

WELCOME TO GRUB!

We are a modern Singaporean eatery serving quality, honest food with a creative local twist.

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

Find us on   @GRUB.SINGAPORE

See you online!

APPETISERS & BAR BITES

Crispy Plain Fries 🌿 \$8
Served with aioli

Truffle Mushroom Soup 🌿 \$9
Made fresh daily | crispy croutons

GRUB Mentaiko Fries ★ \$9
Housemade mentaiko mayo | nori
+ extra mentaiko mayo +\$3

Chicken Yakitori \$9
3 sticks chicken skewers | teriyaki glaze | mustard

Korean Fried Chicken Bites \$11
Boneless chicken bites | choice of soy-glazed or spicy gochujang 🌶️

Crispy Cheese 🌿 \$12
Breaded mozzarella sticks | tomato dip

Salt & Pepper Calamari \$13
Squid rings | salt & pepper | tartare dip

Cheesy Beef Nachos \$13
Corn chips | minced beef | guacamole | cheese
🌿 **vegetarian option available**

Truffle Mushroom Baked Eggs \$14
Bacon | 2 eggs | sauteed mushrooms | cheese | garlic toast



Mentaiko Fries



Crispy Cheese 🌿



Cheesy Beef Nachos



Salt & Pepper Calamari



Truffle Mushroom Baked Eggs

Chicken Yakitori



MAINS

Singapore Fried Chicken & Waffles ★ \$19 (Sambal Mayo / Plain Mayo)

Shrimp paste marinated fried chicken | waffle | mixed greens | maple syrup | har cheong gai

Maple Bacon Waffle \$19

Waffle | fried egg | maple bacon | pineapple ring | mixed greens

Fish & Chips 🐟 \$19

- Make it mentaiko +\$3

Battered or breaded fish fillet | fries | remoulade | mixed greens

Miso-Glazed Salmon Soba \$21

Miso-glazed salmon steak | chilled soba | mixed greens | wafu dressing | hardboiled egg

Grilled Ribeye Steak \$34

250g Argentinian ribeye |
- choice of mushroom sauce or black pepper sauce
- choice of mash potato or fries

★ RECOMMENDED! ★

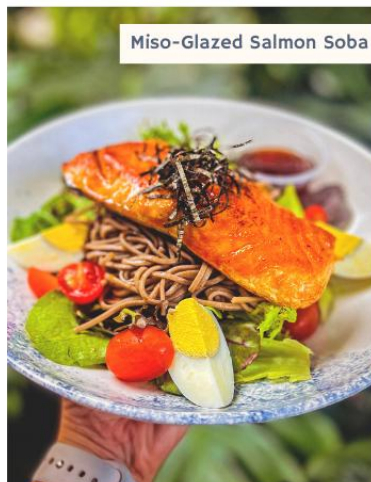
Singapore Fried Chicken with Waffles



Grilled Ribeye Steak



Maple Bacon Waffle



Miso-Glazed Salmon Soba



Mentaiko Fish & Chips

SALAD BOWLS

Grilled Chicken Salad ★ \$18

Grilled chicken | cherry tomatoes | corn | pine nuts | honey mustard dressing

Caesar Salad \$17

+ Add Grilled Chicken +\$5
Romaine lettuce | Caesar dressing | boiled egg | crispy bacon | croutons

Salmon Wafu Salad \$18

Grilled salmon chunks | cherry tomatoes | red onion | croutons | wafu dressing



Salmon Wafu Salad



Grilled Chicken Salad

BURGERS

All burgers come with fries

All cheeseburgers served medium, unless otherwise indicated

Grub Cheeseburger \$21
 140g freshly minced beef patty | brioche bun | Monterey Jack cheese | fresh greens | fries
 - Add mushroom gravy +\$2
 - Add truffle caramelised onion +\$2
 - Add crispy bacon +\$5

Bacon Double Cheeseburger \$27
 280g freshly minced beef patty | crispy bacon | Monterey Jack cheese

Mini Burger Slider Trio ★ \$22
 Cheeseburger | maple bacon | grilled teriyaki chicken | fries

Maple Bacon Burger 🍷 \$19
 Thick-cut pork bacon | maple butter | pineapple

Har Cheong Gai Burger \$19
 Shrimp paste marinated fried chicken | lettuce | tomatoes

Chicken Mentaiko Burger \$19
 Grilled chicken | mentaiko drizzle | brioche bun | fresh greens | fries

Salted Egg Chicken Burger 🍷 \$20
 Crispy chicken | salted egg sauce | curry leaves | chili | lettuce | tomatoes

