

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 (4 pcs)

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) served with garlic toast

🌿 **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** **\$12**
Gratin of bacon, sauteed mushrooms & baked eggs served with garlic toast

★ Grubbers' favourites

🌿 Vegetarian option

👶 Kid-friendly option

🔥 Spicy

MAINS

Smoked Duck Soba Salad (NEW) **\$15**
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)** **\$16**
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** **\$18**
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 **\$15**
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)

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



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
Change fries to salad +\$1

+\$3
Upgrade to
• MENTAIKO
OR
• TRUFFLE FLOSS
FRIES

- Grub Cheeseburger** \$16
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 sautéed mushroom & cheese
- Grub Double Cheeseburger** \$20
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)** \$19
Spicy szechuan peppercorn, sliced pork, chilli oil, crispy luncheon meat, lotus root slices, Mala mayo, beetroot bun. Tomatoes & cucumber feta on the side
- ★ **Mentaiko Pork Katsu Burger** \$17
Crispy pork katsu made with alternating layers of shabu pork, mentaiko cheese, seaweed
- ✪ **Crispy Fish Burger** \$16
Crumbed fish fillet, remoulade
- ✪ **Portobello Burger** \$16
Grilled Portobello, crumbled feta, lettuce

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

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** \$17
Linguine, fried bacon, egg yolk, touch of cream
- ✓ **Chilli Crab** \$19
Linguine, spicy chilli crab sauce, whole crispy soft-shelled crab
- ★ **Grilled Chicken Pesto (Spicy/Non-spicy)** \$17
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

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



Mala Xiang Guo Burger
(麻辣香锅堡)



Mushroom Cheeseburger



Grilled Satay Burger



Crispy Fish Burger



Har Cheong Gai Burger



Maple Bacon Burger



Mentaiko Pork Katsu Burger



Double Cheeseburger



Kaya Burnt Cheesecake



Basque Burnt Cheesecake



Bacon Carbonara Pasta



Chilli Crab Pasta



Grilled Chicken Pesto Pasta



Churros

★ Grubbers' favourites
✪ Kid-friendly option

✪ 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 Juice	\$4.50	Coke	\$3
Orange Juice	\$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**

Fizzy 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**
Espresso shot & a scoop of gelato

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**



Salt & Pepper Calamari



Mushroom Cheese Potato Croquette



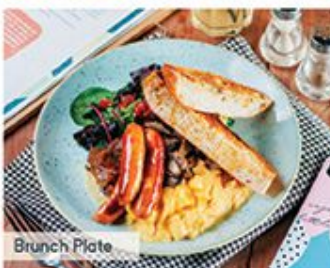
Housemade Mashed Potato with Ikura



Truffle Mushroom Baked Eggs



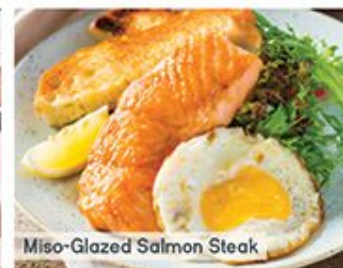
Salted Egg Fried Chicken Mid Wings



Brunch Plate



English Breakfast Plate



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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