

FINGER FOOD

Fried Chicken Midwings
6 pcs fried chicken midwings, choice of:
Salted Egg Yolk \$9
Original \$8

Truffle Floss Fries \$6
Crispy fries topped with chicken floss & truffle aioli

★ Mentaiko Fries \$6
Crispy fries topped with mentaiko mayo & nori seaweed

Fries (plain) \$4
Comes with aioli

★ Mushroom Cheese Potato Croquette \$7
Breaded potato croquette stuffed with mushroom & cheese, served with soffritto

Salt & Pepper Calamari \$11
Battered squid with salt, pepper & roasted garlic

APPETISERS

Soup of the Day \$7
Fresh soup prepared daily (please check with crew)

🌿 Cauliflower & Mushroom Fritter \$9
Battered fried cauliflower florets & crispy mushroom with aioli

🌿 Duo of Dips with Garlic Bread \$5
Garlic ciabatta served with housemade Japanese goma hummus & cucumber yoghurt

🌿 Garlic Bruschetta with Tomatoes & Olives \$7
Grilled garlic ciabatta, baby tomatoes, olive & rocket

Classic Caesar Salad \$8
Romaine lettuce, Caesar dressing, bacon bits, parmesan cheese & croutons, egg

★ Housemade Mashed Potatoes with Ikura \$9
Housemade chunky mashed potato with cured salmon roe

★ Truffle Mushroom Baked Eggs \$11
Gratin of bacon, sauteed mushrooms & baked eggs served with garlic toast

★ Grubbers' favourites

👶 Kid-friendly option

🌿 Vegetarian option

🔥 Spicy

MAINS

Smoked Duck Soba Salad (NEW) \$14
Smoked duck, chilled soba, baby spinach, egg, tomatoes with wafu dressing

Spicy Beer-Braised Beef Stew (NEW) \$17
Beef shank stewed in Pilsner beer, spicy Korean gochujang, & cucumber yoghurt, served with mash potatoes

★ Har Cheong Fried Chicken with Waffles (Sambal Mayo / Plain Mayo) \$15
Shrimp paste marinated fried chicken with waffles, mixed greens & maple syrup

Maple Bacon with Waffle \$15
Thick-cut pork bacon glazed with maple, egg & pineapple

👶 Miso-Glazed Salmon Steak \$17
Norwegian salmon glazed with honey miso, served with fried egg, garlic toast & mixed greens.

★ Pan-Seared Atlantic Halibut \$18
Halibut fish with quinoa, baby spinach & olive tomato salsa

👶 Fish & Chips \$17
Battered fish fillet with fries, remoulade, mixed greens

Grilled Chicken Salad \$14
Grilled chicken, cherry tomatoes, corn, pine nuts & honey mustard dressing

★ Norwegian Salmon Salad \$16
Seared Norwegian salmon, wafu dressing, onions, cherry tomatoes, corn, croutons

Available all day on weekdays & after 11.30am on weekends

★ Ribeye Steak \$23
200g ribeye steak with fries (rosemary red wine sauce or mushroom sauce)

