

ORCHARD RENDEZVOUS HOTEL



OUR STORY

Brewerkz is Singapore's longest running craft brewery experience.

It all began in 1997, where the company started as a brewpub. After years of expansion and growing the brand, Brewerkz now operates restaurants, a brewery, brew our own craft beer and cater at large-scale outdoor events.

Our award-winning craft beers are brewed right here in Singapore using only the finest quality ingredients.

Our cuisine is contemporary Western and Asian-inspired with a touch of local flavors, prepared using local and sustainably produce where possible.

Salads

FJORD TROUT SOBA NOODLE SALAD 26
Pan-seared fjord trout, soba noodles, mixed greens, cherry tomatoes tossed in an asian vinaigrette



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

CHICKEN COBB SALAD 25
Mixed greens, pan-roasted chicken, bacon, avocado, blue cheese crumble, caramelized onions, cherry tomatoes and hardboiled egg
Choice of dressing: low fat ranch, Asian vinaigrette, blue cheese

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

Appetizers

KOMBU TRUFFLE FRIES 17
Kombu, grated parmesan, truffle coulis

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

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



CRUNCHY CALAMARI 18
Marinara sauce

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

SPICY CHICKEN SATAY 18
Grilled chicken skewers marinated with Asian spice, Japanese cucumber, homemade cashew sauce

CRISPY PEPPERCORN CHICKEN 15
Szechuan spice, murukku, curry dip



STOCKYARD 200 DAYS GRAIN FED ANGUS BEEF STRIPLOIN (200g) 28
Australian angus beef cubes, flame-grilled, red wine reduction, stout butter

Mains

WILD MUSHROOM AGLIO OLIO 23
Roasted garlic, arugula, forest mushrooms

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

WAGYU BEEF BOWL 32
Boneless US beef short ribs braised in jamon serrano, served with root vegetables, egg confit and pilaf rice on side



SEAFOOD MARINARA 25
Tagliatelle, tomato base, grey shrimp, bay scallops and squid



GOLDEN ALE FISH & CHIPS* 27
Golden ale, beer-battered seasonal fish served with french fries and white tartar sauce

BACKYARD BBQ CHICKEN* 29
Grilled chicken in bbq sauce, served with coleslaw and choice of side

HALF RACK BABY BACK RIBS* 35
Glazed with bbq sauce, served with coleslaw and choice of side

**Choice of sides: french fries, roasted vegetables or white cheddar mashed potatoes*

Burgers

BLACK PEPPERCORN WAGYU* 30
Smoked wagyu patty, tellicherry black pepper, topped with red wine onions and sautéed mushrooms



MEXICANO* 26
Topped with home-made golden ale beer chilli, guacamole, sour cream, jalapenos and salsa on the side

AMERICAN COWBOY* 27
Topped with crispy bacon, cheddar cheese and comes with homemade bbq sauce

BISTRO* 26
Blue cheese, sauteed onions and mushrooms, with ranch dressing on side

TRUFFLED WILD MUSHROOM* 26
Truffle-infused beef patty, forest mushrooms, American cheese, arugula and truffle mayo



IMPOSSIBLE™* 26
Made from 100% plant based meat patty, topped with mustard sauce, dill pickles, onion relish, tomatoes and lettuce

KING BREW* 35
2 juicy beef patties with cheese, bacon, sautéed mushrooms and golden ale beer chilli

**Choice of sides: french fries, roasted vegetables or white cheddar mashed potatoes*

Sides

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

DUCK FAT WEDGES 9
Handcut potato wedges cooked in duck fat and served with Japanese mayonnaise

ONION RING FRITTERS 9
Bbq sauce

SWEET POTATO FRIES 9
Good old sweet potato fries, crisp on the outside and moist on the inside

Pizzas (11 inch)