Crispy Fish Burger \$19
 Crumbed fish fillet | remoulade
 - Add Chili Crab Sauce +\$4

Crispy Portobello Mushroom Burger 🍷 \$19
 Crumbed portobello | guacamole | aioli

KIDS MEAL \$15

(For 10 years old & below)

Choice of:



Kids Bacon Carbonara



Mini Fish & Chips



Kids Beef Bolognese



Creamy Tomato Pasta (V)



Cup of juice (Apple/Orange)



Scoop of vanilla gelato

Change fries to salad +\$1

Upgrade fries to Mentaiko fries \$3

Upgrade to Mushroom Gravy Fries \$3



Salted Egg Chicken Burger



Chicken Mentaiko Burger



Mini Burger Slider Trio



Maple Bacon Burger



Crispy Fish Burger



Har Cheong Gai Burger



Crispy Portobello Mushroom Burger

PASTAS

Grilled Chicken Pesto ★ \$19
(Spicy/Non-spicy)

Linguine | grilled chicken steak | housemade basil pesto | parmesan

Bacon Mentaiko Cheese Pasta \$19

Shell-shaped pasta | mentaiko cheese sauce | bacon chunks | furikakke topping | tobikko

Truffle Cheese Gnocchi 🌿 \$19

Seared potato dumplings | truffle paste | parmesan cheese sauce | arugula | pine nuts

Chili Crab Pasta 🌶️

Linguine | spicy chili crab sauce |

- **With Breaded Fish** \$22

- **With Soft-Shell Crab** \$24

Bacon Carbonara Pasta 🍳 \$19

Linguine | fried bacon | sous vide egg | touch of cream | parmesan cheese

Beef Bolognese Pasta 🍖 \$19

Linguine | beef ragout | parmesan cheese

Roasted Vegetable Aglio Olio 🌿 \$19
(Spicy/Non-spicy)

Linguine | garlic | olive oil | capsicum | assorted mushrooms | parmesan crumble

Creamy Tomato Pasta 🍅 \$18
(Spicy/Non-spicy)

Linguine | tomato sauce | cream | pesto | parmesan

DESSERTS

Chocolate Banana Tart \$9

73% dark chocolate | salted caramel | hazelnut crispy base | banana slices

GRUB Burnt Cheesecake \$10

Our signature! Cream cheese | eggs | butter | vanilla beans | burnt top

Kaya Burnt Cheesecake ★ \$10

Cream cheese | eggs | butter | pandan extract | burnt top

Cinnamon Churros \$9

5pcs fluffy dough sticks | cinnamon sugar | Dark chocolate dip

Affogato \$7

Espresso shot & a scoop of gelato

Scoop of Vanilla Gelato \$4

Choice of sauce - chocolate | strawberry | caramel

★ RECOMMENDED! ★



Grilled Chicken Pesto



Chili Crab Pasta



Bacon Carbonara



Basque Burnt Cheesecake



Cinnamon Churros

★ RECOMMENDED! ★



Kaya Burnt Cheesecake

TEA CREATIONS

Jasmine Honey Tea with Aloe Vera \$5

Freshly brewed Jasmine tea | honey | aloe vera cubes

Jasmine Peach Tea \$5

Fresh brewed Jasmine tea | peach purée

Iced Lychee Earl Grey Tea ★ \$5

Freshly muddled lychees | homemade iced earl grey tea

Iced Lemon Earl Grey \$4

Homemade iced lemon tea

Iced Honey Lime Juice \$4

Honey | Fresh calamansi lime | Lemon juice



Iced Lychee Earl Grey Tea



Iced Lemon Earl Grey

SODAS

Yuzu Mint Soda ★ \$5

Chunky yuzu puree | mint leaves | soda water

Fizzy Strawberry Lemonade \$5

Strawberry puree | fresh lemon | soda water

Fizzy Peach Lemonade \$5

Peach puree | fresh lemon | soda water

**Coke | Coke Zero | Soda Water
Root Beer | Sprite** \$4

Sparkling Water (330ml) \$5



Yuzu Mint Soda



Iced Honey Lime Juice

FLOATS

Coke Float \$7

Root Beer Float \$7

Matcha Float \$8

Milo Float \$7

Milo Godzilla \$8

Topped with Milo powder | a scoop of gelato

Coffee Float \$9

Double espresso, fresh milk & a scoop of gelato



Root Beer Float



Matcha Float



Milo Float



Coke Float

COFFEE

Espresso	\$4
Cappuccino	\$6 / \$7 (iced)
Latte	\$6 / \$7 (iced)
Flat White	\$6
Americano	\$4 / \$5 (iced)
Mocha	\$6 / \$7 (iced)
Rose Gold Latte ★	\$6 / \$7 (iced)
Matcha Latte	\$6 / \$7 (iced)
Caramel Latte	\$6 / \$7 (iced)
Hot Chocolate	\$6 / \$7 (iced)
Change to Oat Milk	+\$1
Decaf option available	



