

Welcome!

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



**HAR CHEONG FRIED
CHICKEN & WAFFLES**



CHILI CRAB LINGUINE



KAYA BURNT CHEESECAKE

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

  @grub.singapore. See you online!

SCAN HERE TO
FOLLOW 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) \$9

- Original

🌶️ 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 and grated parmesan cheese)

Cheesy Beef Nachos \$9

Corn chips, beef sauce, guacamole, 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



Crispy Cheese



Spicy Szechuan Shaker



Salt & Pepper Calamari



Truffle Mushroom Baked Eggs



Mentaiko Fries

SALADS

Singaporean Hainanese Chicken Salad \$16

Chilled poached chicken, cucumber, tomatoes, capsicum, chili, roasted peanuts with soy, ginger and garlic dressing

Grilled Chicken Salad \$16

Grilled chicken, cherry tomatoes, corn, pine nuts & honey mustard dressing

Salmon Wafu Salad \$17

Grilled salmon chunks, salad greens, wafu dressing, cherry tomatoes

Caesar Salad \$15

Romaine lettuce with caesar dressing, boiled egg, crispy bacon and croutons



Grilled Chicken Salad



Caesar Salad

★ 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

★ 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

★ Grilled Ribeye Steak
Grilled ribeye steak, served with mash potato &
choice of Mushroom Sauce or local Chinchalok Salsa

\$29



Maple Bacon Waffle



Grilled Ribeye Steak

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

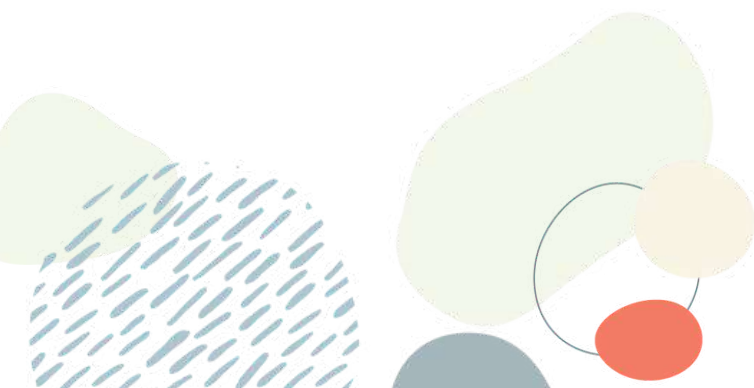
\$19



Miso-Glazed Salmon Soba



Brunch Plate



BURGERS

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



Grub Cheeseburger \$18
100% freshly minced beef patty (140g), Monterey Jack cheese

★ **Mushroom Cheeseburger** \$19
100% freshly minced beef patty (140g), sautéed mushroom gravy, cheddar cheese

Angus Cheeseburger \$19
Angus beef patty (140g), cheddar cheese

★ **Truffle Angus Cheeseburger** \$20
Angus beef patty (140g), truffle mushroom paste, cheddar, mustard aioli, caramelised onions

Grub Double Cheeseburger \$22
Two 100% freshly minced beef patties (140g each), double slices Monterey Jack cheese, bacon

Har Cheong Gai Burger \$17
Shrimp paste marinated fried chicken, lettuce, tomatoes

Grilled Satay Chicken Burger \$17
Grilled chicken, satay peanut sauce, lettuce, cucumber, tomato

Mala Xiang Guo Burger \$19
★ **Pork** \$19
Assorted Mushroom (Vegetarian)
Spicy szechuan peppercorn, chilli oil, lotus root slices, assorted mushroom, Mala mayo.

Maple Bacon Burger \$17
Thick-cut pork bacon, maple butter, pineapple

★ **Mentaiko Pork Katsu Burger** \$19
Crispy pork katsu made with alternating layers of shabu pork, mentaiko cheese

🐟 **Crispy Fish Burger** \$17
Crumbed fish fillet, remoulade

🍄 **Crispy Portobello Mushroom Burger** \$19
Crumbed portobello, guacamole, aioli

★ 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
- 🍷 Bacon Carbonara \$17
Linguine, fried bacon, egg yolk, touch of cream
- 🌶️ Chilli Crab \$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
- Wagyu Beef Lasagne \$23
Housemade wagyu beef ragout, pasta sheets, bechamel, tomato sauce, mozzarella
- 🍅 Creamy Tomato Pasta \$16
(Spicy/Non-spicy)
Linguine, tomato sauce, cream, pesto, parmesan
- 🌶️🍄 Mushroom Aglio Olio \$17
(Spicy/Non-spicy)
Linguine, sauteed mushrooms, garlic, spinach, chili padi, & parmesan crumble

★ RECOMMENDED! ★



Grilled Chicken Pesto



Wagyu Beef Lasagne



Bacon Carbonara



Basque Burnt Cheesecake

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 |



Churros



Salted Caramel Chocolate Tart

GRUB Kaya Burnt Cheesecake

★ 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

Castel Cabernet Sauvignon (France)

Glass / Bottle

\$13 / \$48

WHITE

Tempus Two Sauvignon Blanc (Australia)

Glass / Bottle

\$13 / \$48

Castel Chardonnay (France)

Glass / Bottle

\$13 / \$48



MARTINIS

Classic Martini

\$16

Vodka, vermouth, olive

Lychee Martini

\$16

Vodka, lychee, vermouth

Yuzu Martini

\$16

Gin, yuzu, lemon

Passionfruit Martini

\$16

Vodka, passionfruit, lime

Lime-Drop Martini

\$16

Vodka, grand marnier, lime

Espresso Martini

\$16

Vodka, espresso, kahlua

Chocolate Martini

\$16

Vodka, chocolate liqueur, cocoa powder



COCKTAILS

★ Strawberry Yakult Soju

\$15

Strawberry puree, yakult, soju

Peach Yakult Soju

\$15

Peach puree, yakult, soju

Gin & Tonic

\$14

Gin, tonic, lime

Vodka Soda

\$14

Vodka, soda, lemon

Mojito

\$14

Rum, brown sugar, lime, soda



JUICE/WATER/CANNED DRINKS

Apple Juice

\$4.50

Orange Juice

\$4.50

Sparkling Water 330ml.

\$4.50

Bottled Water

\$2.50

Yakult (original flavour)

\$2

Coke

\$3.50

Coke Zero

\$3.50

Soda Water

\$3.50

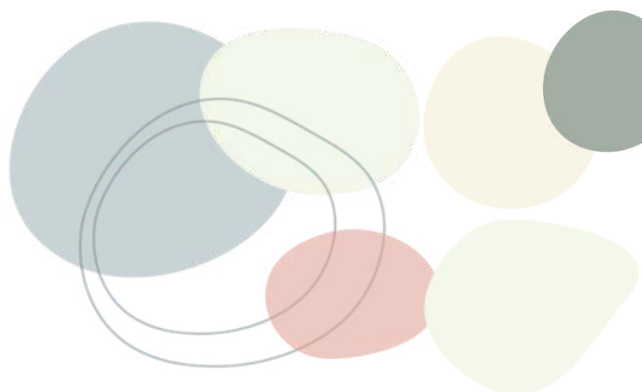
Root Beer

\$3.50

Sprite

\$3.50

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.



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 purée</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
Americano	\$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	Earl Grey	\$4.50
Peppermint	\$4.50	Chamomile	\$4.50
Green Tea	\$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



ENJOY GRUB AT HOME!



SCAN ME



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



SCAN ME



*Order Whole
Cakes & Burger
Sliders
for parties*

