



GRUB



WELCOME TO GRUB

GRUB is a casual neighbourhood bistro, with a fun vibe yet a serious approach to food. Our food is hearty and delicious, great to be shared with family & friends in a warm and welcoming environment.



APPETISERS

Truffle Forest Mushroom Soup \$8
Made fresh daily, served with crispy croutons

🌿 Fresh Caesar Wedge \$9
Iceberg lettuce wedge, caesar dressing, guacamole, parmesan crumbs

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

Crispy Fries, choice of:
 - Plain (with aioli) \$4
 ★ Mentaiko (with nori seaweed) \$8
 - Truffle Floss (with chicken floss & truffle aioli) \$8
 - Poutine Fries \$8
Crispy fries topped with mushroom gravy & grated parmesan cheese (contains beef)

Duo of Tacos (2 portions per serving)
 🌶️ Crispy Fish \$13
Crispy fish with spicy green sauce and lime mayo
 🌶️ Grilled Chili Prawn \$13
Grilled prawn with chili crab sauce
 - Teriyaki Crispy Pork \$13
Pork belly with teriyaki sauce and pico de gallo

★ Salt & Pepper Calamari \$11
Battered squid with salt, pepper & roasted garlic

★ Truffle Mushroom Baked Eggs \$13
Gratin of bacon, sauteed mushrooms & baked eggs served with garlic toast

SALADS

Grilled Chicken Salad \$16
Grilled chicken, cherry tomatoes, corn, pine nuts & honey mustard dressing

★ Norwegian Salmon Salad \$17
Seared Norwegian salmon, wafu dressing, onions, cherry tomatoes, corn, croutons

🌿 Japanese Kale Salad \$17
Wafu dressing, guacamole, shredded pickled carrot, corn, parmesan crumbs, roasted tomatoes



Truffle Floss Fries



Truffle Mushroom Baked Eggs



Salt & Pepper Calamari



Fried Chicken Midwings

★ RECOMMENDED! ★



Mentaiko Fries



Grilled Chicken Salad



Norwegian Salmon Salad

All prices in this menu are subject to service charge & prevailing government taxes. Additional takeaway charges of \$0.50/package will apply for take-outs.

MAINS

★ Har Cheong Fried Chicken with Waffles \$17
(Sambal Mayo / Plain Mayo)
Shrimp paste marinated fried chicken with waffles, mixed greens & maple syrup

Pan-Seared Hoki Fish With Tobikko Hollandaise \$19
Sauteed kale, charred piccolo tomatoes, hollandaise sauce, tobikko and chives

Truffle Tomato Fish Stew \$19
Assorted fish chunks in tomato & miso truffle sauce, served with garlic ciabatta

🐟 Miso-Glazed Salmon Steak \$19
Norwegian salmon glazed with honey miso, served with fried egg, garlic toast & mixed greens.

★ Pan-Seared Atlantic Halibut \$19
Halibut fish with quinoa, mashed potato, baby spinach, olive tomato salsa & extra virgin olive oil

🐟 Fish & Chips \$18
Battered fish fillet with fries, remoulade, mixed greens

★ Grilled Ribeye Steak \$28
US Angus ribeye 250g, sauteed kale, charred piccolo potatoes, house mash, mushroom sauce

★ Sakura Pork Chop \$27
250g kurobuta pork, sauteed kale, charred piccolo tomatoes, house mash