Matcha Latte

Mocha

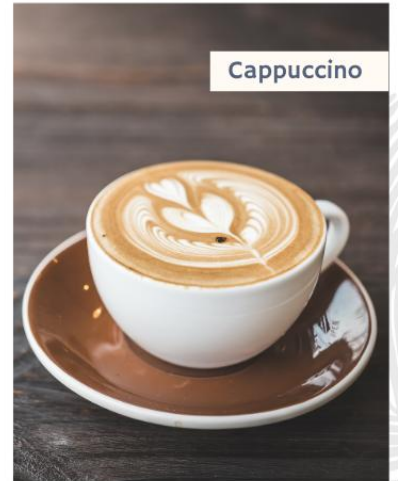
Latte



Rose Gold Latte



Cappuccino



ORGANIC TEA

English Breakfast	\$5
Peppermint	\$5
Pure Green Tea	\$5
Earl Grey	\$5
Chamomile (caffeine-free)	\$5



Peppermint Tea



Chamomile (caffeine-free)

OTHERS

Babycinno	\$4
Apple Juice	\$4
Orange Juice	\$4
Iced Milo	\$4
Milo Dinosaur	\$5
Iced Strawberry Milk	\$6



Milo Dinosaur



Strawberry Milk

CRAFT BEER

ON TAP 300ml/500ml

Grub Local-Brewed Lager (Singapore) \$12 / \$15
Light golden lager | crisp pine | floral hints

Orion Lager (Japan) \$12 / \$15
Barley malt | rice & corn floral notes | dark natural honey (ABV: 5%)

Blue Moon Belgian Whit (USA) \$12 / \$15
Belgian-Style wheat ale | Valencia orange peel | bright citrus aroma (ABV: 5.4%)

HOFBRÄU Munchen Original (Germany) \$12 / \$15
Luminous golden yellow | malty full-bodied | mature elegant finish (ABV: 5.1%)



BOTTLES

Alcoholic Lemonade 330ml \$13

La Chouette Rose Cider (France) 330ml \$13
French apples & pears | sweet yet crisp flavour (ABV:4.5%)

Thatcher's Gold Apple Cider (England) 500ml \$14
A medium dry smooth & golden cider. (ABV:4.5%)

Tiger Beer (Singapore) 330ml \$13
Full-flavored, pilsner-style golden lager | slightly sweet note | amazingly clean finish (ABV:5%)

HAPPY HOUR!

(Daily until 7pm)

2 FOR \$22⁺⁺

Fresh Beers on Tap (500ml)

Orion Lager | Blue Moon Belgian Whit | HOFBRÄU Munchen Original | Grub Lager

House Wines by the Glass

Pls check with our server

House Cocktails

Gin & Tonic | Vodka Soda | Mojito | Aperol Spritz

COCKTAILS

Martinis

Classic Martini \$16
Vodka | vermouth | olive

Lychee Martini \$16
Vodka | lychee | vermouth

Yuzu Martini \$16
Gin | yuzu | lemon

Espresso Martini \$16
Vodka | espresso | kahlua

Chocolate Martini \$16
Vodka | chocolate liqueur | cocoa powder

Espresso Martini



House Cocktails

Strawberry Yakult Soju ★ \$16
Strawberry puree | yakult | soju

Peach Yakult Soju \$16
Peach puree | yakult | soju

Gin & Tonic \$15
Gin | tonic | lime

Vodka Soda \$15
Vodka | soda | lemon

Mojito \$15
Rum | brown sugar | lime | soda

Strawberry Mojito \$16
Rum | brown sugar | lime | soda | strawberry puree

Aperol Spritz \$15
Aperol | orange | prosecco | soda



Mojito



Peach Yakult Soju

Strawberry Yakult Soju



WINES

Sparkling

Astoria Lounge Prosecco (Italy)

Generous amounts of pear & apple | floral aromas | ABV 11%

White

Frontera Chardonnay (Chile)

