

Welcome!

We are a **MODERN SINGAPOREAN EATERY** serving quality, honest food with a creative local twist.

Some of our Grubbers' favourites include:



HAR CHEONG FRIED CHICKEN & WAFFLES



GRILLED CHICKEN PESTO



KAYA BURNT CHEESECAKE

If you've enjoyed your time with us, do connect with us on social media. Find us on

  @grub.singapore

or hashtag your posts with #grubsg, so we know you've visited.

See you online!

SCAN TO
JOIN US ON
INSTAGRAM



APPETISERS

- 🌿 **Truffle Forest Mushroom Soup** \$9
Made fresh daily, served with crispy croutons
- 🌿 **Crispy Cheese** \$11
8pcs of crispy cheese with tomato dip
- Fried Chicken Bites (NEW)**
 - Original \$9
 - 🌶️ **Spicy Szechuan Shaker** \$10
- Crispy Fries, choice of:**
 - Plain (with aioli) \$5
 - ★ **Mentaiko** (with nori seaweed) \$9
 - **Truffle Floss** (with chicken floss & truffle aioli) \$9
 - **Mushroom Gravy** \$9
(with beef-based gravy & grated parmesan cheese)
- ★ **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**
Grilled chicken, cherry tomatoes, corn, pine nuts & honey mustard dressing
- Caesar Salad** \$15
Romaine lettuce with caesar dressing, boiled egg, crispy bacon and croutons



★ 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.

MAINS

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

\$18

★ RECOMMENDED! ★

Har Cheong Fried Chicken
with Waffles



Maple Bacon Waffle
Thick-cut pork bacon glazed with maple, egg &
pineapple

\$17

★ Truffle Tomato Fish Stew
Assorted fish chunks, mushrooms & vegetables in a
miso truffle sauce, served with garlic ciabatta

\$19

★ Miso-Glazed Salmon Soba
Miso-glazed salmon steak, chilled soba, mixed
greens, wafu dressing, hardboiled egg

\$19

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

\$19

★ Steak & Chinchalok
Grilled ribeye steak, pickled onion & chinchalok
salsa, mash potato and pepper sauce

\$29



Maple Bacon Waffle



Steak & Chinchalok

ALL-DAY BRUNCH

Available daily until 5pm

Brunch Plate
Garlic ciabatta, scrambled eggs, sauteed
mushrooms, chicken cheese sausage, caramelised
onions, mixed greens

\$18

🌱 Meatless Brunch Plate
Grilled portobello mushrooms, garlic ciabatta,
scrambled eggs, roasted tomato, mixed greens

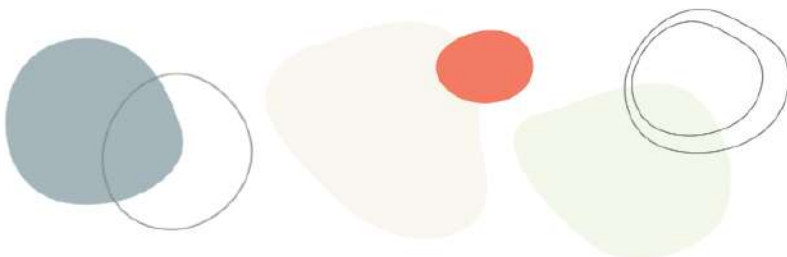
\$19



Miso-Glazed Salmon Soba



Brunch Plate



BURGERS

All burgers come with fries

All cheeseburgers served medium,
unless otherwise indicated

Change fries to salad +\$1

+\$3

Upgrade to
- MENTAICO OR
- TRUFFLE FLOSS OR
- MUSHROOM GRAVY

Grub Cheeseburger

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

\$18

★ Mushroom Cheeseburger

100% freshly minced beef patty (140g), sautéed mushroom gravy, cheddar cheese

\$19

Angus Cheeseburger

Angus beef patty (140g), cheddar cheese

\$19

★ Truffle Angus Cheeseburger

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

\$20

Grub Double Cheeseburger

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

\$22

Har Cheong Gai Burger

Shrimp paste marinated fried chicken, lettuce, tomatoes

\$17

Grilled Satay Chicken Burger

Grilled chicken, satay peanut sauce, lettuce, cucumber, tomato

\$17

Mala Xiang Guo Burger

★ Pork

🌿 Assorted Mushroom (Vegetarian)

