\$6.50
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Chocolate Hazelnut Crunch	\$6.50
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Gelato Please refer to gelato counter for flavours	\$3.50 (regular) / \$4 (premium)
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ADD-ONS

Monterey Jack cheese	\$2
Truffle Aioli	\$2
Fried Egg	\$2
Sliced Bacon	\$3
Caramelised Onions	\$2
Mentaiko Mayo	\$2
Portobello	\$3

★ Grubbers' favourites

🍣 Kid-friendly option

🍄 Vegetarian option

🍂 Spicy

All prices are subject to service charge & prevailing government taxes.
Additional takeaway charges of \$0.50/packaging will apply for take-outs.

HOMEMADE DRINKS

Iced Lemon Earl Grey	\$4
<i>Homemade iced lemon tea brewed from premium earl grey tea leaves</i>	
Iced Longan Elderflower Tea	\$5
<i>Freshly muddled longan in homemade iced earl grey tea, scented with elderflower</i>	
Iced Lychee Earl Grey Tea	\$5
<i>Freshly muddled lychees in homemade iced earl grey tea</i>	
Iced Honey Lime Juice	\$4
<i>Honey, fresh calamansi lime, lemon juice</i>	
Yuzu Mint Soda	\$5
<i>Chunky yuzu, mint leaves, soda water</i>	
Iced Milo	\$4
Milo Dinosaur	\$5
Strawberry Lemonade	\$5
Grapefruit Mockjito	\$5
<i>Grapefruit juice, soda, garnish with rosemary</i>	

CRAFT BEERS ON TAP

Pilsner Urquell (Czech) 300ml / 500ml \$10 / \$14
The world's first pilsner, best enjoyed with a smooth head foam (ABV: 4.4%)

BOTTLES

Peroni Nastro Azzurro (Italy) 330ml \$10.50
A unique recipe with maize, spring barley and malt, crisp & refreshing. (ABV: 5.1%)

Meantime London Pale Ale (England) 330ml \$12.50
Fruity citrus flavours and a bitter finish with aroma of spearmint (ABV: 4.3%)

Schneider Mein Original TAP 7 (Germany) 500ml \$15
Full bodied wheat beer has a fresh clean taste and a satisfying finish (ABV: 5.4%)

Schneider Meine Helle Weisse TAP 1 (Germany) 500ml \$14
Bright wheat beer with the original Schneider Weisse aroma, full bodied and intense. (ABV: 5.4%)

Blue Moon (USA) 355ml \$12.50
Belgium-style wheat beer, smooth creamy finish with citrus notes (ABV: 5.4%)

HOUSE WINES

Misty Cove Sauvignon Blanc 2016 (White) Glass / Bottle \$12 / \$46

Misty Cove Pinot Noir 2015 (Red) Glass / Bottle \$12 / \$46

ALCOHOLIC COCKTAILS

Lychee Sake	\$8
<i>Lychee puree, sake, nata de coco</i>	
Yuzu Sake	\$8
<i>Yuzu, sake, aloe vera</i>	
Ume Shandy	\$9
<i>Ume plum liquor, Pilsner Urquell</i>	
Ume Lime	\$9
<i>Ume plum liquor, calamansi juice, aloe vera</i>	

FLOATS

Root Beer Float	\$6.50
Matcha Float	\$7.50
Milo Float	\$7
Milo Godzilla	\$8.50
<i>Topped with Milo powder and a scoop of gelato</i>	
Coffee Float	\$8.50
Affogato	\$6.50

SPECIALITY BEVERAGES

Espresso	\$4
Cappuccino	\$5.50
Latte	\$5.50
Long Black	\$4 / \$4.50 (iced)
Iced White Coffee	\$6.50
Mocha	\$6 / \$6.50 (iced)
Rose Gold Latte	\$5.50 / \$6.50 (iced)
Matcha Latte	\$6 / \$6.50 (iced)
Chocolate	\$6 / \$6.50 (iced)

TEA

Breakfast	\$4.50	Earl Grey	\$4.50
Peppermint	\$4.50	Chamomile	\$4.50
Green Tea	\$4.50		

JUICE / WATER / CANNED DRINKS

Apple	\$4.20	Coke	\$3
Orange	\$4.20	Diet Coke	\$3
Sprite	\$3	Soda Water	\$3
Bottled Water	\$2.50	Root Beer	\$3

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