Unwooded | fresh & zesty | upfront citrus notes | ABV 12%

St Claire Marlborough Sauvignon Blanc 2022 (New Zealand)

Full & crisp | intense passionfruit, grapefruit & crisp green apple | ABV 12.5%

Argiolas Costamolino Vermentino Di Sardegna DOC 2022 (Italy)

Crisp citrus & green apple notes | a touch of Mediterranean salinity | ABV 13.5%

Madame Veuve Point L'aventure Chardonnay Bourgogne (France)

Fresh nose | tones of white flowers (hawthorn, acacia) & toast | ABV 13%

Red

Frontera Sauvignon (Chile)

Mix berry aromas | distinct blueberry notes | underlying soft cinnamon spices | ABV 12.5%

Velenosi Montepulciano d' Abruzzo 2021 (Italy)

Ruby red | fruity & fresh, hints of red currant, strawberry & raspberry (ABV: 13.50%)

Chateau Ducasse 'Graves' Bordeaux (France)

Dark cherries | smooth tannin | oak flavours | ABV 13.5%

Grand Napa (Pure Bred) Old Vine Zinfandel (USA)

Deep ruby red | intense | blackberry jam | floral notes | ABV 14.5%

Castillo de Jumilla Crianza DOP (Spain)

Dark juicy cherries | hints of orange & cinnamon | whiffs of vanilla bean | soft tannins | ABV 14.5%

Madame Veuve Point L'aventure Pinot Noir Bourgogne (France)

Red & black fruit | hint of cooked prune | peppery nuances | leather | ABV 13%

Poggio Scalette Chianti Classico 2021 (Italy)

Bouquet of red fruit & blackberry | undertones of ripe cherry & pomegranate seeds | ABV 13.5%

Lindsay Barossa Valley Selector Shiraz (Australia)

Matured in American oak | intense plum flavour | touch of spice & vanilla | ABV 14%

Glass / Bottle

\$13 / \$58

\$12 / \$55

\$13 / \$58

\$58

\$68

\$12 / \$55

\$13 / \$58

\$58

\$68

\$68

\$78

\$78

\$88



GRUB

STEVENS 3-COURSE SET LUNCH

*11am to 3pm,
except
public holidays



**\$28++
/PAX**

1.

APPETIZERS - CHOOSE 1

- Truffle Mushroom Soup
- Mentaiko Fries
- Salt & Pepper Calamari

2. MAIN COURSE OPTIONS - CHOOSE 1



★ **Mini Burger Slider Trio**
Cheeseburger,
Maple Bacon,
Grilled Teriyaki
Chicken, Fries

★ **Grilled Chicken Salad**

Grilled chicken | cherry tomatoes | corn |
pine nuts | honey mustard dressing

★ **Salmon Wafu Salad**

Grilled salmon chunks | cherry tomatoes |
red onion | croutons | wafu dressing

★ **Miso-glazed Salmon Soba**

Miso-glazed salmon steak | chilled soba |
mixed greens | wafu dressing |
hardboiled egg

★ **Fish & Chips**

Battered or breaded fish fillet | fries | remoulade |
mixed greens

★ **Chili Crab Pasta with Breaded Fish**

+\$2 for Soft Shell Crab

Linguine | spicy chili crab sauce

★ **Grilled Chicken Pesto Pasta**

Linguine | grilled chicken steak |
housemade basil pesto | parmesan

★ **Singapore Fried Chicken & Waffles**

Shrimp paste marinated fried chicken |
waffle | mixed greens | maple syrup |

★ **Grilled Ribeye Steak **+\$10****

250g Argentinian ribeye |
- choice of mushroom sauce or black pepper sauce
- choice of mash potato or fries

3. 1/2 DESSERT - CHOOSE 1

- Kaya Burnt Cheesecake
- Basque Burnt Cheesecake
- Scoop of Gelato
- Black Coffee



ADD A DRINK

- Iced Lemon Earl Grey /
Iced Honey Lime Juice **\$3**
- Fizzy Strawberry Lemonade /
Ice Lychee Earl Grey **\$4**
- Hot Latte / Cappuccino **\$5**
- Glass of Wine / 300ml Craft Beer **\$9**

Prices are subjected to service charge & prevailing government taxes.



GOT A party UPCOMING?

Illustrations include a party hat, balloons, a martini glass, a birthday cake, and a party horn.

Check out our online store for delicious party food made easy!

Mini Burger Sliders



Finger Food with Great Dips



Churros in a Box



Pasta Party Trays



Scan to order now!

Signature Burnt Cheesecakes

