

BREW ERKZ ORCHARD RENDEZVOUS HOTEL

Brewerkz is a Singaporean award-winning restaurant and craft brewery brand.

Our food is a melting pot of modern European, classic American and Asian favorites.

Our craft beers are 100% brewed right here in Singapore using only the finest ingredients.

BREW ERKZ LOCATIONS

One Fullerton • Riverside Point • Indoor Stadium East Coast Park • Seletar Aerospace Park • Orchard Rendezvous Hotel • Woodleigh Mall

SOUP & SALADS

FRENCH ONION SOUP 12
Comté cheese, rye sourdough, chicken and oxtail broth



SUPERFOODS SALAD 16
Kale, red cabbage, quinoa, beetroot, feta cheese, pumpkin seeds in honey mustard vinaigrette

CLASSIC CAESAR SALAD 15
Romaine lettuce and mizuna, anchovy dressing, hard-boiled egg, croutons, crispy bacon and parmesan chips

Spruce up your salad with grilled chicken +6 or grilled trout +10

APPETIZERS

KOMBU TRUFFLE FRIES 17
Kombu, grated parmesan, truffle coulis

PETITE SPANISH SARDINES 15
Pilsner beer batter, premium sardines, lemon



SUPER NACHOS 23
Tortilla chips topped with melted cheese, jalapeños, salsa and guacamole
+ Cheese 3
+ Beer chilli 3

REDHOT BUFFALO WINGS 19
Served with hot sauce. Choice between spiciness level of 1, 2 or 3



MILD PEPPER CHICKEN SATAY 18
Grilled chicken skewers, Japanese cucumber, homemade cashew sauce

CHARGRILLED LAMB RIBS 22
Lamb ribs confit, honey mustard, roasted beetroot

CRISPY PEPPERCORN CHICKEN 15
Szechuan spice, murukku, curry dip

CRUNCHY CALAMARI 18
Marinara sauce

MAINS

TRUFFLED SCALLOP PASTA (Served Chilled) 29
Scallops aburi, caviar-tobiko medley, sakura shrimp

SAKURA SHRIMP PASTA 25
Taglierini, sakura shrimp, cured sausage paste, shellfish stock

GOLDEN ALE FISH & CHIPS 26
Golden Ale, beer-battered seasonal fish served with french fries and white tartar sauce



EXCLUSIVE CACIO E PEPE WITH PAN-ROASTED QUAIL 28
Homemade cheese pasta, red kampot pepper, parmigiano reggiano, lemon

CHARGRILLED SAKURA PORK RACK 28
Apple bacon sauce, five-onion chutney, pork lard, roasted potatoes

NEW MEATLESS LASAGNA 25
Pasta sheet, ricotta, fresh herbs, Impossible™ pork and beef

WAGYU BEEF RIBEYE (300g) 72
Australian wagyu (MBS 4-5), balsamic mixed greens, confit potatoes, stout butter and red wine reduction

BBQ CHICKEN 28
Half chicken, BBQ sauce, coleslaw and french fries on side



PAPER WRAPPED LAKSA SEAFOOD 30
Seasonal fish, szechuan spice, konjac noodles, laksa cream sauce

Please allow 20 minutes for preparation

HALF RACK BABY BACK RIBS 35
Smoked spice marination, glazed with Brewerkz BBQ sauce, served with apple slaw and french fries

WAGYU BEEF BOWL 32
Boneless, braised in jamón serrano, served with root vegetables, egg confit and pilaf rice on side

BURGERS

IMPOSSIBLE™ 27
Made from 100% plant-based meat patty, topped with mustard sauce, cheddar cheese, dill pickles, onion relish, tomatoes and lettuce



AMERICAN COWBOY 28
Topped with crispy bacon, cheddar cheese and homemade BBQ sauce

PULLED PORK RYE SOURDOUGH 25
Tangy BBQ sauce, apple slaw, jalapeños, curly fries and kale salad with honey mustard vinaigrette

PIZZAS (11 inch)

We can do your pizza in white or red base. Your choice of toppings, including half and half, at the price of the higher cost topping.



3-CHEESE TRUFFLE FOCACCINA 38
Closed-faced, truffle gouda, parmigiano reggiano, mozzarella and porcini mushrooms

TANDOORI CHICKEN 25
Potato, red chilli, red onion and raita

MEAT LOVERS 25
Pepperoni, garlic brats sausages and ham

MARGHERITA 23
Fresh mozzarella, momotaro tomatoes, basil

SHARING



BREW ERKZ PLATTER 54
• Peppercorn chicken
• Petite sardines
• Calamari
• Truffle fries
• Chips and salsa

SAUSAGE PLATTER 28
Trio of sausages, served with sauerkraut, pickles, mashed potatoes and Brewerkz mustard on side

SIDES



TRUFFLE CHEESE CROQUETTES 14
Gouda cheese, truffle honey, truffle mayo

GRILLED BROCCOLINI 9
Smoked oil, almond flakes, orange zest

KFC (Korean Fried Cauliflower) 9
Tempura cauliflower florets, chipotle teriyaki sauce, white sesame