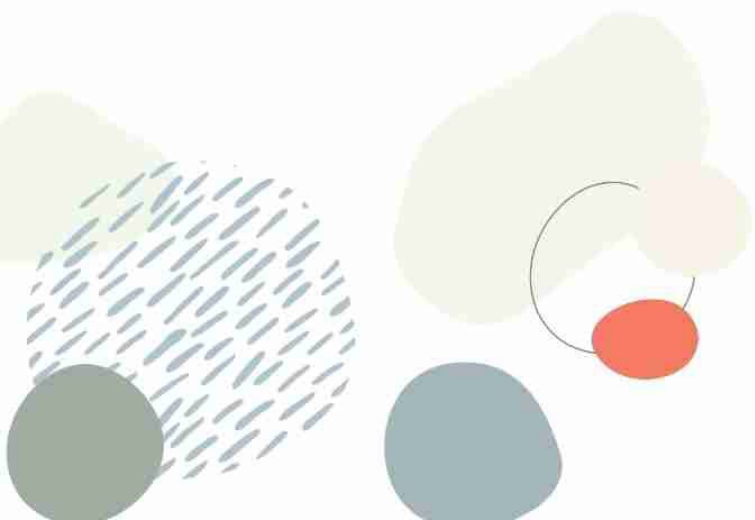
WEEKEND BRUNCH

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

Brunch Plate \$18
Garlic ciabatta, scrambled eggs, sauteed mushrooms, Arabiki chicken cheese sausages & caramelised onions, mixed greens

★ RECOMMENDED! ★

Har Cheong Fried Chicken with Waffles



BURGERS

All burgers come with fries

All cheeseburgers served medium,
unless otherwise indicated

Change fries to salad *\$1

Grub Cheeseburger

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

★ Mushroom Cheeseburger

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

Angus Cheeseburger

Angus beef patty (140g), cheddar cheese

★ Truffle Angus Cheeseburger

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

Grub Double Cheeseburger

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

Har Cheong Gai Burger

Shrimp paste marinated fried chicken, lettuce, tomatoes

★ Grilled Chicken Burger

Teriyaki-glazed chicken thigh, enoki fritter, mayo

🌶️ Mala Xiang Guo Burger (麻辣香锅堡)

- Pork

🌿 Assorted Mushroom (Vegetarian)

Spicy szechuan peppercorn, chilli oil, lotus root slices, assorted mushroom, Mala mayo,

★ Mentaiko Pork Katsu Burger

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

★🌿 White Pepper Crabcake Burger (plant-based)

Plant-based crab patty, Sarawak white-pepper sauce

🐟 Crispy Fish Burger

Crumbed fish fillet, remoulade

🌿 Crispy Portobello Mushroom Burger

Crumbed portobello, guacamole, aioli

+\$3

Upgrade to
- MENTAICO OR
- TRUFFLE FLOSS OR
- POULTINE FRIES

\$17

\$18

\$18

\$19

\$20

\$16

\$16

\$19

\$19

\$18

\$18

\$16

\$18



Truffle Angus Cheeseburger



Mushroom Cheeseburger



Crispy Fish Burger



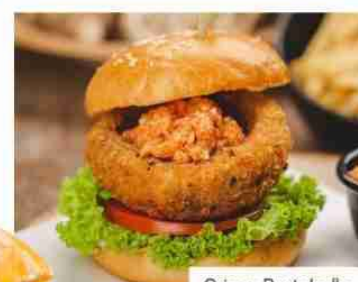
White Pepper Crabcake Burger



Mala Xiang Guo Burger



Grub Double Cheeseburger



Crispy Portobello Mushroom Burger



Mentaiko Pork Katsu Burger

PASTAS

- ★ **Sakura Ebi with Prawns** \$19
Linguine, fried sakura ebi, prawns & a hint of mentaiko
- 🐷 **Bacon Carbonara** \$17
Linguine, fried bacon, egg yolk, touch of cream
- 🌶️ **Chilli Crab** \$20
Linguine, spicy chilli crab sauce, whole crispy soft-shelled crab
- ★ **Grilled Chicken Pesto** \$18
(Spicy/Non-spicy)
Linguine, grilled chicken steak, housemade basil pesto
- 🐮 **Beef Bolognese** \$17
Linguine, beef ragout, parmesan cheese
- 🍄 **Mushroom Aglio Olio** \$17
(Spicy/Non-spicy)
Linguine, sauteed mushrooms, garlic, spinach, chili padi

DESSERTS

- Salted Caramel Chocolate Tart** \$8
Feuilletine base, dark chocolate ganache, salted caramel, chocolate popping candy
- 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 |

