



GRUB

Dear friends,

We will be moving out of Bishan Park on 15 February 2022 as our lease has not been renewed.

We are very sad to leave after building this place up from an empty patch of land and spending 9 years serving this community. But we trust that as this door has closed, God has other plans for us.

It has been our joy and pleasure being part of this community for almost a decade. We hope you will allow us to stay in touch with you via www.grub.com.sg/goodbye.



♥ *The Grub Crew*

APPETISERS

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

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

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

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
Shimeiji 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

★ Grubbers' favourites

Kid-friendly option

Vegetarian option

Spicy



Mentaiko Fries



Pan-Seared Atlantic Halibut



Fried Chicken Mid Wings



Truffle Floss Fries



Truffle Mushroom Baked Eggs



Mushroom Cheese Potato Croquette



Maple Bacon Waffle



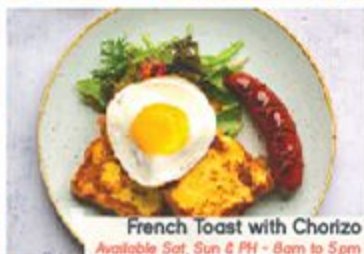
Salt & Pepper Calamari



Classic Caesar Salad



Sakura Pork Chop



French Toast with Chorizo

Available Sat, Sun & PH - 8am to 5pm



Grilled Chicken Salad



Brunch Plate

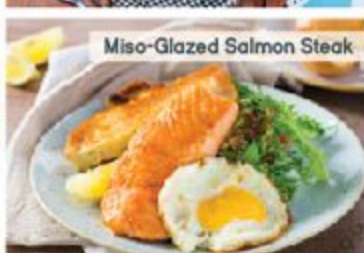
Available Sat, Sun & PH - 8am to 5pm



Norwegian Salmon Salad



Har Cheong Fried Chicken with Waffles



Miso-Glazed Salmon Steak

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
FRIES

Grub Cheeseburger

100% freshly minced beef patty (140g), Monterey Jack cheese

\$16

★ Mushroom Cheeseburger

100% freshly minced beef patty (140g), with sauteed mushroom & cheese

\$18

Angus Cheeseburger

Angus beef patty (140g), cheddar cheese

\$18

★ Truffle Angus Cheeseburger

Angus beef patty (140g), truffle mushroom paste, cheddar, mustard aioli, caramelised onions

\$19

Grub Double Cheeseburger

Two 100% freshly minced beef patties (140g each), double slices Monterey Jack cheese, bacon

\$20

Har Cheong Gai Burger

Shrimp paste marinated fried 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

★ Mentaiko Pork Katsu Burger

Crispy pork katsu made with alternating layers of shabu pork & mentaiko cheese

\$17

★ White Pepper Crabcake Burger (plant-based)

Plant-based crab patty, Sarawak white-pepper sauce

\$18

🐟 Crispy Fish Burger

Crumbed fish fillet, remoulade

\$16

🍄 Crispy Portobello Mushroom Burger

Crumbed portobello, sundried tomato with olive sauce, aioli

\$17

PASTAS

★ Sakura Ebi with Prawns

Linguine, fried sakura ebi, prawns & a hint of mentaiko

\$18

🍷 Bacon Carbonara

Linguine, fried bacon, egg yolk, touch of cream

\$17

🦀 Chilli Crab

Linguine, spicy chilli crab sauce, whole crispy soft-shelled crab

\$19

★ Grilled Chicken Pesto

(Spicy/Non-spicy)

Linguine, grilled chicken steak, housemade basil pesto

\$17

🍷 Beef Bolognese

Linguine, beef ragout, pamesan cheese

\$16

🍄 Mushroom Aglio Olio

(Spicy/Non-spicy)

Linguine, sauteed mushrooms, garlic, spinach, chili padi

\$16

DESSERTS

★ "Liu Sha" Lava Cake (NEW)

Molten salted egg cake, strawberry coulis & vanilla gelato

\$9

Basque Burnt Cheesecake

Baked cheesecake with creamy centre & burnt top

\$9

★ GRUB Kaya Burnt Cheesecake

Fresh pandan cheesecake with creamy centre & burnt top

\$9

Churros

5pcs, Nutella dark chocolate dip

\$7

Premium Gelato

Vanilla | dark chocolate | strawberry cream |

\$3.50

BACON CHEESE RING

\$5 ADD-ON TO ANY BURGER

Streaky bacon-wrapped onion, cheddar cheese sauce





Crispy Fish Burger



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

Order it whole at shop.grub.com.sg



Basque Burnt Cheesecake



Truffle Mushroom Soba



Chilli Crab Pasta



Grilled Chicken Pesto Pasta



Sakura Ebi Pasta

★ Grubbers' favourites
👶 Kid-friendly option

🌿 Vegetarian option
🌶️ Spicy

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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%)

Paulaner Weisse (Germany) 300ml / 500ml \$10 / \$13
Naturally cloudy & shining silky-gold in the glass under a really strong head of foam. This weissbier classic has a mild fruity aroma and the balance between sweet and bitter.

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
Lychee puree, sake, nata de coco

Yuzu Sake
Yuzu, sake, aloe vera

★ Strawberry Yakult Soju
Strawberry puree, yakult, soju

Peach Yakult Soju
Peach puree, yakult, soju

HOUSE WINES

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

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

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

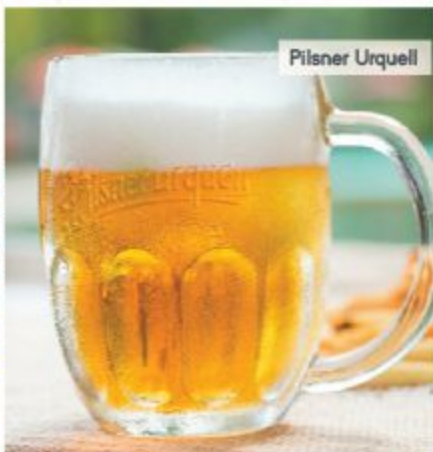
Earl Grey \$4.50

Peppermint \$4.50

Chamomile \$4.50

Green Tea \$4.50

*We do not serve tap water. Bottled water is available at \$1.25.



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We hope you enjoyed your dining experience at GRUB.
Please drop us your Google reviews here.



Thank you & see you soon!