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

\$19

\$19

Maple Bacon Burger

Thick-cut pork bacon, maple butter, pineapple

\$17

★ Mentaiko Pork Katsu Burger

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

\$19

🐟 Crispy Fish Burger

Crumbed fish fillet, remoulade

\$17

🌿 Crispy Portobello Mushroom Burger

Crumbed portobello, guacamole, aioli

\$19

★ Grubbers' favourites

🐟 Kid-friendly option

🌿 Vegetarian option

🌶️ Spicy



Truffle Angus Cheeseburger



Mushroom Cheeseburger



Grub Double Cheeseburger



Maple Bacon Burger



Crispy Fish Burger



Har Cheong Gai Burger



Mala Xiang Guo Burger



Crispy Portobello Mushroom Burger



Mentaiko Pork Katsu Burger

PASTAS

- ★ **Sakura Ebi with Prawns** \$19
Linguine, fried sakura ebi, prawns & a hint of spicy mentaiko / tobikko
- ★ **Mentaiko Scallop Mac & Cheese** \$18
Shell-shaped pasta, mentaiko cheese sauce, bay scallops, furikakke topping
- 🐷 **Bacon Carbonara** \$17
Linguine, fried bacon, egg yolk, touch of cream
- 🌶️ **Chilli Crab Linguine** \$21
Linguine, spicy chili crab sauce with choice of:
- Crispy Soft Shell Crab
- Crispy Breaded Fish
- ★ **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, & parmesan crumble

★ **RECOMMENDED!** ★



DESSERTS

- Salted Caramel Chocolate Tart** \$7.50
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** \$8
5pcs, Nutella dark chocolate dip
- Affogato** \$6.50
Espresso shot & a scoop of gelato
- Premium Gelato** \$4
Vanilla | Dark Chocolate | Strawberry Cream



★ **RECOMMENDED!** ★



CRAFT BEERS

FRESH ON TAP

300ML/500ML

Orion Lager

\$11 / \$14

Brewed in Okinawa, Japan. A combination of barley malt, rice & corn. Incredibly aromatic with floral notes, with deep, rich notes of dark natural honey (ABV: 5%)

Blue Moon Belgian Whit

\$11 / \$14

Belgian-Style wheat ale, brewed with Valencia Orange peel, subtle sweetness, bright citrus aroma (ABV: 5.4%)

HOFBRÄU Munchen Original

\$11 / \$14

Luminous golden yellow, foamy white crown, slightly malty, full-bodied, mature with an elegant finish (ABV: 5.1%)



Orion Dark

\$11 / \$14

Brewed in Okinawa, Japan. Notes of toasted biscuit & light caramel. Thin mouthfeel & light-bodied. (ABV: 5%)

WINES

RED

Tempus Two Merlot (Australia)

Glass / Bottle

\$13 / \$48

Fresh, rich and fruit-driven, medium depth crimson with cherry red hues, soft full finish, aromas of dark berry & cherry

WHITE

Tempus Two Sauvignon Blanc (Australia)

Glass / Bottle

\$13 / \$48

Fresh cut grass, blend of passionfruit, lemon & lime, soft & clean finish, pale yellow with greenish tint



FROZEN SLUSHIES

ALCOHOLIC

★ Lemonade Beer Slushie

\$9

Choice: Blue Moon Belgian Whit / Orion Lager

Sour Plum Soju Slushie

\$11

Muddled 'sng buay', Korean soju, slushie

NON-ALCOHOLIC

Strawberry Lemonade Slushie

\$7

Strawberry puree, slushie

Lemonade Slushie

\$6

A refreshing treat for all ages!



