

FINGER FOOD

Fried Chicken Wings (Choice of Plain/Spicy glazed) 2 homemade fried chicken wings with option of (Spicy/Non-spicy)	\$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 Thai mayo	\$8
Sausages & Mash Arabiki chicken cheese sausages with mash, caramelized onions & mustard	\$8

APPETISERS

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
Charred Broccoli Salad 🍴 Roasted broccoli with yoghurt dressing & toasted almonds	\$8
Classic Caesar Salad 🍴 Romaine lettuce, Caesar dressing, bacon bits, parmesan cheese & croutons	\$8
Roasted Veggies & Feta ★ 🍴 Roasted assorted veggies glazed with honey, with crumbled feta & balsamic reduction	\$8
Truffle Mushroom Baked Eggs ★ Gratin of bacon, sauteed mushrooms & baked eggs served with garlic toast	\$9

MAINS

Har Cheong Fried Chicken with Waffles (Sambal / Plain Mayo) Shrimp paste marinated fried chicken with waffles, mixed greens & maple syrup	\$15
Sticky Pork Ribs ★ 4 pcs of pork ribs with char siew sauce, mash, caramelized onion, soffritto	\$16
Miso-Glazed Salmon Steak 🍴 Norwegian salmon glazed with honey miso, served with fried egg, garlic toast & mixed greens.	\$15
Pan-Seared Atlantic Haddock ★ Haddock fish with quinoa, baby spinach & olive tomato salsa	\$17
Fish & Chips 🍴 Battered fish fillet with fries, remoulade, mixed greens	\$17
Grilled Chicken Salad Grilled chicken, cherry tomatoes, corn, pine nuts & honey mustard dressing	\$14
Norwegian Salmon Salad ★ Seared Norwegian salmon, wafu dressing, onions, cherry tomatoes, corn, croutons	\$16
<i>Available all day on weekdays & after 12pm on weekends</i>	
Grilled Wagyu Steak 180g of wagyu skirt steak with mash (mushroom sauce or rosemary red wine sauce)	\$21
Ribeye Steak 200g of ribeye steak with fries (mushroom cream sauce or rosemary red wine sauce or mushroom sauce)	\$21

PASTAS

<i>Available all day on weekdays & after 12pm on weekends</i>	
Sakura Ebi with Prawns ★ Linguine, fried sakura ebi, prawns & a hint of mentaiko	\$18
Bacon Carbonara 🍴 Linguine, fried bacon, egg yolk, touch of cream	\$16
Chilli Crab 🍴 Linguine, spicy chilli crab sauce, whole crispy soft-shelled crab	\$19
Grilled Chicken Pesto ★ Linguine, grilled chicken steak, housemade basil pesto (Spicy / Non-spicy)	\$16

Beef Bolognese 🍴 Linguine, beef ragout, parmesan cheese	\$16
Mushroom, Cheese & Rocket 🍴 Linguine, light cream, assorted mushrooms, wild rocket	\$16

BURGERS

All burgers come with fries
All cheeseburgers served medium,
unless otherwise indicated
Fries to salad +\$1



Grub Cheeseburger 100% freshly minced beef patty (140g), Monterey Jack cheese	\$15
Vintage Beef Cheeseburger ★ Aged Spanish beef patty (140g), cheddar cheese	\$18
Deluxe Cheeseburger 100% freshly minced beef patty (200g), double slices Monterey Jack cheese, molten cheese core, cornmeal bun	\$17
Grub Double Cheeseburger Two 100% freshly minced beef patties (140g each), double slices Monterey Jack cheese, bacon	\$19
Har Cheong Gai Burger Prawn paste marinated chicken, lettuce, tomatoes	\$15
Grilled Chicken Burger ★ Teriyaki-glazed chicken thigh, enoki fritter, mayo	\$15
Maple Bacon Burger 🍴 Thick-cut pork bacon, maple butter, pineapple	\$15
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
Mentaiko Mille-Feuille Katsu Burger ★ A crispy pork katsu made with alternating layers of shabu pork & mentaiko cheese	\$16
Salmon Muffin Burger 🍴 English sourdough muffin, hand-chopped salmon patty, fried egg	\$15
Crispy Fish Burger 🍴 Crumbed fish fillet, remoulade	\$15
Portobello Burger 🍴 Grilled Portobello, crumbled feta, lettuce	\$15

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, mixed greens	\$17
English Breakfast Plate Sourdough muffin, scrambled eggs, pork patty, baked beans, grilled tomatoes, mushroom sauce	\$16

DESSERTS

Sticky Chocolate Cake & Berry Compote Add a scoop of ice cream	\$6 +\$3
Churros ★ Dark chocolate, yuzu white chocolate dips	\$6
Warm Apple Crumble with Ice-cream	\$8.50
Gelato Please refer to gelato counter for flavours Crispy waffle with maple syrup	\$3.50 (regular) / \$4 (premium) +\$5

CAKES

Paddlepop Ice Cream Cake Pastel swirled rainbow ice cream, chocolate crunch ice cream	\$7
New York Cheesecake	\$6.50
Red Velvet Cake	\$6.50
Chocolate Hazelnut Crunch	\$6.50

ADD-ONS

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

★ 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
Iced Longan Elderflower Tea	\$5
Iced Lychee Earl Grey Tea	\$5
Iced Honey Lime Juice	\$4
Yuzu Mint Soda	\$5
Iced Milo	\$4
Milo Dinosaur	\$5
Strawberry Lemonade	\$5
Grapefruit Mockjito	\$5

CRAFT BEERS ON TAP

Pilsner Urquell (Czech) 300ml / 500ml <i>The world's first pilsner, best enjoyed with a smooth head foam (ABV: 4.4%)</i>	\$10 / \$14
Heverlee Witte (Belgium) 300ml / 500ml <i>Medium bodied beer with slightly fruity flavour (ABV: 4.8%)</i>	\$10 / \$14

BOTTLES

Peroni Nastro Azzurro (Italy) 330ml <i>A unique recipe with maize, spring barley and malt, crisp & refreshing. (ABV: 5.1%)</i>	\$10.50
Meantime London Pale Ale (England) 330ml <i>Fruity citrus flavours and a bitter finish with aroma of spearmint (ABV: 4.3%)</i>	\$12.50
Schneider Mein Original TAP 7 (Germany) 500ml <i>Full bodied wheat beer has a fresh clean taste and a satisfying finish (ABV: 5.4%)</i>	\$15
Schneider Meine Helle Weisse TAP 1 (Germany) 500ml <i>Bright wheat beer with the original Schneider Weisse aroma, full bodied and intense. (ABV: 5.4%)</i>	\$14
Blue Moon (USA) 355ml <i>Belgium-style wheat beer, smooth creamy finish with citrus notes (ABV: 5.4%)</i>	\$12.50

HOUSE WINES

Misty Cove Sauvignon Blanc 2017 (New Zealand) (White) Glass / Bottle	\$12 / \$46
Misty Cove Pinot Noir 2017 (New Zealand) (Red) Glass / Bottle	\$12 / \$46

ALCOHOLIC COCKTAILS

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

FLOATS

Root Beer Float	\$6.50
Matcha Float	\$7.50
Milo Float	\$7
Milo Godzilla <i>Topped with Milo powder and a scoop of gelato</i>	\$8.50
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	\$4.50	Coke	\$3
Orange	\$4.50	Diet Coke	\$3
Sprite	\$3	Soda Water	\$3
Bottled Water	\$2.50	Root Beer	\$3