Beef Bolognese



Chilli Crab Pasta



Bacon Carbonara



Grilled Chicken Pesto



Sakura Ebi Pasta



English Breakfast Plate

Available Sat, Sun & PH - 9am to 5pm
Not available on weekdays



Brunch Plate

Available Sat, Sun & PH - 9am to 5pm
Not available on weekdays



GRUB Kaya Burnt Cheesecake



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

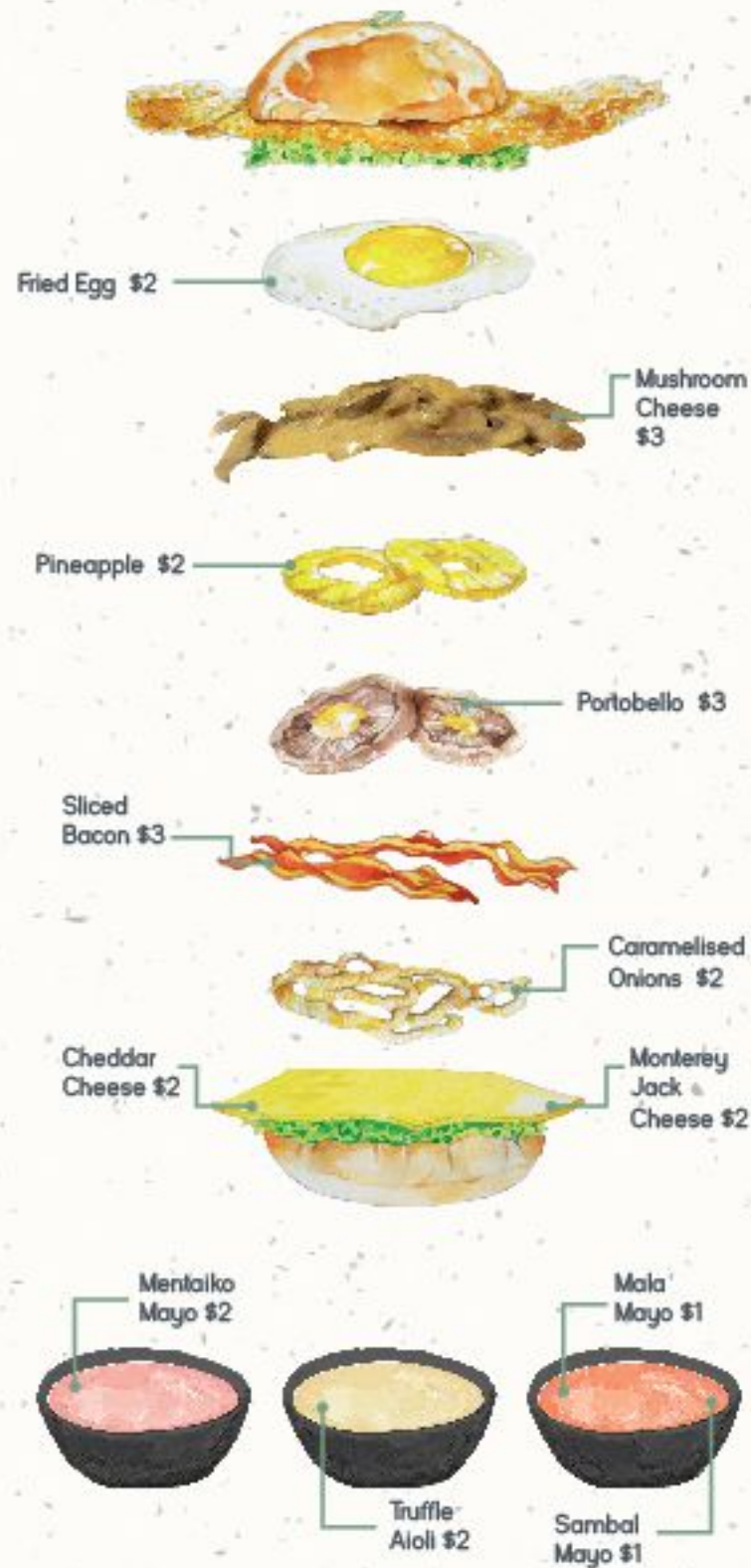
BURGERS

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

+\$3
Upgrade to
- MENTAICO
OR
- TRUFFLE FLOSS
FRIES

- Grub Cheeseburger** \$15
100% freshly minced beef patty (140g), Monterey Jack cheese
- ★ **Vintage Beef Cheeseburger** \$18
Aged Spanish beef patty (140g), cheddar cheese
- ★ **Mushroom Cheeseburger** \$18
100% freshly minced beef patty (140g), with sauteed mushroom & cheese
- Grub Double Cheeseburger** \$19
Two 100% freshly minced beef patties (140g each), double slices Monterey Jack cheese, bacon
- Har Cheong Gai Burger** \$15
Shrimp paste marinated fried chicken, lettuce, tomatoes
- ★ **Grilled Chicken Burger** \$15
Teriyaki-glazed chicken thigh, enoki fritter, mayo
- 🔥 **Grilled Satay Burger** \$15
Grilled chicken marinated in satay spices & peanut sauce with cucumber pickle.
- 🍁 **Maple Bacon Burger** \$15
Thick-cut pork bacon, maple butter, pineapple
- 🔥 **Mala Xiang Guo Burger (麻辣香锅堡)** \$18
Spicy szechuan peppercorn, sliced pork, chilli oil, crispy luncheon meat, lotus root slices, Mala mayo, beetroot bun. Tomatoes & cucumber feta on the side
- ★ **Mentaiko Mille-Feuille Katsu Burger** \$16
Crispy pork katsu made with alternating layers of shabu pork, mentaiko cheese, seaweed
- 🐟 **Crispy Fish Burger** \$15
Crumbed fish fillet, remoulade
- 🍄 **Portobello Burger** \$15
Grilled Portobello, crumbled feta, lettuce