COCKTAILS

Peach Yakult
Soju \$12
Peach puree,
yakult, soju



★ Strawberry
Yakult Soju \$12
Strawberry puree,
yakult, soju

JUICE/WATER/CANNED DRINKS

Apple Juice

\$4.50

Orange Juice

\$4.50

Sprite

\$3.50

Bottled Water

\$2.50

Yakult (original flavour)

\$2

Coke

\$3.50

Coke Zero

\$3.50

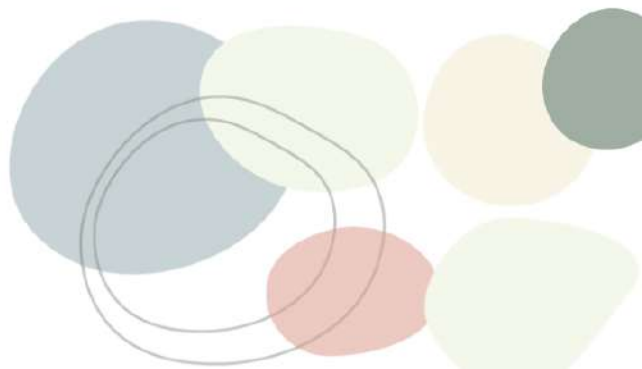
Soda Water

\$3.50

Root Beer

\$3.50

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HOMEMADE DRINKS

Fizzy Peach Lemonade	\$5
<i>Peach puree, fresh lemon, soda water</i>	
Jasmine Honey Tea with Aloe Vera	\$5
<i>Freshly brewed Jasmine tea, shaken with honey & aloe vera cubes</i>	
Jasmine Peach Tea	\$5
<i>Fresh brewed Jasmine tea, shaken with peach puree</i>	
★ Iced Lychee Earl Grey Tea	\$5
<i>Freshly muddled lychees, 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 puree, mint leaves, soda water</i>	
Iced Lemon Earl Grey	\$4
<i>Homemade iced lemon tea brewed from premium earl grey tea leaves</i>	
Fizzy Strawberry Lemonade	\$5
<i>Strawberry puree, fresh lemon, soda water</i>	
Iced Strawberry Milk	\$6.50
Iced Milo	\$4
🦖 Milo Dinosaur	\$5

COFFEE

<i>Change to oat 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)
Caramel latte	\$6 / \$6.50 (iced)
Chocolate	\$6 / \$6.50 (iced)
🦖 Babycinno	\$4
<i>Steamed milk with a dusting of cocoa powder</i>	

HOT TEA

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

FLOATS

Coke Float	\$7
★ Root Beer Float	\$7
Matcha Float	\$8
Milo Float	\$7
Milo Godzilla	\$8.50
<i>Topped with Milo powder and a scoop of gelato</i>	
Coffee Float	\$8.50



WEEKDAY SET LUNCH

GRUB

MON TO FRI
11am to 4pm

(except public
holidays)

TO START:

Truffle
Mushroom
Soup

OR

Mentaiko
Fries

CHOOSE 1 MAIN COURSE:



Mushroom
Aglio Olio



Har Cheong Gai
Chicken Waffle



Bacon
Carbonara



Fish & Chips



Grilled Chicken
Satay Burger



Grilled
Chicken
Pesto



Classic
Caesar Salad

DESSERT OR COFFEE



Hot
Long
Black

OR

(1/2) Basque
Burnt
Cheesecake



Salted
Caramel
Chocolate
Tart

3 COURSES

\$22⁺⁺

PER PERSON

WITH EVERY MAIN
COURSE ORDERED,
ENJOY **OR**

~~\$9~~
\$5

Beer
Slushies



~~\$11~~
\$6

Ice
Cold
Beer
300ml



Har Cheong Fried
Chicken with Waffles

ENJOY GRUB
AT HOME!



SCAN ME



Same day orders
for self-collection:
(30 min preparation time)

Order Whole Cakes & Burger
Sliders for parties

SCAN ME



Not in conjunction with other promotions. All prices are
subject to service charge & prevailing government taxes