

APPETISERS

- Soup of the Day \$7
Fresh soup prepared daily (please check with crew) served with garlic toast
- Fried Chicken Midwings \$9
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
- Poutine Fries \$6
Crispy fries topped with beef & mushroom gravy & grated parmesan cheese
- 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
- Garlic Bruschetta with Tomatoes & Olives \$7
Grilled garlic ciabatta, baby tomatoes, olive & rocket
- add avocado guacamole +\$4
- 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

SALADS

- Classic Caesar Salad \$12
Romaine lettuce, Caesar dressing, bacon bits, parmesan cheese & croutons, egg
- add grilled chicken thigh +\$5
- 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

- ★ Grubbers' favourites
- Vegetarian option
- Kid-friendly option
- Spicy

MAINS

- Roasted Veggie Stack (NEW) \$16
Homemade radish cake, assorted grilled vegetables, chimichurri sauce
 - Smoked Duck Soba \$15
Smoked duck, chilled soba, baby spinach, egg, tomatoes with wafu dressing
 - Spicy Beer-Braised Beef Stew \$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, mashed potato, baby spinach, olive tomato salsa & extra virgin olive oil
 - Fish & Chips \$17
Battered fish fillet with fries, remoulade, mixed greens
- Available all day on weekdays & after 11.30am on weekends
- ★ Ribeye Steak \$24
200g Argentinian ribeye with fries (rosemary red wine sauce or mushroom sauce)
 - ★ Sakura Pork Chop \$26
300g kurobuta pork, roasted greens & chimichurri 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



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
OR
- POUTINE
FRIS

- 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 sauteed 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, cucumber pickle.
- Maple Bacon Burger \$15
Thick-cut pork bacon, maple butter, pineapple
- 🔥 Mala Xiang Guo Burger (麻辣香锅堡) \$19
- Pork \$19
- Assorted Mushroom (Vegetarian) \$19
Spicy szechuan peppercorn, chilli oil, lotus root slices, assorted mushroom, 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
- 🐟 Crispy Fish Burger \$16
Crumbed fish fillet, remoulade
- 🌿 GRUB Veggie Burger \$16
Lentil & corn patty, avocado guacamole

**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
- 🌿 Vegan 'Meatball' & Tomato Pasta (NEW) \$16
Linguine, tomato sauce, falafel balls

DESSERTS

- Basque Burnt Cheesecake \$9
Baked cheesecake with creamy centre & burnt top
- ★ GRUB Kaya Burnt Cheesecake \$9
Fresh pandan cheesecake with creamy centre & burnt top.
- Churros \$7
Nutella dark chocolate dip
- 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 |

★ Grubbers' favourites
🐟 Kid-friendly option

🌿 Vegetarian option
🔥 Spicy

Mala Xiang Guo Burger (麻辣香锅堡)



Mushroom Cheeseburger

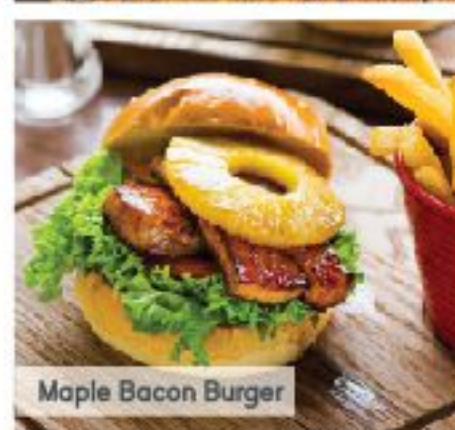


Grilled Satay Burger

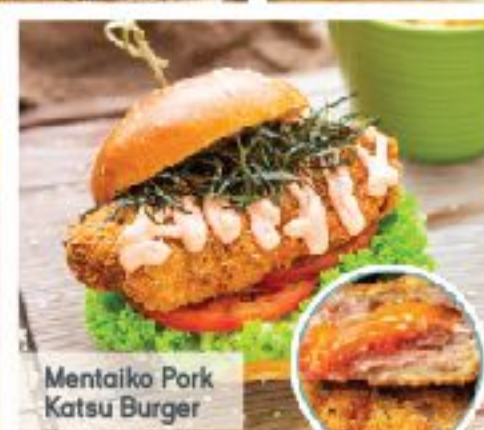


GRUB Veggie Burger

Har Cheong Gai Burger



Maple Bacon Burger



Mentaiko Pork Katsu Burger



Double Cheeseburger



Kaya Burnt Cheesecake



Basque Burnt Cheesecake

WINNER
OF
STRAITS TIMES
TASTE TEST



Vegan 'Meatball' & Tomato Pasta



Chilli Crab Pasta



Grilled Chicken Pesto Pasta



Bacon Carbonara Pasta

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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%)

Blue Moon (USA) 300ml / 500ml **\$10 / \$13**
Belgium-style wheat beer, smooth creamy finish with citrus note (ABV: 5.4%)

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

Magners Berry Cider (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)**

HOT TEA

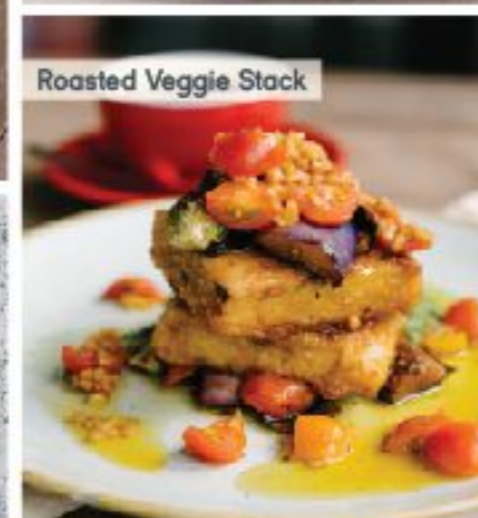
Breakfast **\$4.50**

Peppermint **\$4.50**

Green Tea **\$4.50**

Earl Grey **\$4.50**

Chamomile **\$4.50**



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