ADD-ONS



**BUNS
MADE WITH
FRENCH
BUTTER**
100% New Zealand Beef
NO FILLERS NO BINDERS

★ Grubbers' favourites
🐟 Kid-friendly option
🍄 Vegetarian option
🔥 Spicy



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PASTAS

Available all day on weekdays & after 11.30am on weekends

- ★ **Sakura Ebi with Prawns** \$18
Linguine, fried sakura ebi, prawns & a hint of mentaiko
- 🍷 **Bacon Carbonara** \$16
Linguine, fried bacon, egg yolk, touch of cream
- 🌶️ **Chilli Crab** \$19
Linguine, spicy chilli crab sauce, whole crispy soft-shelled crab
- ★ **Grilled Chicken Pesto** \$17
(Spicy/Non-spicy)
Linguine, grilled chicken steak, housemade basil pesto
- 🍷 **Beef Bolognese** \$16
Linguine, beef ragout, parmesan cheese
- 🍄 **Mushroom, Cheese & Rocket** \$16
Linguine, light cream, assorted mushrooms, wild rocket

WEEKEND BRUNCH

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

- Brunch Plate** \$16
Garlic ciabatta, scrambled eggs, sauteed mushrooms, Arabiki chicken cheese sausages & caramelised onions, mixed greens
- ★ **English Breakfast Plate** \$15
Garlic ciabatta, scrambled eggs, pork patty, baked beans, grilled tomatoes, mushroom sauce
- Maple Bacon with Waffle** \$15
Thick-cut pork bacon glazed with maple, egg & pineapple

DESSERTS

- Churros** \$6
Dark chocolate, yuzu white chocolate dips
- Basque Burnt Cheesecake** \$9
Baked cheesecake with creamy centre & burnt top
- ★ **GRUB Kaya Burnt Cheesecake** \$9
Fresh pandan cheesecake with creamy centre
- Homemade Chocolate Cake with Gelato** \$9
Sticky brownie with toasted hazelnuts, vanilla gelato & berry compote
- Waffle with Gelato** \$8
Crispy waffles & choice of gelato
- Premium Gelato** \$3.50
Vanilla | dark chocolate | strawberry cream | cookies & cream



