

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 \$8
- Original
- Crispy Fries, choice of:
- Plain (with aioli) \$4
★ Mentaiko (with nori seaweed) \$6
- Truffle Floss (with chicken floss & truffle aioli) \$6
- Poutine Fries \$6
Crispy fries topped with mushroom gravy
& grated parmesan cheese (contains beef)
- ★ Mushroom Cheese Potato Croquette \$7
Breaded potato croquette stuffed with mushroom &
cheese, served with sundried tomato with olive
sauce (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
- ★ Truffle Mushroom Baked Eggs \$12
Gratin of bacon, sauteed mushrooms & baked eggs
served with garlic toast
- ★ Cherry Tomatoes with Honey Feta (New) \$9
Grilled piccolo cherry tomatoes, honey feta dip,
crushed almonds, toasted bread

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

MAINS

- ★ Truffle Mushroom Soba (Chilled) \$15
Shimeji mushrooms, beancurd skin, chilled soba,
baby spinach with truffle wafu dressing
- Smoked Duck Soba (Chilled) \$15
Smoked duck, chilled soba, baby spinach, egg,
tomatoes with wafu dressing
- ★ Har Cheong Fried Chicken with Waffles \$16
(Sambal Mayo / Plain Mayo)
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
- ★ Ribeye Steak \$24
200g Argentinian ribeye with fries
(rosemary red wine sauce or mushroom sauce)
- ★ Sakura Pork Chop \$26
250g kurobuta pork, mashed potato, roasted greens &
asian chimichurri sauce

WEEKEND BRUNCH

- Available Sat, Sun & PH - 8am to 5pm
- Brunch Plate \$16
Garlic ciabatta, scrambled eggs, sauteed
mushrooms, Arabiki chicken cheese sausages &
caramelised onions, mixed greens
 - ★ French Toast with Chorizo \$16
Chorizo sausage, brioche french toast, sundried
tomato with olive sauce, maple syrup



BURGERS

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

+\$3
Upgrade to
- MENTAIKO
OR
- TRUFFLE FLOES
OR
- POUTINE
PRICES

- Grub Cheeseburger** \$16
100% freshly minced beef patty (140g), Monterey Jack cheese
- ★ **Mushroom Cheeseburger** \$18
100% freshly minced beef patty (140g), with sauteed mushroom & cheese
- Angus Cheeseburger** \$18
Angus beef patty (140g), cheddar cheese
- ★ **Truffle Angus Cheeseburger** \$19
Angus beef patty (140g), truffle mushroom paste, cheddar, mustard aioli, caramelised onions
- 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
- Maple Bacon Burger** \$15
Thick-cut pork bacon, maple butter, pineapple
- ★ **Mala Xiang Guo Burger (麻辣香锅堡)** \$19
- Pork
- 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
- ★ **White Pepper Crabcake Burger (NEW)** \$18
Breaded sustainable crab and potato patty, Sarawak white pepper sauce
- 🐟 **Crispy Fish Burger** \$16
Crumbed fish fillet, remoulade
- 🍄 **Crispy Portobello Mushroom Burger** \$17
Crumbed portobello, sundried tomato with olive sauce, aioli

PASTAS

- ★ **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
- 🌶️ **Spicy Chorizo Sausage** \$17
Linguine, spicy chorizo sausage, tomato soffritto sauce
- ★ **Grilled Chicken Pesto** \$17
(Spicy/Non-spicy)
Linguine, grilled chicken steak, housemade basil pesto
- 🐟 **Beef Bolognese** \$16
Linguine, beef ragout, parmesan cheese
- 🍄 **Mushroom Aglio Olio** \$16
(Spicy/Non-spicy)
Linguine, sauteed mushrooms, garlic, spinach, chili padi

DESSERTS

- ★ **'Liu Sha' Lava Cake (NEW)** \$9
Molten salted egg cake, strawberry coulis & vanilla gelato
- 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
5pcs, Nutella dark chocolate dip
- Premium Gelato** \$3.50
Vanilla | dark chocolate | strawberry cream |



BACON CHEESE RING
\$5 ADD-ON TO ANY BURGER
Sleazy bacon-wrapped onion, cheddar cheese sauce



Mala Xiang Guo Burger (麻辣香锅堡)



Mushroom Cheeseburger



Truffle Angus Cheeseburger



White Pepper Crabcake Burger



Har Cheong Gai Burger



Crispy Portobello Mushroom Burger



Mentaiko Pork Katsu Burger



Double Cheeseburger



'Liu Sha' Lava Cake



Kaya Burnt Cheesecake



Basque Burnt Cheesecake



Truffle Mushroom Soba



Chilli Crab Pasta



Grilled Chicken Pesto Pasta



Spicy Chorizo Sausage

★ Grubbers' favourites
🐟 Kid-friendly option

🍄 Vegetarian option
🌶️ Spicy

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.

CRAFT BEERS

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

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

Korean Soju (ABV: 12%) 360ml **\$14**
- Original

ALCOHOLIC COCKTAILS

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

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

★ Strawberry Yakult Soju **\$10**
Strawberry puree, yakult, soju

Peach Yakult Soju **\$10**
Peach puree, yakult, soju

HOUSE WINES

Rothbury Estate Sauvignon Blanc (Australia) **\$12 / \$46**
Glass / Bottle

Rothbury Estate Cabernet Merlot (Australia) **\$12 / \$46**
Glass / Bottle

JUICE / WATER / CANNED DRINKS

Apple Juice	\$4.50	Coke	\$3
Orange Juice	\$4.50	Coke Light	\$3
Sprite	\$3	Soda Water	\$3
Bottled Water	\$1.25	Root Beer	\$3
Yakult (original flavour)	\$2		

HOMEMADE DRINKS

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

Jasmine Peach Tea **\$5**
Freshly brewed Jasmine tea, shaken with peach puree

★ 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 / \$6.50 (iced)**

Latte **\$5.50 / \$6.50 (iced)**

Flat White **\$5.50**

Long Black **\$4 / \$4.50 (iced)**

Mocha **\$6 / \$6.50 (iced)**

Rose Gold Latte **\$5.50 / \$6.50 (iced)**

Matcha Latte **\$6 / \$6.50 (iced)**

Chocolate **\$6 / \$6.50 (iced)**

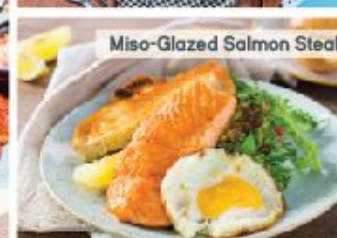
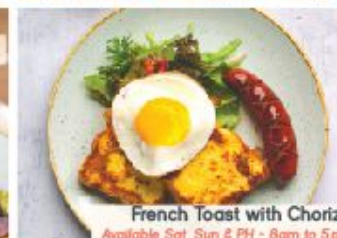
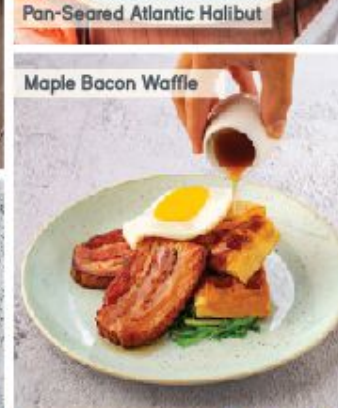
*Change to soy milk **+\$1**

HOT TEA

Breakfast **\$4.50** Earl Grey **\$4.50**

Peppermint **\$4.50** Chamomile **\$4.50**

Green Tea **\$4.50**



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