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

VERDURA 21
Bell peppers, mushrooms, momotaro tomatoes and olives

HAWAIIAN 23
Honey-baked ham, pineapple and olives

MEAT LOVERS 25
For the meat lovers. Pepperoni, spicy sausage and ham

TANDOORI CHICKEN 24
Potato, red chilli, red onion and raita



Desserts

BREWERKZ ICE CREAM 12
Trio of ice cream, cinnamon crumble

OATMEAL STOUT BEERAMISU 12
Savioardi soaked in oatmeal stout, baileys and espresso coffee

TROPICANA SURPRISE 12
Grilled pineapple, soursop sorbet, coconut foam



Kids Menu

Served with soda, and a choice of kids side salad or kids ice cream

CHEESEBURGER SLIDERS 12
Mini version of our famous burger

CHICKEN FINGERS 10
Crispy, lightly fried chicken tenders

FISH & CHIPS 12
Battered fish fillets with french fries

PIZZA 10
Cheese pizza on a red sauce base

Wines

SPARKLING

Prosecco, Extra Dry DOC, Santa Margherita, Veneto, Italy, NV G 14 / B 78

Brut, Ca'del Bosco, Cuvee Prestige, NV, Franciacorta DOCG, Italy B 90

CHAMPAGNE

Brut, Henri Abele, NV, France B 90

WHITES

Sauvignon Blanc, Montes Classic, Curico Valley, Chile, 2019 G 12 / B 68

Sauvignon Blanc, Greywacke, Marlborough, New Zealand, 2019 B 80

Chardonnay, Herve Kerlann, Chablis, France, 2018 B 84

Riesling, Frankland Estate Isolation Ridge, Frankland, Australia, 2017 B 94

Pinot Grigio, Bastianich, Vigne Orsone, Italy, 2017 B 70

ROSÉ

Rosé, Tempranillo, Garnacha, Marques de Caceres, Rioja, Spain, 2017 B 70

REDS

Merlot, Montes Classic, Colchagua Valley, Chile, 2018 G 12 / B 68

Malbec, Kaiken, Mendoza, Argentina, 2018 B 70

Pinot Noir, Misha's Vineyard "The High Note", Central Otago, New Zealand, 2016 B 116

Cabernet Sauvignon, Santa Rita Medalla Real, Maipo Valley, Chile, 2016 B 72

Syrah, Montes Alpha, Colchagua Valley, Chile, 2017 B 78

Crianza, Tempranillo Blend, Marques de Caceres, Rioja, Spain, 2015 B 68

Cocktails

SINGAPORE SLING G 16 / J 42

Gin, cherry brandy, Cointreau, angostura, pineapple juice, lime juice, and grenadine

LONG ISLAND ICE TEA 18

Vodka, gin, rum, tequila, triple sec, lemon juice and splash of Coke

MOJITO 16

Rum, freshly squeezed lime, mint leaves, sugar, and a splash of soda

FROZEN PIÑA COLADA 16

Malibu, pineapple juice, pineapple slices, and cream

SEA BREEZE 16

Vodka, cranberry juice, and grapefruit juice

SANGRIA 18

Red wine, brandy, triple sec, and fruit punch

LYCHEE MARTINI 16

Vodka, vermouth, and lychee liquer

MIMOSA 16

Champagne and orange juice

MARGARITA G 16 / J 42

100% blue agave EL Destilador reposado tequila, and lime mix

COSMOPOLITAN 16

Vodka, triple sec, cranberry juice, and lime juice

TEQUILA SUNRISE 16

100% blue agave EL Destilador reposado tequila, grenadine, and orange juice

Spirits

APERITIF

Pimm's 12
Campari 12

LIQUERS

Baileys 13
Kahlúa 13
D.O.M. Bénédictine 14
Drambuie 14
Grand Marnier 14
Jägermeister 14
Midori 14
Peach Schnapps 14
Sambuca 13