Mentaiko Fries



Truffle Floss Fries



Housemade Mashed Potato with Ikura



Truffle Mushroom Baked Eggs



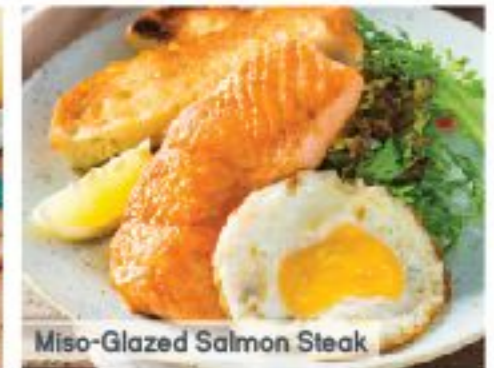
Salted Egg Fried Chicken Mid Wings



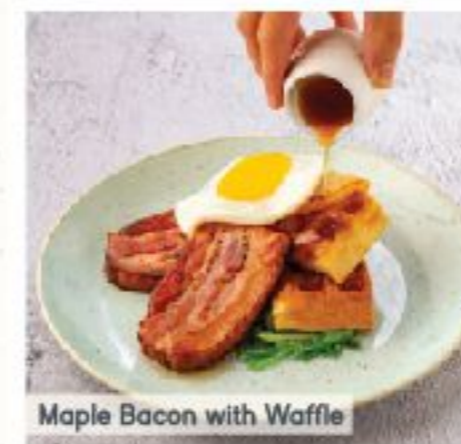
Mushroom Cheese Potato Croquette



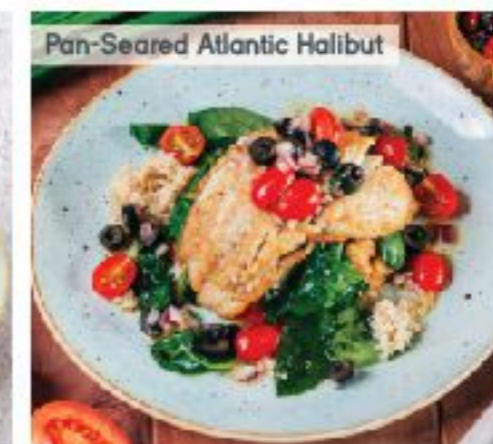
Salt & Pepper Calamari



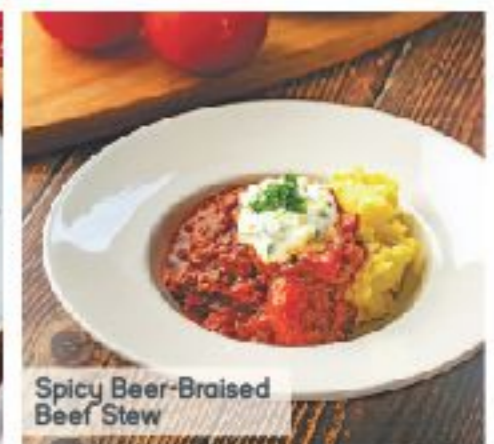
Miso-Glazed Salmon Steak



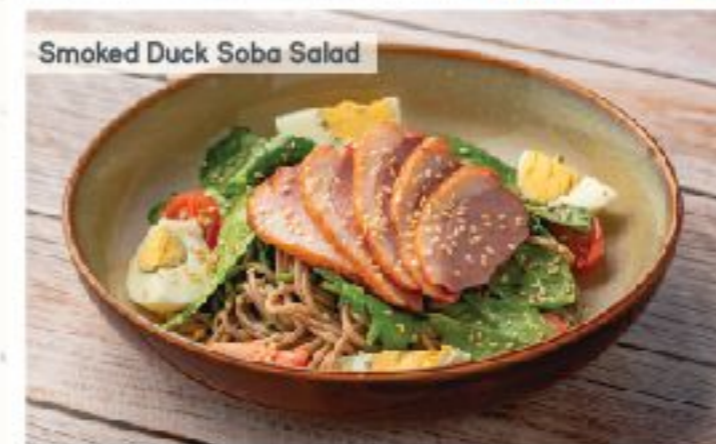
Maple Bacon with Waffle



Pan-Seared Atlantic Halibut



Spicy Beer-Braised Beef Stew



Smoked Duck Soba Salad



Har Cheong Fried Chicken with Waffles

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🍄 Vegetarian option
🌶️ Spicy

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CRAFT BEERS / CIDERS

ON TAP

Pilsner Urquell (Czech) 300ml / 500ml **\$10 / \$13**
The world's first pilsner, best enjoyed with a thick head of wet foam (ABV: 4.4%)

Heverlee Witte (Belgium) 300ml / 500ml **\$10 / \$13**
Medium bodied beer with slightly fruity flavour (ABV: 4.8%)

BOTTLES & CIDERS

O'hara's Irish Stout (Ireland) 330ml **\$10**
Award winning irish stout with robust roast flavour & espresso-like finish (ABV: 4.3%)

Magners Irish Ciders - Pear (Ireland) 330ml **\$10**
Distinctive character & a delicately refreshing taste of pears, sweet & dry on the finish (ABV: 4.5%)

Magners Irish Ciders - Berry (Ireland) 330ml **\$10**
A blend of strawberry, raspberry & blackcurrant. Sweet fruity cider with a crisp refreshing finish (ABV: 4%)

ALCOHOLIC COCKTAILS

★ Lychee Sake **\$9**
Lychee puree, sake, nata de coco

Yuzu Sake **\$9**
Yuzu, sake, aloe vera

Ume Highball **\$9**
Ume plum liquor, ginger ale

★ Ume Lime **\$9**
Ume plum liquor, calamansi juice, aloe vera

HOUSE WINES

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

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

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

HOMEMADE DRINKS

Jasmine Honey Tea with Aloe Vera **\$5**
Freshly brewed Jasmine tea, shaken with honey & aloe vera cubes

Iced Longan Elderflower Tea **\$5**
Freshly muddled longan in homemade iced earl grey tea, scented with elderflower

★ Iced Lychee Earl Grey Tea **\$5**
Freshly muddled lychees in homemade iced earl grey tea

Iced Honey Lime Juice **\$4**
Honey, fresh calamansi lime, lemon juice

★ Yuzu Mint Soda **\$5**
Chunky yuzu, mint leaves, soda water

Iced Lemon Earl Grey **\$4**
Homemade iced lemon tea brewed from premium earl grey tea leaves

Iced Milo **\$4**

☕ Milo Dinosaur **\$5**

Strawberry Lemonade **\$5**

FLOATS

Coke Float **\$6.50**

☕ Root Beer Float **\$6.50**

Matcha Float **\$7.50**

Milo Float **\$7**

Milo Godzilla **\$8.50**
Topped with Milo powder and a scoop of gelato

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**

**WEEKDAY
LUNCH
SET**

**MONDAY - FRIDAY
11AM - 5PM**

(EXCLUDES PUBLIC HOLIDAYS)

**CHOOSE
1 MAIN COURSE**

(Burgers, Pastas, Mains)



ADD \$5 FOR

**SOUP OF
THE DAY
& DRINK**

(Iced Lemon Earl Grey)



OR

DESSERT

(Basque Burnt Cheesecake OR
GRUB Kaya Burnt Cheesecake)