SWEET POTATO FRIES 10
Crisp on the outside and moist on the inside



EXCLUSIVE IMPOSSIBLE™ BEER CHILLI BOWL 11
Ancho chilli, bell peppers, Golden Ale, tortilla chips on side

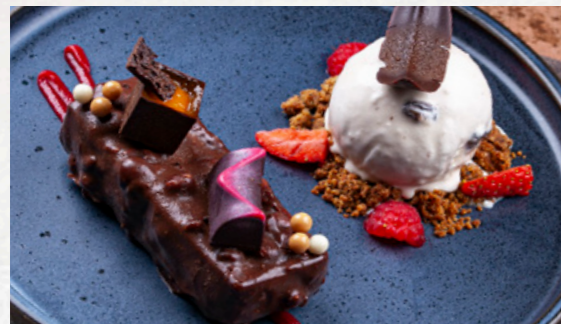
DESSERT



SOUR CHERRY CRUMBLE 14
Walnut crumble, dark tart cherries, vanilla ice cream



CHOCOLATE LAVA CAKE 16
Valrhona 72% dark chocolate fondant, mango-passionfruit sorbet, tropical fruit medley
 Please allow 20 minutes for preparation



HAZELNUT CHOCOLATE TART 14
Caramel, rum and raisin ice-cream, spelt grain earl grey crumble



OATMEAL STOUT BEERAMISU 14
Savoiardi soaked in Oatmeal Stout, baileys and espresso coffee

BREWERYKZ CRAFT BEERS



Only Brewery in Southeast Asia to be Awarded Twice
Champion Mid-Sized Brewery of Asia
Asia Beer Championship 2022 & 2023



BREWERYKZ



GOLDEN ALE
4.9% ABV, 25 IBU | **TIER 1**
English-style, malty, rounded bitterness



CHAIN REACTION MODERN IPA
5.6% ABV, 50 IBU | **TIER 3**
Pineapple, mango and pine resin



NEW
SPIRITED AWAY II FRUITED MILKSHAKE SOUR
5% ABV, 3 IBU | **STEM 16**
**Only available in stem*
Passionfruit, orange, guava



NEW
B CALM JASMINE AMBER LAGER
4.9% ABV, 7 IBU | **TIER 1**
Prominent jasmine with notes of biscuit



EARTHBREW SOURDOUGH PALE ALE
4.9% ABV, 20 IBU | **TIER 1**
Pink grapefruit, pine, apricot and toasted sourdough



INDIA PALE ALE
5.9% ABV, 50 IBU | **TIER 2**
English-style, floral, malty



4AM DOUBLE IPA
7.5% ABV, 80 IBU | **TIER 4**
Resin, pineapple and mango



CIAO CIAO LOW CARB ITALIAN PILSNER
4.5% ABV, 5 IBU | **TIER 1**
Lemon zest, mint and floral notes



NEW
GOA STREET MILLET WEST COAST PILSNER
5.0% ABV, 35 IBU | **TIER 1**
Perfumed pink grapefruit and pine with overtones of apricot.



BLACK KNIGHT NITRO IRISH STOUT
4.1% ABV, 30 IBU | **PINT 17**
**Only available in pint*
Mild coffee, dark chocolate and cocoa



BOHEMIAN PILSNER
5.3% ABV, 27 IBU | **TIER 2**
Crisp, malty, clean bitterness



CIRCUIT BREAKER NEW ENGLAND IPA
5.9% ABV, 25 IBU | **TIER 3**
Mango, cempedak, pineapple



RED BILLION PROBIOTIC RASPBERRY SOUR
4.5% ABV, 0 IBU | **TIER 5**
1 billion live probiotic cells, raspberries



LYCHEE AMBER
5% ABV, 15 IBU | **TIER 2**
Lychee, caramel, toast



CRAFT LEMONADE
0% ABV | **PINT 7 / JUG 16**
Kick back and relish yourself with our refreshing homemade Craft Lemonade, perfect for staying cool in the summer heat.



OATMEAL STOUT
5.5% ABV, 25 IBU | **TIER 2**
Coffee, caramel, roasty, smoky



NEW
AFTERBURNER II PACIFIC PALE ALE
4.9% ABV, 25 IBU | **TIER 2**
Cempedak, honeydew, pine, grapefruit

HAPPY HOUR: OPEN TO 6PM 15% OFF BEERS!				
Price Levels	Stem 330 ML	Pint 480 ML	Jug 1.4 L	Tower 4 L
TIER 1	13	17	47	130
TIER 2	14	18	50	137
TIER 3	15	19	53	145
TIER 4	16	20	56	152
TIER 5	17	21	59	160
TIER 6	18	22	62	167

Beer Samplers
4 x 125 ML

\$26
PER SET

*Not applicable to any other promotions or privileges