SHOOTERS

Sex on the Beach 11
B-52 11
Kamikaze 11
Cement Mixer 11
Brain Damage 11

VODKA

Smirnoff Red Vodka 11
Absolute Blue 14
Grey Goose 14

GIN

Gordon's Dry Gin 11
Bombay Sapphire 13
Tanqueray 13

RUM

Bacardi 11
Captain Morgan 13
Myers's 13
Malibu 14

TEQUILA

El Destilador Reposado 11
Cuervo 1800 Anejo 14
Patrón Silver 15

SCOTCH/WHISKEY

Johnnie Walker Red Label 11
Johnnie Walker Black Label 14
Jameson 14
Chivas Regal 14
Glenmorangie 15
Macallan 12 Year 16

BOURBON

Jim Bean 11
Jack Daniel's 14
Maker's Mark 14

BRANDY/COGNAC

St Rémy Napoléon 11
Courvoisier VSOP 15
Martel Cordon Bleu 26

Non-Alcoholic

MOCKTAILS

Bitter Lime Lemon, 9
Cinderella, Pussyfoot,
Summer Cooler, Shirley
Temple, Virgin Mary, Virgin
Mojito, Virgin Piña Colada,
Virgin Sunrise, Virgin
Margarita (Lime, Mango or
Strawberry)

BOTTLED/ SPARKLING WATER

Fiji Water, San Pellegrino 6

COFFEE/TEA

Black Coffee, Espresso 6

Double Espresso, 7
Cappuccino, Latte

Iced Coffee, Iced Cappucino, 7
Iced Latte

British Breakfast, Earl Grey, 6
Marrakesh Mint, Pearl of the
Orient, Chamomile Dream,
and Lemon Ginger Mint

JUICES

Lime, Orange, Apple, 6
Cranberry, Mango,
Pineapple, Fruit Punch,
Grapefruit, Tomato

SOFT DRINKS

Coke, Coke Zero, Sprite, 5
Ginger Ale, Iced Tea, Tonic,
Root Beer, Red Bull

BREW K Z

Award-winning craft beer brewed in Singapore

SIGNATURE SERIES

BREWED IN
Singapore
SINCE 1997

LIMITED BREWS



GOLDEN ALE

4.9% ABV | 25 IBU | TIER *

One of our 4 all-time favourites. Clean, crisp, golden hued ale. Biscuit maltiness accented by a smooth bitterness with a mild floral and citrus flavour.



SANTA MONICA WEST COAST IPA

6.0% ABV | 50 IBU | TIER ***

An American classic from the West Coast that made IPAs popular. Tropical and piney hop noses and medium body with a drier finish.



PILSNER

5.3% ABV | 27 IBU | TIER **

One of our 4 all-time favourites. Light notes of honey and a crisp, perfect balance of malt and bitterness.



AFTERBURNER PACIFIC PALE ALE

5.0% ABV | 25 IBU | TIER **

A classic pale ale with a distinct hoppy fragrance, it leaves a refreshing lip-smacking honeydew and pine aftertaste.



INDIA PALE ALE

5.9% ABV | 50 IBU | TIER **

One of our 4 all-time favourites. A malt-forward, English-style IPA brewed with all English malts for a complexity that matches the big, herbal, floral hop character.



RESIN BOMB DIPA

7.5% ABV | 60 IBU | TIER ****

Light gold, full-bodied with a fruity aroma of citrus, mango and white grapefruit. The malt backbone eases the bitterness across your palate and drinks very smoothly.



OATMEAL STOUT

5.5% ABV | 25 IBU | TIER **

One of our 4 all-time favourites. Intense notes of fresh roasted coffee, chocolate and caramel, with oats to provide a silky smooth finish.



MISTLETOE KISS WHITE BEER

5.0% ABV | 9 IBU | TIER *

A cloudy refreshing wheat beer of Bavaria. Bearing flavours of clove, vanilla and banana and finishes with a round breadly flavour and pillowy texture.

OPEN TO 6 PM 15% OFF BEERS!

Tier	Stem (330ml)	Pint (480ml)	Jug (1.4 liters)
Tier *	12	16	44
Tier **	13	17	47
Tier ***	14	18	50
Tier ****	15	19	53

BEER SAMPLERS \$18

Contains 4 glasses x 125ml

