

WELCOME TO GRUB!

WEEKEND BRUNCH MENU

(SAT, SUN & PH | 8AM TO 11AM)

Brunch Plate \$16

Garlic ciabatta, scrambled eggs, sauteed mushrooms, Arabiki chicken cheese sausages & caramelised onions, mixed greens



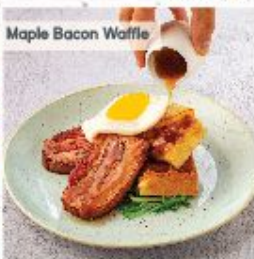
★ French Toast with Chorizo \$16

Chorizo sausage, brioche french toast, sundried tomato with olive sauce, maple syrup



★ 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

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



FOR KIDS

Apple Juice	\$4.50
Orange Juice	\$4.50
Iced Milo	\$4
★Milo Dinosaur	\$5



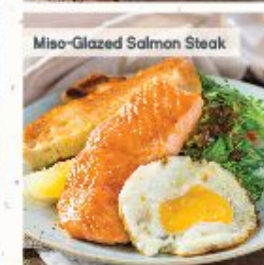
APPETISERS

- 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
- Original
- Crispy Fries, choice of: \$8
- Plain (with aioli)
★Mentaiko (with nori seaweed)
- Truffle Floss (with chicken floss & truffle aioli)
- 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 & MAINS

- 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
- ★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
- ★Miso-Glazed Salmon Steak \$18
Norwegian salmon glazed with honey miso, served with fried egg, garlic toast & mixed greens
- ★Fish & Chips \$17
Battered fish fillet with fries, remoulade, mixed greens



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
MOUTARE
FRIES

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

★ **White Pepper Crabcake Burger (plant-based)** \$18
Plant-based crab 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



Mushroom Cheeseburger



Double Cheeseburger



Truffle Angus Cheeseburger



Maple Bacon Burger



Crispy Fish Burger



Chunos



Pilsner Urquell



Iced Matcha Latte



Root Beer Float



Crispy Portobello Mushroom Burger



White Pepper Crabcake Burger

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 |



Kaya Burnt Cheesecake

Order it whole at shop.grub.com.sg

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 & 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%)

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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 purée

★ **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

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	Coffee Float \$8.50
Topped with Milo powder & a scoop of gelato	Affogato \$6.50
	Espresso shot & a scoop of gelato

CANNED DRINKS

Coke \$3	Coke Light \$3
Sprite \$3	Soda Water \$3
Root Beer \$3	

FLIP OVER FOR BRUNCH & COFFEE