★ **RECOMMENDED!** ★

Chilli Crab



Grilled Chicken Pesto



Bacon Carbonara



Basque Burnt Cheesecake



Churros



Salted Caramel Chocolate Tart



GRUB Kaya Burnt Cheesecake

★ **RECOMMENDED!** ★



CRAFT BEERS

ON TAP (250ML/500ML)

STAROPRAMEN (Czech Lager) \$11 / \$14

Pleasantly smooth taste, well-rounded flavour, soft malty flavour, gently bitter finish (ABV: 5%)

HOFBRAU Munchen Dunkel (German dark lager) \$11 / \$14

Malt floral bouquet, notes of caramel, roasted malty, hoppy, subtle malty sweet finish (ABV: 5.5%)

HOFBRAU Munchen Weisse (German wheat) \$11 / \$14

Harmonious fruity bouquet, subtly yeasty, tangy, aromatic with a mild-sweet finish (ABV: 5.1%)



HOFBRAU Munchen Dunkel



STAROPRAMEN

BOTTLES

Amber Nectar Hard Seltzer (Peach or Yuzu) \$9

Naturally sweetened with stevia & fruit flavours, refreshing & fizzy, keto-friendly (ABV: 4%)

Duvel Belgian Golden Ale \$11

Natural beer, subtle bitterness, refined flavour and a distinctive hop character (ABV: 8.5%)

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

- Original



Amber Nectar Peach Hard Seltzer



Duvel Belgian Golden Ale

ALCOHOLIC COCKTAILS

Lychee Sake \$10

Lychee puree, sake, nata de coco

Yuzu Sake \$10

Yuzu, sake, aloe vera

★ Strawberry Yakult Soju \$12

Strawberry puree, yakult, soju

Peach Yakult Soju \$12

Peach puree, yakult, soju

HOUSE WINES

Tempus Two Sauvignon Blanc (Australia) \$13 / \$48
Glass / Bottle

Tempus Two Cabernet Merlot (Australia) \$13 / \$48
Glass / Bottle

JUICE / WATER / CANNED DRINKS

Apple Juice \$4.50 Coke \$3.50

Orange Juice \$4.50 Coke Light \$3.50

Sprite \$3.50 Soda Water \$3.50

Bottled Water \$2.50 Root Beer \$3.50

Yakult (original flavour) \$2



Peach Yakult Soju

Strawberry
Yakult Soju

HOMEMADE DRINKS

Jasmine Honey Tea with Aloe Vera	\$5
<i>Freshly brewed Jasmine tea, shaken with honey & aloe vera cubes</i>	
Jasmine Peach Tea	\$5
<i>Freshly brewed Jasmine tea, shaken with peach purée</i>	
★ Iced Lychee Earl Grey Tea	\$5
<i>Freshly muddled lychees in homemade iced earl grey tea</i>	
Iced Honey Lime Juice	\$4
<i>Honey, fresh calamansi lime, lemon juice</i>	
★ Yuzu Mint Soda	\$5
<i>Chunky yuzu, mint leaves, soda water</i>	
Iced Lemon Earl Grey	\$4
<i>Homemade iced lemon tea brewed from premium earl grey tea leaves</i>	
Iced Milo	\$4
🦖 Milo Dinosaur	\$5
Fizzy Strawberry Lemonade	\$5

SPECIALITY BEVERAGES

<i>Change to soy milk</i>	<i>+\$1</i>
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)

HOT TEA

Breakfast	\$4.50	Earl Grey	\$4.50
Peppermint	\$4.50	Chamomile	\$4.50
Green Tea	\$4.50		

FLOATS

Coke Float	\$6.50
★ Root Beer Float	\$6.50
Matcha Float	\$7.50
Milo Float	\$7
Milo Godzilla	\$8.50
<i>Topped with Milo powder and a scoop of gelato</i>	
Coffee Float	\$8.50
Affogato	\$6.50
<i>Espresso shot & a scoop of gelato</i>	





**WE HOPE YOU ENJOYED YOUR
DINING EXPERIENCE AT GRUB.
PLEASE DROP US YOUR GOOGLE
REVIEWS HERE.**



THANK YOU & SEE YOU SOON!

