

# Founder's Message

Just as a hungry man is an angry man, a hungry bear is a grumpy bear. We started the cafe with the idea of not only meeting the needs of the hungry, but also to provide a great dining experience for all diners. This is explicitly spelled out in our mission statement. In so doing, we hope that if there are any grumpy bears entering our cafe, they will leave as happy bears.

We believe in making people smile through good and tasty food that everyone loves, at an affordable price. Here at "The Grumpy Bear", we are in the business of happy bellies.

As a casual western dining place, we wish that everyone can savour simple comfort food at its best. Coupled with a warm, cozy and welcoming cafe setting, The Grumpy Bear is the perfect place to celebrate life's delicious moments with family, friends and loved ones.



# Premium Quality Brazilian Chicken

Chickens are the most widely consumed type of meat worldwide, yet they are often overlooked and under-appreciated. It doesn't have to be this way

We believe in premium quality farm-raised chicken. Because we believe happy chicken equals tasty dinner.

Add in our secret blend of herbs and marinate for 12 hours, And together with our special blend of in-house flavorings and custom dips, we daresay we make the most unique chicken in town





**Cheesy Chicken 15.9**

Crispy fried Chicken topped with double cheese.  
Definitely a must try for cheese lovers.



**Cajun Chicken w mushroom sauce 14.9**

Classic grilled Cajun Chicken with Chef's Special  
Mushroom Sauce. Classic Louisiana dish.



**Truffle Chicken 16.9**

Tender grilled Chicken with rich and  
aromatic Truffle Brown Sauce.

**Complete Your Meal**

- Homemade Ice Lemon Tea
- Homemade Mushroom Soup

**\$5.90**



**BBQ Chicken 14.9**

Tender Chicken topped with tangy  
Hickory BBQ Sauce - Flame Torched.



**Black Pepper Chicken 14.9**

Tender grilled Chicken with Classic  
Black Pepper Sauce. Oriental-Style.



**Breaded Chicken 14.90**

Tender chicken thigh coated with bread  
crumbs, deep fried till golden brown and  
juice locked in. Served with homemade  
Tatar sauce. Fresh.



# MAIN SPECIALITY



## Sated Egg Chicken 18.9

Crispy Chicken drenched in thick salted egg yolk gravy. Good of Singaporean's favourite.



## Chilli Crab Chicken 18.9

Karagee Chicken matched with Classic Chilli Crab Sauce. Silky egg in sweet and savoury Tomato Chilli Paste.



## Goma Chicken 17.9

Chicken Thigh Karagee style, topped with classic Japanese Sesame sauce. For Salad lovers.



## NEW ZEALAND GRASS-FED BEEF

Our New Zealand beef is grass-fed to be full of flavour, tender, healthy and lean. It is raised naturally with no antibiotic feeding, never inserted and prepared for you to the highest standards of food safety and quality. A selection of the very best beef cuts for their end-consumers needs.

### WHAT DOES GRASS-FED ACTUALLY MEAN (IN NEW ZEALAND)?

Here, the climate, clean air and plentiful pure water fuels year-round growth of lush, green pastures. The animals are raised year-round on this pasture, with access if needed to conserved forages like hay and silage. It also means that they have been raised with the ability to wander and graze freely. The animals can eat and live as they would naturally - reducing stress and promoting better animal welfare.

### WHAT DOES THAT MEAN FOR MEAT?

With a diet of rich grass animals grow strong, healthy and lean. The meat that is produced has a consistently delicious, distinctive flavour - the mark of red meat as it naturally should be. It's leaner, more finely textured and nutritionally better for you. Compared to being grain-fed, grass-fed meat is lower in saturated fat, and higher in vitamins A and E, conjugated linoleic acid and omega-3 fatty acids.

A popular choice that is hard to beat. Full of flavour with a supremely tender texture and superior, pronounced marbling. Lip-muscle expertly trimmed for added convenience and optimal plate presentation. With the versatility to be cut into thick, juicy Scotch Fillet steaks or roasted whole, our Ribeye Roll from New Zealand is second to none.

### NUTRITIONAL INFORMATION

Protein	21.0 g
Energy - kJ/kcal	463 kJ
Energy - calories	110 cal
Fat - total	7.0 g
Fat - saturated	1.1 g
Sodium	42 mg
Carbohydrates	<0.5 g

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Grass-fed means something different in New Zealand.



# LEGENDARY SPECIALITY



## Grass-fed Ribeye Steak 25.9

200grams New Zealand Beef. Hearty piece of All-floem Premium Ribeye Steak, Totally Grass-Fed



## Tender-grilled Lamb Chop 21.9

Succulent lamb chop marinated with special herbs and tender-grilled over low flame. Served with mint jelly sauce

## Classic Fish and Chip 16.9

100% Natural Pacific Dory Fillets battered in special mix and deep-fried till golden brown. Crispy outside, yet firmly tender inside. Served with Homemade Tartar sauce



## Atlantic Salmon 19.9

Fresh Atlantic Salmon pan-seared to perfection. Served with chef's secret blend sour cream



\*Picture are for illustration Purpose



# PASTA / 'pastə/

## Spaghetti Bolognese 12.9

Spaghetti cooked in traditional Italian Bolognese sauce with minced beef and garden herbs. Slow-cooked for 8 hours



## Gamberi & Ai Funghi Aglio 15.9

Spaghetti tossed with sautéed ocean prawns and mushrooms in olive oil & garden herbs



## Spaghetti Mushroom Pomodoro 10.9

Spaghetti Sautéed with Classic Italian tomato prisms, mushroom and herbs



## Aglio Olio Di Funghi 11.9

Garden mushrooms sautéed with spaghetti in olive oil, garlic, and onions



### Spaghetti Al Pollo 14.9

Spaghetti tossed in fresh cream topped with hearty grilled chicken



### Spaghetti Carbonara 13.9

Spaghetti sautéed with olive oil, garlic, onion, bacon chunks. Tossed with parmesan-cheese, fresh cream, and topped with an egg yolk

### Alfredo Di Funghi 12.9

Spaghetti tossed in fresh cream and garden mushroom chunks





# SALAD

## Sautéed Mushroom Salad 9.9

Garden salad mixed with garlic sautéed mushrooms with Goma dressing

## Chicken Salad 10.9

Garden salad topped with grilled chicken chunks and Japanese sesame dressing

## Ocean Prawn Salad 12.9

Garden salad topped with pan-seared ocean prawns and Japanese sesame dressing

# Mushroom - Superfood

As you've probably heard, mushrooms are good for you. So good, in fact, that people often use them as medicine.



A clinical study conducted at the University of Florida's Department of Food Science and Human Nutrition found that eating shiitake mushrooms daily improves immunity, while common white button mushrooms, as well as other mushroom types may also have anti-inflammatory power.

Mushrooms are rich in B vitamins such as riboflavin (B2), folate (B9), thiamine (B1), pantothenic acid (B5), and niacin (B3). The B vitamins help the body to get energy from food, and they help form red blood cells.



Homemade Mushroom Soup 5.9

Cream soup infused with fresh shiitake and white mushroom.

\*Picture used for illustrative purposes